**APPLE FRITTER LOAF**  
DaytoDayDreams.com Makes 1 standard loaf  
  
**Ingredients**  
**Brown Sugar Cinnamon Mixture**  
1/3 cup of light brown sugar  
1 ½  tsp of cinnamon  
  
**Loaf Mixture**  
1/2 cup of soft butter  
2/3 cup granulated sugar  
2 room temperature eggs  
2 tsp vanilla extract  
1 ½ cups of all purpose flour (do not pack into measuring cup)  
2 tsp baking powder  
1/2 cup room temperature milk  
  
**Chopped Apple Mixture**  
Only make this after you have made the loaf mixture.  
2 good sized apples (any variety) peeled and chopped in to smallish pieces  
2 tbsp granulated sugar & 1 tsp cinnamon.  
  
**Cream Cheese Glaze**  
4 oz room temperature cream cheese  
1/2 cup icing sugar  
1 tsp vanilla extract  
2-3 tbsp milk  
  
**Directions**

1. Preheat oven to 350 f
2. Spray a 9"x 5" loaf pan with cooking spray or lightly butter
3. **BROWN SUGAR MIXTURE**- in a small bowl mix brown sugar & cinnamon
4. **LOAF MIXTURE**- in a large bowl  cream together 1/2 cup of soft butter with 2/3 cup granulated sugar until smooth and creamy. Add eggs one at a time while mixing and then add vanilla extract. Slowly add flour and baking powder and mix until well blended add milk and mix until smooth.
5. **CHOPPED APPLE MIXTURE**- toss apples, cinnamon & sugar until well coated.
6. Pour 1/2 of loaf mixture into loaf pan, top with half of the apple mixture and half of the brown sugar cinnamon mixture, gently swirl together with a knife or spoon.
7. Pour remaining loaf mixture in pan,  add remaining apple mixture and top with remaining brown sugar cinnamon mixture, using your hand or the back of a spoon slightly push this layer into the batter, don't bury it.
8. Place loaf pan in preheated oven for 55 minutes, check with a toothpick if toothpick comes out clean loaf is done, if not leave to bake for another 5 mins.
9. Cream Cheese Glaze - while loaf is cooling, beat cream cheese, icing sugar and vanilla extract & 2 tbsp milk until smooth and creamy, add more milk if needed 1 tbsp at a time until it reaches desirable drizzling consistency. Drizzle over cooled loaf.

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