Caramel Spiced Bread

Discover this delicious caramel spiced bread, made with Werther's Original Creamy Toffees.



www.werthers-original.com

Ingredients

Enjoy our delicious Caramel Spiced Bread!

- 141 g (25 toffees) Werther's Original Creamy Toffees, unwrapped
- 270 g plain flour - divided use
- 170 g butter or margarine – softened
- 240 g icing sugar
- 1 tbsp vanilla extract
- 3 large eggs
- 1 tsp ground cinnamon
- 1 tsp nutmeg
- 1 tin apple pie filling

Preparation Steps

1. Preheat oven to 180 °C. Grease and flour a 23 x 13 cm loaf tin. Set aside.
2. Cut caramels into four pieces using a kitchen scissors. Dust with 2 tbsp of the flour in a small bowl to prevent them from sticking together. Set aside.
3. Snip the apple slices in the pie filling into thirds.
4. Using an electric mixer beat the butter, sugar and vanilla until fluffy. Add the eggs, one at a time, beating well after each.
5. In another bowl, stir together the remaining flour and spices.
6. Add the flour mixture to the butter mixture and blend well.
7. Using a wooden spoon, stir in the apples and Werther's Original Creamy Toffees pieces. Pour into the prepared loaf tin.
8. Bake for 1 hour and 30 minutes, or until a toothpick inserted into the center comes out clean. Cool completely on a wire rack and then remove from loaf tin.

Additional Information:

This unique caramel bread is ready to enjoy!

Makes: 10 servings

Ready in: 105 min

Prep Time: 15 min

Cook Time: 90 min