

JANUARY: Brown Butter Apple Loaf

Prep time: Makes 1 loaf. Total Time: 80 minutes.

Ingredients:

4 ounces (1/2 cup) unsalted butter
1/2 cup packed brown sugar
1/2 cup white sugar
2 large eggs
1 cup all-purpose flour
1/2 cup whole wheat flour
1 teaspoon baking soda
1 teaspoon fine sea salt
1/4 teaspoon ground cinnamon
4 ounces (1/2 cup) crème fraîche: substitute sour cream, creama, buttermilk, or plain yogurt
3 tablespoons apple brandy, such as Applejack or Calvados; substitute fresh apple cider
1 teaspoon vanilla extract
3 apples, peeled, cored and diced (See Recipe Notes)
1/2 cup chopped, toasted pecans

Directions:

Preheat the oven to 350°F. Grease a loaf pan with butter or cooking spray. Place the butter in a medium skillet and melt over medium heat. Continue cooking, swirling occasionally to prevent burning, until the butter is bubbling and golden brown with a nutty aroma. Combine the butter in a large mixing bowl with the sugar, brown sugar, and eggs. Whisk to combine. Add the flours, baking soda, salt, and cinnamon, and stir with a wooden spoon until just combined. Follow with the crème fraîche, apple brandy, vanilla, apples, and pecans; the batter will be very thick. Transfer the batter to the prepared loaf pan and smooth the top. Bake loaf for 1 hour. Allow to cool for 20 to 30 minutes before removing from loaf pan.

Recipe Notes: Use a mix of tart and sweet apples, such as Granny Smith, Braeburn, Gala, Golden Delicious, Honey Gold, Jonathan, McIntosh, and/or Honeycrisp. I used one Granny Smith (tart) and 2 Pacific Rose (sweet) apples for testing.



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