HAPPY 2021
CINNAMON-SWIRL CHOCOLATE CHIP BREAD
By: Simply Creative Chef Rob Scott

Ingredients:

Bread

2 cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
2/3 cup mini semi-sweet chocolate chips
1 large egg, at room temperature
½ cup packed light or dark brown sugar
¼ cup granulated sugar
1 cup buttermilk, at room temperature
1/3 cup vegetable oil (or canola or melted coconut oil)
1 teaspoon pure vanilla extract

Cinnamon-Swirl

1 tablespoon ground cinnamon
1/3 granulated sugar

Directions:

- Preheat oven to 350 degrees F and spray a 9x5 loaf pan with nonstick spray (I prefer using dark metal loaf pans, which seems to help brown quick breads more evenly)
- Make the cinnamon-swirl first by combining the cinnamon and sugar together in a small bowl and set aside
- To make the bread: whisk the flour, baking soda, and salt together in a large bowl
- Stir in the chocolate chips and set aside
- In a medium bowl, whisk the egg, brown sugar, and granulated sugar together until combined then whisk in the buttermilk, oil, and vanilla
- Slowly pour the wet ingredients into the dry ingredients and gently whisk until there are no more lumps (avoid over-mixing)
- Spread half of the batter into a prepared loaf pan and top evenly with ¾ of your cinnamon-sugar mixture
- Gently spread the remaining batter on top as best you can and sprinkle the rest of the cinnamon-sugar
- Sprinkle with a couple more mini chocolate chips, if desired
- Using a knife, gently swirl the batter with 1 simple swirl from the top to the bottom of the loaf pan (I usually swirl an ”S” shape)
- Bake the bread for 50-65 minutes, tenting loosely with aluminum foil halfway through bake time (quick breads are thick and dense, so your loaf is taking longer)
- To test for doneness, poke the center of the bread with a toothpick – if it comes out clean, the bread is done
- Allow the bread to cool completely in the pan on a wire rack before cutting