



## Apple Dumpling Bread

SERVINGS: 12

PREPPING TIME: 2 HOURS

COOKING TIME: 90 MIN

### Ingredients

¼ cup butter, softened  
3 pounds medium Honey  
crisp apples, peeled and  
sliced ¼ inch thick  
¼ cup sugar  
½ tsp salt  
¼ cup packed brown  
sugar  
½ tsp ground cinnamon  
¼ tsp ground allspice  
¼ cup apple cider  
1 tsp vanilla extract

**Dough:**  
1 package (¼ ounce) active  
dry yeast  
¾ cup warm water (110° to  
115°)  
¾ cup warm whole milk  
(110° to 115°)  
¼ cup sugar  
3 tablespoons canola oil  
2 teaspoons salt  
3-¾ to 4-¼ cups all-  
purpose flour

**Cider sauce & glaze:**  
4 cups apple cider, divided  
½ cup packed brown  
sugar  
1 cup confectioners' sugar  
4 ounces cream cheese,  
softened  
½ cup butter, divided  
1-½ teaspoons vanilla  
extract, divided





## Directions

1. In a Dutch oven over medium heat, melt butter. Add the next 6 ingredients; stir to combine. Cook, covered, stirring occasionally, until apples have softened and released their juices, 10-12 minutes. With a slotted spoon, transfer apples to a 15x10-in. rimmed baking pan; spread into a single layer. Add cider to Dutch oven and bring to a boil; cook, stirring, until juices thicken and reduce to  $\frac{1}{2}$  cup, 10-12 minutes. Remove from heat; add vanilla extract. Pour over apple slices; cool completely. (Filling can be made 24 hours in advance and refrigerated.)
2. For dough, dissolve yeast in warm water. Add milk, sugar, oil, salt and 1- $\frac{1}{4}$  cups flour. Beat on medium speed until smooth, 2-3 minutes. Stir in enough remaining flour to form a soft dough.
3. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.
4. Punch down dough. Turn onto a lightly floured surface. Roll into an 18x12-in. rectangle; spread apple mixture to within  $\frac{1}{2}$  in. of edges. Roll up the dough and apples and place in a greased 9x5-in. loaf pan. Cover and let rise until doubled, about 45 minutes. Meanwhile, preheat the oven to 350°.
5. Bake until well browned, 1- $\frac{1}{4}$  to 1- $\frac{1}{2}$  hours. For cider sauce, bring 3- $\frac{1}{2}$  cups cider and brown sugar to a boil. Cook, stirring, until sauce is reduced to 1 cup, about 25 minutes. For glaze, beat confectioners' sugar, cream cheese,  $\frac{1}{4}$  cup butter, 1 teaspoon vanilla and enough remaining apple cider to reach desired consistency.
6. Add remaining butter and vanilla to cider sauce. Cook and stir until the sauce thickens. Cool slightly. Drizzle sauce and glaze over bread.

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