

Cinnamon Apple Swirl Sourdough Discard Bread

Candied Pecans (Optional)

- 1 egg white + 1 tbsp water
- ¼ cup brown sugar
- ¾ tsp cinnamon
- ⅛ tsp salt
- 1 cup pecans, unroasted and unsalted

- 1) Beat egg white and water until frothy. Only use half of the mixture.
- 2) Mix together the brown sugar, cinnamon, and salt in a separate, small bowl.
- 3) Coat pecans in half of the egg white mixture.
- 4) Sift brown sugar mixture over the pecans and mix well.
- 5) Bake at 250 F for 1 hour, stirring every 15 minutes.
- 6) Cool slightly, then transfer to a ziploc bag and crush the pecans with a meat tenderizer.

Apple Mixture

- 1 medium-large apple, chopped (*about 1 cup*)
- ½ cup brown sugar
- 1 ½ tsp cinnamon

- 1) Mix all the ingredients for the apples together and set aside. Be sure to do this just before (within 15 minutes of) layering everything in the loaf pan, or else everything will just sort of liquidize.

Dry Ingredients

- 1 cup (120 g) all-purpose flour
- 1&½ tsp baking powder
- ½ tsp salt

- 1) Whisk together the dry ingredients and set aside.

Wet Ingredients

- 1 stick butter, softened (113 g)
- ½ cup sugar (120 g)
- 2 tsp vanilla
- 2 eggs (*about 100 g*)
- 1 cup (250 g) sourdough discard

- 1) Preheat the oven to 350 F.
- 2) Prepare a loaf pan by greasing well with one to two tablespoons of softened butter, or your favorite oil. We do not want this loaf to stick to the pan at all!
- 3) In a large bowl (3-4 quarts in size) using a handheld mixer (you can also use a stand mixer), beat the butter, sugar, and vanilla on a medium-high speed until smooth and pale, about 4-5 minutes.
- 4) Add the eggs, one at a time, beating to incorporate.
- 5) Add the sourdough discard and mix well.
- 6) Add the dry ingredients and blend until just incorporated. The batter should be fairly thick, but not dry. A batter that is too thin will cause the apples and pecans to sink, while a batter that is too dry will create a crumbly loaf.
- 7) Pour half of the mixture into a greased loaf pan. Top with ½ of the apples. Give it a quick swirl with a butter knife. Repeat with the remaining batter and apples.
- 8) Top everything with the pecans, if using.
- 9) Bake at 350 F for 50-60 minutes, until a toothpick inserted comes out clean.
- 10) Cool in the pan for at least 15-20 minutes before removing to cool completely on a wire rack.
- 11) Enjoy!

Cooling and slicing the loaf:

I find that cooling the loaf upside down on a cooling rack is easiest. Simply turn it out of the loaf pan and leave it upside down to cool completely. In addition, slicing the loaf upside down may be easier, as the pecans on top can be difficult to slice through. This one will be a little bit messy, due to the apples and the topping, so be prepared!

How to store:

Slice and store on the counter for three to five days.