

# Apple Ladder Loaf

A braided sweet bread filled with spicy apple filling and drizzled with icing

Yield:

2 loaves (10 slices each)

Ingredients:

Basic Sweet Dough:

4 1/2 cups all purpose flour

1/3 cup sugar

2 packages (1/4 ounce or 2 1/4 teaspoons each) quick rise yeast

1 teaspoon salt

3/4 cup milk

1/2 cup water

1/3 cup butter

2 eggs

Apple Filling:

1/4 cup (1/2 stick) butter, softened

1/3 cup packed brown sugar

2 tablespoons all-purpose flour

1 1/4 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1/8 teaspoon ground allspice

4 cups thinly sliced and peeled apples

Icing:

1 cup powdered sugar

1 to 2 tablespoons orange juice

1/4 teaspoon vanilla extract

## Instructions:

1. In a large bowl, combine 1 1/2 cups flour, sugar, yeast and salt. Melt butter in a sauce pan, and then add milk and water just until warm (105-115 degrees). Gradually add milk mixture to dry ingredients; beat 2 minutes at medium speed, scraping bowl occasionally. Add eggs and 1/2 cup flour; beat 2 minutes at high speed. With spoon, stir in remaining flour to form a stiff batter; grease top. Cover tightly with plastic wrap; refrigerate 2 hours or up to 3 days. Remove dough from the refrigerator.
2. Punch dough down. Turn onto a lightly floured surface; divide in half. Roll each half into 12-inch x 9-inch rectangle. Place each on a greased baking sheet. Spread with butter.
3. Combine the brown sugar, flour, and spiced in a large bowl. Add apples and toss to coat. Spread filling down center third of each rectangle.
4. On each long side, cut 1-inch wide strips about 3 inches into center. Starting at one end, fold alternating strips at an angle across filling; seal ends. Cover and let rise until nearly doubled, about 45-60 minutes.
5. Bake at 350 degrees for 30-40 minutes or until golden brown. Combine icing ingredients until smooth; drizzle over warm loaves. Serve warm or at room temperature.



This recipe is from Tammy's Recipes.