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by ewfood

Cinnamon Swirl Bread



Ingredients

For the cinnamon swirl: 2.4oz. white sugar
2.5oz. finely chopped pecans or walnuts, toasted
2 tsp. ground cinnamon
For the bread: 7oz. white sugar
9oz. all-purpose flour
1tsp. baking powder
½ tsp. salt
1 egg
8fl oz. milk
2.7fl oz. vegetable or canola oil

Preparation

1. Preheat the oven to 180°C. Grease and flour a medium loaf pan
2. In a small bowl, combine swirl ingredients and set aside
3. For the bread: Combine the dry ingredients and make a well in the center
4. beat the eggs, milk and oil until combined
5. add the egg mixture to the flour mixture and stir, it will be lumpy
6. Pour half the batter into the loaf pan, add a layer of the cinnamon swirl
7. pour the remaining batter and add the remaining cinnamon swirl on top
8. with a knife mix the batter in the loaf pan in a circular motion
9. Bake for 45 minutes or until a toothpick inserted into the cake comes out clean
10. cool the pan for a few minutes then remove the loaf and cool completely
11. Wrap and store bread overnight before slicing for best flavor

Cooks Note

Prep Time: 25 min; Cook Time: 45 min; Makes 1 loaf