

A Recipe From *tikkido*

Apple Quick Bread

<https://tikkido.com/blog/apple-bread-recipe-with-crumb-topping>

Ingredients:

- 3 eggs
- 2 cups brown sugar
- 1 cup vegetable oil
- 2 teaspoons vanilla extract
- 2 1/2 cups apples, diced
- 3 cups all purpose flour
- 1/2 teaspoon baking powder
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1/2 teaspoon allspice
- 1 teaspoon salt

Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. If you are topping with a streusel crumb, prepare the crumb topping first and place it in the freezer until just before baking. See Crumb Topping Recipe for more details.
3. Combine eggs, brown sugar, and vegetable oil and beat well. Add vanilla, baking powder, baking soda, cinnamon, allspice, salt, and mix well.
4. Add flour and mix just until thoroughly incorporated.
5. Mix in peeled and diced apple chunks.
6. Divide batter between two bread loaf pans.
7. Add crumb topping if you desire.
8. Bake at 350 for 55-60 minutes, until a test skewer comes out clean from the center of the bread.

