

Cinnamon Swirl Bread

Ingredients:

For the bread

2 cups flour
4 tsp baking powder
1 ½ tsp cinnamon
1 ¼ tsp salt
1 cup sugar
1 cup buttermilk*
1/3 cup vegetable or canola oil
2 tsp vanilla extract
2 eggs

For the streusel

2 tbsp sugar
1 tsp cinnamon
2 tbsp butter slightly softened

Instructions:

1. Preheat oven to 350°F.
2. Butter a 9x5 baking pan with non-stick spray and set aside.
3. In a large bowl combine all bread ingredients and beat for 3 minutes on medium with an electric mixer. Pour into prepared baking dish.
4. In a small bowl, combine all streusel ingredients and bring together with a fork.
5. Sprinkle streusel over the bread batter and swirl with a toothpick or knife.
6. Bake for 45-60 minutes until center is set and knife in the center comes out clean.

*If you don't have buttermilk (which I never do), you can combine 1 cup of milk with 1 tablespoon of lemon juice and let sit for 5 minutes. Voila! Buttermilk!

