

Cinnamon-Swirl Chocolate Chip Bread

by Simply Creative Chef Rob Scott

Ingredients:

Bread:

2 cups all purpose flour

1 tsp. baking soda

1/2 tsp. salt

2/3 cup mini semi-sweet chocolate chips

1 large egg, at room temperature

3/4 cup packed light brown sugar (or dark brown)

1/4 cup granulated sugar

1 cup buttermilk

1/3 cup vegetable oil

1 tsp. vanilla extract

Cinnamon-Swirl:

1 tbsp. ground cinnamon

1/3 cup granulated sugar

Directions:

1. Preheat oven to 350 degrees. Spray a 9x5 loaf pan with nonstick spray.
2. Make the cinnamon-swirl first by combining the cinnamon and sugar together in a small bowl. Set aside.
3. Make the bread: In a large bowl, toss the flour, baking soda, salt, and chocolate chips together until combined. Set aside. In a medium bowl, whisk the egg, brown sugar, and granulated sugar together until combined. Make sure there are no brown sugar lumps remaining. 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. Try very hard not to overmix, which will result in a tough textured bread.
4. Pour half of the batter into prepared loaf pan. Top evenly with 3/4 of your cinnamon-sugar mixture. Pour the remaining batter on top and finish with the rest of the cinnamon-sugar. Sprinkle with a couple more mini chocolate chips if desired.
5. Bake the bread, covered loosely with aluminum foil, for 45 minutes to 1 hour. Poke the center of the bread with a toothpick. If it comes out clean, the bread is done. Allow bread to cool completely in the pan on a wire rack before cutting.
6. Bread stays fresh covered tightly at room temperature for up to 5 days. Bread's flavor and moisture are intensified on day 2. Bread freezes well, up to 2 months.

Yield: 1 loaf