



## Stir Together Cinnamon Tea Bread

*Makes One Loaf or about 12 slices*

### Ingredients

- 1/3 cup dark brown sugar
- 2 teaspoons ground cinnamon
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon fine sea salt
- 3/4 cup white sugar
- 1 egg, beaten
- 1 cup 2 % milk
- 1/3 cup vegetable oil (I used grapeseed oil because that is what I had in my kitchen at that moment)

### Instructions

Preheat the oven to 350 degrees with a rack in the middle and spray a 9x5 inch loaf pan with Pam, making sure the corners are well coated. In a small bowl, mix together 1/3 cup brown sugar and 2 teaspoons cinnamon; set aside.

In a large bowl combine flour, baking powder, salt, and 3/4 cup white sugar. Combine egg, milk, and oil and add to the flour mixture. Stir until just moistened.

Pour a third of the batter into the pan and spread it evenly. Sprinkle with half of the reserved cinnamon/brown sugar mixture. Repeat with the next third of the batter and top with the other half of the cinnamon/brown sugar mixture. Use the final third of the batter to top the bread. Draw a knife (like waves) through the batter to marbleize it a little.

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

Cooks note: I think a couple of teaspoons of grated orange rind would be a nice addition.