

Sweet Cinnamon Quick Bread

2 cups flour
1 cup sugar (can reduce to 3/4 cup)
4 t. baking powder
1-1/2 t. cinnamon
1-1/4 t. salt
1 cup buttermilk*
1/3 cup canola oil
2 t. vanilla
2 eggs

Streusel:
2 T. sugar
1 t. cinnamon
2 t. butter, softened

Heat over to 350 degrees Fahrenheit.

Grease and flour bottom only of 9" x 5" loaf pan.

1 - Lightly spoon flour into measuring cup; level off. In large bowl, combine all bread ingredients. Beat 3 minutes at medium speed. Pour batter into prepared pan.

2 - In small bowl, using back of dinner fork, combine all streusel ingredients until crumbly. Sprinkle streusel over batter and swirl lightly to marble.

3- Bake for 45 to 55 minutes until toothpick inserted into the center comes out clean. Let sit in pan for 5 minutes, then remove bread from pan and cool on wire rack before slicing. Wrap and refrigerate any leftover bread.

**To substitute for buttermilk, use 1 T vinegar or lemon juice plus enough milk to make 1 cup. Let mixture sit for 5-10 minutes before using.*