

BONBONBREAK



Browned Butter Apple Bread

Yield: 2 - 9x4 loaves

Ingredients:

- 2 cups organic whole wheat flour
- 2 cups organic all-purpose flour
- 1/4 cup flax seed
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 2 tablespoons organic cinnamon
- 1 cup (2 sticks) unsalted organic butter, at room temperature, divided
- 1 cup granulated organic sugar
- 1 cup dark brown sugar, packed
- 2 large organic brown eggs
- 1 cup organic yogurt
- 1 cup organic sour cream
- 4 cups of organic apples, peeled, cored and diced **

Procedure:

1) Preheat the oven to 450°F. Grease 2- 9x4 bread pans.

To peel, core and dice your apples try the following:==Helpful Hint==

- 1) Cut off the top and bottom of your apples.
- 2) Peel using a potato peeler.
- 3) Use [OXO Steel Apple Divider](#) to chop into slices.

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- 4) Dice slices into bite size pieces.
- 5) Add 3 tablespoons of butter over high heat in a skillet until just brown and then add diced apples for 2 minutes over medium heat. Remove from heat and set aside.
- 6) Mix together the dry ingredients (flours, flax seed, baking powder, baking soda, salt, and cinnamon) and set aside.
- 7) In a mixer bowl, mix the remaining butter and add the granulated sugar and 1/2 cup of the brown sugar. Beat until fluffy.
- 8) Add the egg and beat until completely mixed. Add yogurt and sour cream and mix until smooth.
- 9) Slowly add in the dry ingredients and mix on slow for 2 minutes.
- 10) Fold in the apple chunks.
- 11) Divide the batter evenly among the prepared bread pans.
- 12) Sprinkle the remaining 1/4 cup of brown sugar on top.
- 13) Bake for 20 minutes. Lower heat to 375°F and bake for an additional 40 minutes, or until a toothpick inserted into the center of a loaf comes out clean.
- 14) Cool the loaves for 5 minutes in the pans, then turn them out onto a wire rack to cool completely.