
Cinnamon Swirl Quick Bread

Sue Auer-Sherlock

Nettles Island Cooking in Paradise - 2014

2 cups flour
1 1/2 cups sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk or sour regular milk with 1/2 teaspoon vinegar
1 large egg
1/4 cup canola oil
3 teaspoons ground cinnamon
1/4 cup confectioner's sugar
1 1/2 to 2 teaspoons milk

In a large bowl, combine the flour, one cup of sugar, baking soda and salt.

In a separate bowl, combine the buttermilk, egg and oil. Stir into the dry ingredients, just until moistened.

In a small bowl, combine the cinnamon and remaining sugar.

Grease the bottom only of a 9x5-inch loaf pan. Pour half of the batter into the pan. Sprinkle with half of the cinnamon-sugar and cut through the batter with a knife to swirl. Repeat. Pour the rest of the batter. Sprinkle and swirl.

Bake at 350 degrees for 40 to 50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from the pan to a wire rack to cool completely.

In a small bowl, combine the confectioner's sugar and enough milk to reach the desired consistency. Drizzle over the loaf.

Breads, Muffins

Per Serving (excluding unknown items): 2986 Calories; 74g Fat (22.2% calories from fat); 44g Protein; 543g Carbohydrate; 11g Dietary Fiber; 262mg Cholesterol; 2584mg Sodium. Exchanges: 13 Grain(Starch); 1 Lean Meat; 1 1/2 Non-Fat Milk; 13 1/2 Fat; 22 Other Carbohydrates.