

# Jan's Autumn Apple Bread

For Apples

¼ c sugar

2 tsp. cinnamon

For Bread

1 ½ c (2 apples) finely chopped.

2 ½ c flour

½ c light brown sugar

¼ granulated sugar

2 ½ t baking powder

½ t baking soda

1 t cinnamon

¾ t salt

½ c melted unsalted butter

¾ c sour cream

¼ c milk

2 large eggs

1 ½ tsp vanilla

Preheat oven to 350 degrees. Lightly spray loaf pan.

Whisk together sugar and cinnamon for topping- set a side.

Pour apples in bowl and sprinkle with cinnamon sugar – about 1 ½ tbsp. stir and set aside.

In large mixing bowl, whisk together flour, brown sugar, baking powder and soda, cinnamon and salt.

In a separate bowl, whisk together ½ melted butter, sour cream, eggs and vanilla.

Combine wet ingredients to dry ingredients and stir until combined.

Add apples and combined, do no over mix.

Pour batter in pan. Sprinkle with cinnamon sugar and bake 65-70 minutes.