

Cinnamon Apple Bread

By Maggie Austin LaBaugh

📖 *Servings: 12-16 (makes two 8 1/2-by-4 1/2-inch loaves)*

- Nonstick cooking spray
- 1 1/2 teaspoons ground cinnamon
- 1/4 teaspoon ground allspice
- 1 teaspoon kosher salt
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1 3/4 cups (350 grams) granulated sugar
- 2 teaspoons vanilla extract
- 2 large eggs
- 3/4 cup (180 milliliters) vegetable oil
- 2 cups (250 grams) all-purpose flour
- 4 medium apples, cored, peeled and thinly sliced, then cut into pieces (4 cups packed)
- 1 1/2 cups (180 grams) coarsely chopped pecans or walnuts

Step 1

Position a rack in the middle of the oven and preheat to 350 degrees. Grease two 8 1/2-by-4 1/2-inch loaf pans with nonstick cooking spray. (Alternatively, line the pans with parchment paper, leaving enough overhang to form a sling for easy removal.)

Step 2

In a large bowl, whisk together the cinnamon, allspice, salt, baking soda, baking powder, sugar, vanilla extract, eggs and oil until well incorporated. Stir in the flour just until no dry spots remain, to form a stiff batter, then fold in the apples and nuts; the mixture will look more like coated apples and nuts than like cake batter.

Step 3

Divide the batter evenly between the loaf pans, smoothing the tops. Bake for 60 to 75 minutes, or until a toothpick inserted into the center of each loaf comes out clean. The tops will be firm and browned. Cool in the pans on a wire rack for 10 minutes, then remove from the pans and place on the wire rack to cool completely before serving or storing.

