

## Cinnamon Apple Bread



### SIZE

For 8

### PREPARATION

90 minutes

### DIFFICULTY



Level 1



Level 1

This cozy whole-wheat quick bread is packed with apple-cinnamon flavor, and moist and tender from Greek yogurt.

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### Ingredients

**1½** cup whole wheat flour

**1¼** tsp baking soda

**2** tsp cinnamon

**¾** tsp salt

**½** cup dark brown sugar

**1/3** cup greek yogurt

**1/2** stick butter, room temperature

**2** eggs

**1/3** cup not just caramel, plus more to serve

**1** apple, finely chopped

## **Process**

**1**

**Preheat oven to 350 with a rack in the middle position and liberally mist a loaf pan with cooking spray. In a medium bowl, whisk the flour, baking powder, cinnamon, and salt.**

**2**

**In the bowl of a stand mixer, or a large mixing bowl with an electric mixer, beat the brown sugar, greek yogurt, and butter for about 3 minutes, until light and fluffy. Add the eggs and mix on low to combine. Slowly add the dry mixture with the machine running on low, scraping down the sides as needed, until fully incorporated.**

**3**

**Fold in the apple sauce, Not Just Caramel, apple, and walnuts until mixed through and smooth. Add to the prepared loaf pan, smooth the surface, and bake for about 1 hour, until a toothpick inserted in the center comes out clean.**

**4**

**Let cool for about 1 hour on a wire rack and then carefully remove the loaf onto a cutting board. Drizzle with extra caramel, and tahini, if you like**