



Forest Flavored Maple Breakfast Bread

1 Tablespoon ground candy cap mushrooms,
(about 12 mushrooms –see note)
2 cups sifted all purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon baking powder
1/2 cup butter, room temperature
1 cup granulated sugar
2 eggs
2 Tablespoon plain yogurt
1 teaspoon vanilla
1 cup shredded raw unpeeled Gala apple (1 apple)
1/2 cup chopped walnuts

Sweet Drizzle and Garnish

1/2 cup confectioners' sugar
3 teaspoons or as needed candy cap rehydrated liquid or water
(*see Cook's Note)
1 to 2 Tablespoons chopped walnuts
8 small dried candy cap mushrooms

In medium bowl, stir ground mushrooms, flour, salt, baking soda, and baking powder; set aside.

In mixing bowl, cream butter and sugar; beat in eggs, one at a time. Stir in half of dry ingredients, add yogurt and vanilla. Mix in remaining dry ingredients. Stir in apples and walnuts.

Place in grease loaf pan; bake in 350 degree F oven for 50 to 60 minutes or until it tests done.

Cool in pan for 5 minutes; remove to cooling rack; cool completely.

Prepare Sweet Drizzle: In a small bowl, mix confectioners' sugar and mushroom liquid or water until able to drizzle over cooled sweet bread. Sprinkle the top with chopped walnuts and garnish with tiny dried mushrooms.

Yield: 1 (9-inch) sweet quick bread

***Cook's Note:**

*Some apples have more moisture than others. If you use a juicy apple, the bread will be very moist when it is warm. Cool before cutting.

*I added **1/2 cup dried cranberries** to one of the loaves. That was delicious.

*If you double the glaze recipe, it will make a sweeter bread.

*Rehydrate your dried candy cap mushrooms according to the package directions. I used 1/2 cup of boiling water for 1/8 ounce candy cap dried mushrooms. Save the liquid to flavor other recipes. To grind mushrooms: I used a small coffee grinder and ground 12 dried candy cap mushrooms, which produced 1 Tablespoon ground mushrooms for this recipe. Remember to thoroughly clean out the grinder or it will flavor your coffee too.

About the Recipe: This maple apple quick bread is a wonderful breakfast treat since it's not sugar sweet. The taste has a light maple back-flavor and is moist from the fresh apples. Crunchy walnuts add lots of texture, and it's so much fun decorating with those tiny candy cap mushrooms.