

Spiced Apple Bread

with Caramel Glaze

This spiced apple bread is a cozy, comforting treat perfect for fall. Infused with Adagio's Spiced Apple Chai tea, it features warm spices and chunks of fresh apple. The caramel glaze adds a rich, buttery finish that makes this bread irresistible.

PREP TIME: 20 minutes

TOTAL TIME: 1 hour 15 minutes

COOK TIME: 50-55 minutes

2 C all-purpose flour

1 t baking powder

1/2 t baking soda

1/2 t salt

1 t ground cinnamon

1/2 t ground nutmeg

1/4 t ground cloves

1/2 C unsalted butter, softened

3/4 C brown sugar

2 lg eggs, beaten

1/2 C applesauce

1/4 C plain yogurt

1 t vanilla extract

1 1/2 C chopped apples

1/2 C brewed Spiced Apple Chai tea, cooled

PREHEAT OVEN to 350°F. Grease a 9x5 inch loaf pan.

COMBINE DRY INGREDIENTS: In a large bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, nutmeg, and cloves.

CREAM BUTTER AND SUGAR: In another bowl, cream together the butter and brown sugar until light and fluffy.

ADD EGGS AND APPLESAUCE: Beat in the eggs one at a time, then stir in the applesauce, yogurt, and vanilla extract.

MIX IN DRY INGREDIENTS: Gradually add the flour mixture to the apple mixture, stirring just until combined.

ADD APPLES AND TEA: Gently fold in the chopped apples, then stir in the brewed Spiced Apple Chai tea until well incorporated.

BAKE: Pour batter into the prepared loaf pan. Bake for 50-55 minutes, or until a toothpick inserted into the center comes out clean.

COOL: Let the bread cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.

Caramel Glaze

1/4 C butter

1/4 C brown sugar

1/4 C heavy cream

1 t vanilla extract

PREPARE GLAZE: In a small saucepan, melt the butter over medium heat. Stir in the brown sugar and heavy cream and bring to a boil. Cook for 2-3 minutes, then remove from heat and stir in the vanilla extract.

GLAZE BREAD: Drizzle the caramel glaze over the cooled spiced apple bread before serving.