

## APPLE BREAD WITH SUGAR AND CINNAMON TOPPING

### INGREDIENTS

3/4 cup Sugar  
1 1/2 sticks Butter, softened  
2 Eggs  
1 cup All-Purpose Flour  
1 teaspoon Baking Soda  
1 teaspoon Baking Powder  
1/2 teaspoon Ground Cinnamon  
Pinch of Salt  
2 Apples, peeled, cored and coarsely grated  
1/2 cup Walnuts, lightly toasted and roughly chopped (optional)  
1 tsp Vanilla Extract

### Topping

1/2 cup Walnuts, finely chopped  
1/3 cup Brown Sugar  
1 teaspoon Ground Cinnamon

### DIRECTIONS

Preheat the oven to 350F degrees. Butter and flour a 12 x 4 inch loaf tin. Beat together the sugar and butter until fluffy. Add the eggs and beat them in well. Sift the flour, baking soda, baking powder and cinnamon, and add a pinch of salt. Mix well. Add the apples, walnuts and vanilla. Scrape the mixture into the tin.

For the topping, mix together the walnuts, sugar and cinnamon and then scatter abundantly over the top of the batter. Bake for about 45 minutes, or until the top is crusty brown and a skewer poked into the middle comes out clean.

Cool slightly before turning out carefully. Serve slightly warm or at room temperature on its own, with whipped cream or with a simple vanilla ice cream.