

Cinnamon Sugar Swirl Quick Bread

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Ingredients

2 cups all purpose flour
1 1/2 cups sugar divided
1 tablespoon baking powder
1/2 teaspoon salt
3 teaspoons divided cinnamon
1 cup milk
1/4 cup oil
1 egg

Glaze

1/4 cup powdered sugar
2 teaspoons milk

Directions

Preheat oven to 350, not convection. Prep a loaf pan with a little butter.

In a large mixing bowl, combine 2 cups AP flour, 1 cup sugar, 1 T baking powder, 1/2 t salt and 1 t cinnamon. Mix well.

In a small bowl, combine 1/2 cup sugar and 2 t cinnamon. Mix well.

In a third bowl, combine 1 cup milk, 1/4 cup oil, and one egg. Whip together.

Mix wet into dry. The egg/milk mix into the flour/sugar mix. Mix to combine completely but do not over mix.

Put half the batter into the prepped pan. Level that layer. Spread about 2/3 of the cinnamon sugar mix over that layer then cover with the other half of the batter.

Time to swirl. With the handle of a knife or something about 1/4 inch thick, start at one corner and cut Z like across the pan 5-6 times and then back long way 3-4 times. Be sure to get close to the edge. Cover the top with the remaining sugar/cinnamon mix.

Bake until a toothpick near the center comes out clean. About 45 minutes. Let loaf cool in the pan for 10 minutes then move to cooling rack.

Combine 1/4 cup powdered sugar with 2 t milk to make the glaze. Drizzle the glaze over loaf.