

(RECIPE EXAMPLE)

Entry number: 1234567
Category: King Arthur Baking Company Contest
Class number: 3 - Recipe Contest

CINNAMON SWIRL QUICK BREAD

Cinnamon Swirl:

½ cup granulated sugar
1 Tablespoon ground cinnamon

Bread:

2 cups King Arthur All-Purpose Flour
1 teaspoon baking soda
½ teaspoon salt
1 egg
¾ cup granulated sugar
1/3 cup vegetable oil
1/3 cup sour cream
2/3 cup milk
1 ½ teaspoon vanilla extract

Preheat oven to 350 degrees F. Grease a 9" x 5" loaf pan.

Cinnamon Swirl: Mix the ½ cup sugar and the 1 tablespoon ground cinnamon together.

Bread: Mix the flour, baking soda and salt together in a bowl. In another bowl, mix the egg and ¾ cup sugar together until combined then add oil, sour cream, milk and vanilla extract and mix together. Pour the wet ingredients into the dry ingredients and stir just until combined. Pour ½ the batter in the prepared loaf pan. Sprinkle half the cinnamon sugar mix. Carefully spread with remaining batter and sprinkle with remaining cinnamon sugar mix. Using a knife make a large swirl down the loaf pan.

Bake the bread for approximately 50 minutes until a toothpick inserted comes out clean. Remove from the oven and place on wire rack to cool approximately an hour. Remove the bread from the pan and let it cool directly on a wire rack.

Prep time: 20 minutes
Total time: 2 hours
Servings: 12

First & last name
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