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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