

GUASTELLO'S VILLAGE MARKET

Mini Caramel-Glazed Honeycrisp Apple Bread

Makes 3 mini breads

Ingredients

Bread:

1 1/2 cups shredded peeled apples (I used Honeycrisp), mine were very juicy and I rang out some of the juice
1 1/2 cups brown sugar, loosely packed
1/2 cup buttermilk
1/2 cup vegetable oil
4 large eggs
3 cups All-Purpose flour
2 tsp. baking soda
2 tsp. ground cinnamon
1 tsp. salt
1 tsp. ground nutmeg

Glaze:

2 tablespoons unsalted butter
1/4 cup packed brown sugar
1 tablespoon apple cider
1/2 cup powdered sugar, sifted

Heat oven to 350°F.

Spray three mini pans (5.75L x 3.25W x 2.25H inches) with baking spray. In large bowl, stir together apples, 1 1/2 cups brown sugar, the buttermilk, oil and eggs. Stir in remaining bread ingredients just until dry ingredients are moistened. Pour into pans (each pan takes 4 regular size ice cream scoops).

Bake 30-35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes on cooling rack. Loosen sides of loaves from pans; remove from pans and place top sides up on cooling rack. Cool completely, about 1 hour.

In 1-quart saucepan, melt butter over medium heat. Stir in 1/4 cup brown sugar. Heat to boiling, stirring constantly; reduce heat to low. Boil and stir 2 minutes. Stir in cider. Heat to boiling; remove from heat. Cool to lukewarm, about 30 minutes.

Gradually stir powdered sugar into glaze mixture. Place saucepan of glaze in bowl of cold water. Beat with spoon until smooth and thin enough to drizzle. If glaze becomes too stiff, stir in additional cider, 1/2 teaspoon at a time, or heat over low heat, stirring constantly. Drizzle glaze over loaves. Wrap tightly and store at room temperature up to 4 days, or refrigerate up to 10 days.

Credit: culinaryconcoctionsbypeabody.com