

# Cinnamon Crunch Loaf (THM S)

Multiple Serve

## Ingredients:

Topping:

- ¼ cup THM Gentle Sweet
- ¼ tsp black strap molasses
- 1/8 tsp mineral salt
- 3 Tbsp unsweetened almond milk
- 1 Tbsp coconut oil
- 2 tsp vanilla extract
- 1 Tbsp cinnamon

Bread:

- 2 cups THM Baking Blend
- ½ cup THM Super Sweet
- 2 tsp baking powder
- 1 doonk of THM Pure Stevia
- 1/3 cup THM Unflavored Whey Protein (or Collagen for DF)
- ¾ - 1 cup Cinnamon Baking Chips
- 4 large eggs
- 1 cup unsweetened almond milk
- ½ cup yogurt
- 1 tsp vanilla extract

## Directions:

Make the topping! Combine all ingredients except cinnamon in a saucepan. Cook until crystalized and bubbly. Pour onto baking sheet lined with parchment paper and freeze.

When ready to make your loaf, take out of the freezer and place topping mixture into a food processor with the cinnamon. Pulse until well mixed but still chunky. Set aside.

Make the loaf! Set oven to 350F. Combine all dry ingredients and mix well. In a separate bowl, combine the wet ingredients. Then, slowly combine the dry mixture into the wet mixture.

Spray a bread pan with coconut oil spray. Pour bread mixture into bread pan and use the back of the spoon to smooth. Top with the Cinnamon Crunch topping.

Tent the pan with aluminum foil and bake for 1 hour, or until a toothpick poked into the center comes out clean.

Enjoy with your favorite low fat cream cheese!