

Tropical Apple Bread with Orange Glaze

Kathy Y Ham

Bread Category

Ingredients for Bread:

4 cups of all-purpose flour
3 cups of sugar
2 teaspoons of baking powder
1 and 1/2 teaspoons salt
1 teaspoon of baking soda
4 large eggs, room temperature
1 and 1/2 cups of canola oil
1 teaspoon each coconut, rum, and vanilla extracts
1 and 1/2 teaspoons orange zest
3 cups grated **Granny Smith** apples
1 8-oz. can crushed pineapple, drained
1/2 cup chopped walnuts or chopped pecans

Ingredients for Orange Glaze:

4 cups of confectioner's sugar
4 tablespoons orange juice

Directions:

1. Preheat oven to 350 degrees. Grease with Pam spray two (9 x 5 inch) loaf pans.
2. In a large bowl, combine flour, sugar, baking powder, salt and baking soda. In another bowl, whisk eggs, oil, extracts, and orange zest. Stir into dry ingredients just until moistened. Fold in apples, pineapple, and nuts. (The batter will be thick).
3. Transfer to prepared loaf pans. Bake until a toothpick inserted in center comes out clean (55 to 60 minutes) depending on your oven. Cool for 10 minutes before removing from pans to wire racks.
4. Mix glaze ingredients, divide, and pour over cooled bread.

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