



Apple Streusel Bread

 Dairy Free

READY IN



45 min.

SERVINGS



32

CALORIES



117 kcal

BREAD

Ingredients

- ☐ 21 ounce lucky leaf® premium apple pie filling canned
- ☐ 2 teaspoons apple pie spice
- ☐ 1 cup musselman's® original apple sauce
- ☐ 2.5 cups d baking mix
- ☐ 0.8 cup brown sugar divided packed
- ☐ 0.7 cup cooking oil
- ☐ 4 eggs beaten
- ☐ 0.5 cup flour

☐ 0.5 cup walnuts chopped

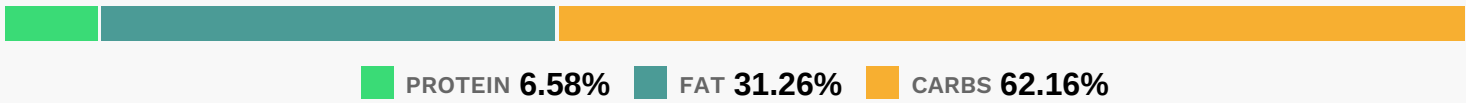
Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ loaf pan
- ☐ toothpicks

Directions

- ☐ Preheat oven to 350 degrees F. Grease and flour two 8x4x2-inch loaf pans.
- ☐ In a large bowl combine baking mix, flour, and apple pie spice. In another large bowl combine eggs, LUCKY LEAF Apple Pie Filling, MUSSELMAN'S Apple Sauce, 1/2 cup of the brown sugar, and oil.
- ☐ Add to flour mixture. Stir just until moistened. Divide batter evenly between prepared pans. Top each loaf with remaining brown sugar and walnuts (if using).
- ☐ Bake for 55 to 60 minutes or until a toothpick inserted in the center comes out clean. Cool in pans on wire rack for 10 minutes.
- ☐ Remove from pans and cool completely on wire rack. Wrap and store overnight for easier slicing.

Nutrition Facts



Properties

Glycemic Index:2.97, Glycemic Load:1.1, Inflammation Score:-1, Nutrition Score:2.8334782408631%

Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epicatechin: 0.41mg, Epicatechin: 0.41mg, Epicatechin: 0.41mg, Epicatechin: 0.41mg Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg

Nutrients (% of daily need)

Calories: 117.13kcal (5.86%), Fat: 4.15g (6.39%), Saturated Fat: 0.74g (4.6%), Carbohydrates: 18.58g (6.19%), Net Carbohydrates: 17.92g (6.52%), Sugar: 9.46g (10.51%), Cholesterol: 20.65mg (6.88%), Sodium: 137.92mg (6%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.97g (3.94%), Phosphorus: 76.21mg (7.62%), Manganese: 0.14mg (6.96%), Vitamin B1: 0.08mg (5.47%), Folate: 19.98µg (4.99%), Vitamin B2: 0.08mg (4.88%), Selenium: 3.3µg (4.71%), Iron: 0.63mg (3.51%), Copper: 0.07mg (3.28%), Vitamin B3: 0.59mg (2.94%), Calcium: 28.13mg (2.81%), Fiber: 0.66g (2.64%), Vitamin B5: 0.2mg (2.04%), Magnesium: 7.56mg (1.89%), Vitamin E: 0.27mg (1.8%), Vitamin B6: 0.03mg (1.74%), Potassium: 54.72mg (1.56%), Vitamin K: 1.51µg (1.44%), Vitamin B12: 0.09µg (1.43%), Zinc: 0.21mg (1.41%)