

Cinnamon Swirl Quick Bread

Makes One Loaf



Swirl Ingredients

- ½ cup sugar
- 1 tablespoon ground cinnamon

Loaf Ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon sea salt
- 1 large egg, at room temperature
- ¾ cup sugar
- ⅓ cup oil (avocado or canola)
- ⅓ cup sour cream or Greek yogurt, at room temperature
- ⅔ cup milk, at room temperature
- 1 ½ teaspoons pure vanilla extract

Icing Ingredients

- 1 cup confectioners' sugar, sifted
- 2 tablespoons milk
- ½ teaspoon pure vanilla extract

**to make the glaze, add the sugar, milk and vanilla extract to a medium-sized bowl. Whisk well until there are no lumps.*

Steps

1. Preheat the oven to 350°F and lightly spray a 8" x 4" loaf pan with nonstick spray or line with parchment paper.
2. In a small bowl whisk together the ½ cup sugar and 1 tablespoon cinnamon. Set aside.
3. In a large bowl, whisk together the flour, baking soda, and salt together.
4. In a separate bowl, whisk together the egg, ¾ cup sugar, oil, sour cream, milk and vanilla extract.
5. Pour the wet ingredients into the large bowl with the dry ingredients (flour, baking soda and salt). Whisk to completely combine but avoid overmixing.
6. Pour HALF of the batter into the prepared loaf pan. Add most of the cinnamon sugar mixture to the top of the batter. Carefully pour in the rest of the batter. Carefully spread the top so that the batter is even in the pan. Sprinkle the top of the batter with the remaining cinnamon sugar. Using a butter knife make a large swirl from one end of the pan to the other. Avoid over stirring.
7. Bake for 50 to 60 minutes, covering loosely with foil half-way through if the top begins to brown too quickly. Rotate the pan. Check to see if a toothpick inserted in the center comes out clean and the tops spring back to the touch. Remove from the oven and allow to cool completely before drizzling icing over the loaf.