

## Caramel Spiced Bread

Discover this delicious caramel spiced bread, made with Werther's Original Chewy Caramels.



[www.werthers-original.ca](http://www.werthers-original.ca)

### Ingredients

Try our Caramel Spiced Bread recipe!

- 25 pieces Werther's Original Chewy Caramels, unwrapped
- 2  $\frac{1}{4}$  cups all-purpose flour - divided use
- $\frac{3}{4}$  cup butter or margarine - softened
- 2 cups confectioner's sugar
- 1 tablespoon vanilla extract
- 3 large eggs
- 1 teaspoon ground cinnamon
- 1 teaspoon pumpkin pie spice
- 1 can (21 oz) apple pie filling

### Directions

1. Preheat oven to 350°F. Grease and flour a 9x5 inch loaf pan. Set aside.
2. Cut caramels into four pieces using kitchen scissors. Toss with 2 tablespoons of the flour in a small bowl to prevent them from sticking together. Set aside.
3. Cut 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 caramel pieces. Pour into the prepared loaf pan.
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 pan.

This unique Caramel Bread is ready to enjoy!

**Makes:** 1 loaf

**Prep Time:** 15 minutes

**Cook Time:** 90 minutes



**This delicious recipe contains**  
Werther's Original Chewy Caramels