

Dutch Apple Loaf

Ingredients

- 1/2 cup butter, softened
 - 1 cup sugar
 - 2 large eggs, room temperature
 - 1/4 cup buttermilk (Substitute: 1/4 cup Milk + 3/4 tsp White Vinegar or Lemon Juice)
 - 1 teaspoon vanilla extract
 - 2 cups all-purpose flour
 - 1-1/2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 1/4 teaspoon baking soda
 - 1 Large Granny Smith Apple (Peeled & Diced)
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TOPPING:

- 1/4 cup sugar
 - 1/4 cup all-purpose flour
 - 2 teaspoons ground cinnamon
 - 1/4 cup cold butter, cubed
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Directions

- Preheat oven at 350F.
- Measure all ingredients.
- Combine the flour, baking powder, salt and baking soda and sift and set it aside.
- Peel 1 large apple. Dice them and soak them in water with a pinch of salt .
(Prevent from discoloring apples)
- Dice 1/4 cup butter for the topping and keep it in the freezer.
- Grease 9x5-inch loaf pan.

- In a large bowl, cream butter and sugar.
- Add eggs, one at a time, beating well after each addition.
- Beat in buttermilk and vanilla.
- Gradually add to creamed mixture.
- Fold in apples into the mixture.
- Pour into a greased 9x5-in. loaf pan.
- For topping, combine the sugar, flour and cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle over batter.
- Bake at 350° for 55-60 minutes or until a toothpick inserted in the center comes out clean.
- Cool for 10 minutes before removing from pan to a wire rack.