

Apple Biscoff Streusel Bread

<http://unihomemaker.com/2013/10/09/apple-biscoff-streusel-bread/>

Ingredients:

Topping:

- 1/4 cup of all-purpose flour
- 1/4 cup of dark muscovado sugar
- 1/2 teaspoon of ground cinnamon
- 1/4 cup of unsalted butter, softened

Cake:

- 2 eggs
- 1 teaspoon of vanilla extract
- 1/2 cup of granulated sugar
- 1/2 cup of Biscoff
- 1/4 cup of canola oil
- 3/4 cup of buttermilk
- 1 1/3 cup of all-purpose flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of ground cinnamon
- 1/4 teaspoon of salt
- 2 small apples, peeled and chopped (about 2 cups, I used Granny Smith apples)

Preparation:

For the topping: Mix flour, muscovado sugar, ground cinnamon and butter in a medium bowl with your fingertips until it looks like wet sand; set aside.

Preheat the oven to 350 degrees F. Grease a 9-inch loaf pan.

Using a stand or electric mixer (or mix by hand) mix together eggs, vanilla extract, sugar, Biscoff, canola oil and buttermilk.

In a separate medium bowl, combine flour, baking powder, baking soda, cinnamon and salt. Add the flour mixture into the egg/Biscoff mixture and mix until just moistened. Do not overmix. Fold in chopped apples.

Pour batter into the greased loaf pan and spread it evenly with a spatula. Sprinkle topping evenly over the batter and bake for 50-55 minutes or until toothpick/tester inserted into the center comes out with a few crumbs attached. Let the bread cool completely before cutting into the pan.