

# Cinnamon Swirl Bread



This is a super quick batter bread that is wonderfully moist and yummy!

By bettina

**Prep:** 10 mins

**Cook:** 45 mins

**Additional:** 5 mins

**Total:** 60 mins

**Servings:** 12

**Yield:** 1 - 9x5 inch loaf



## Ingredients

1/3 cup white sugar

2 teaspoons ground cinnamon

2 cups all-purpose flour

1 tablespoon baking powder

1/2 teaspoon salt

1 cup white sugar

1 egg, beaten

1 cup milk

1/3 cup vegetable oil

## Directions

### Step 1

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan. In a small bowl, mix together 1/3 cup sugar and 2 teaspoons cinnamon; set aside.

### Step 2

In large bowl combine flour, baking powder, salt and remaining 1 cup sugar. Combine egg, milk, and oil; add to flour mixture. Stir until just moistened.

### Step 3

Pour half of the batter into pan. Sprinkle with half the reserved cinnamon/sugar mixture. Repeat with remaining batter and cinnamon/sugar mixture. Draw a knife through batter to marble.

### Step 4

Bake in preheated oven for 45 to 50 minutes, or until a toothpick inserted into center of the loaf comes out clean. Let cool in pan for 10 minutes before removing to a wire rack to cool completely. Wrap in foil and let sit overnight before slicing.

## Nutrition Facts

**Per Serving:** 233 calories; protein 3.4g; carbohydrates 39.6g; fat 7.1g; cholesterol 17.1mg; sodium 195.4mg.