



little apple
TREATS

Little Apple Treats

Applesauce Bread

This is a delicious tea bread, full of granola + chocolate.

Great with a cup of coffee, or for breakfast.

PS—it's plant-based—no dairy or eggs!

- 1 cup (300g) unsweetened applesauce
- ½ cup coconut yogurt, plain or vanilla (5 or 6oz container or 150g)
- ½ cup (160g) maple syrup
- ⅓ cup (60g) olive oil
- 1 tsp (5g) vanilla extract
- 1 tsp (5g) apple cider vinegar
- 2 cups (275g) all-purpose flour
- 1 teaspoon (5.5g) baking soda
- 1 tablespoon (13g) baking powder
- ¾ teaspoon (3g) kosher salt
- 1½ teaspoons (4.5g) apple pie or pumpkin spice mix
- ½ cup (56g) Orchard Blend or Hill + Hollow Blend Granola
- ½ cup (56g) chopped chocolate or chocolate chips
- Additional ¼ cup (25g) granola to top bread

Preheat oven to 350 degrees.

Whisk together the flour, baking soda, baking powder, salt, apple pie spice and chocolate.

In a separate bowl, whisk together the applesauce, yogurt, olive oil, vanilla, apple cider vinegar and maple syrup.

Add the applesauce mixture to the dry ingredients and stir just until combined. Gently fold in the granola.

Pour into two paper 6" x 2.5" x 2" loaf pans. Top with granola.

Bake for 35 min or until a tester comes out clean. Cool several hours or overnight.

Pro tip—for a more even rise, portion the batter into the two pans, top with granola, then freeze the batter in the pans overnight. Preheat oven to 350. Bake the frozen batter for 45 min, or until a tester comes out clean.