

SNICKERDOODLE BREAD



INGREDIENTS:

- 1 1/2 cups all purpose flour
- 1 teaspoons baking powder
- 1/4 teaspoon salt
- 1 teaspoons cinnamon
- 1/2 cup butter, softened
- 1 cup sugar
- 2 eggs
- 1 teaspoons vanilla
- 1/2 cup yogurt
- 1/4 cup butterscotch chips

TOPPING

- 1 tablespoons sugar
- 1 teaspoons cinnamon

DIRECTIONS:

- Preheat oven to 350° Line the bottom of 2 loaf pans (5 3/4 x 3 1/4 x 2 1/4) or small cake pans with parchment paper.
- In a medium bowl, whisk together flour, baking powder, salt and cinnamon. Set aside.
- In a large mixing bowl, cream together butter and 1 cup sugar, until fluffy, about two minutes.
- Add eggs one at a time mixing well after each addition. Add vanilla and yogurt and mix to combine. Add flour mixture and mix **just until combine. Do not overmix.**
- Coat the butterscotch chips with 1 tablespoons flour and stir into batter.
- Spoon batter into greased pans (Don't fill more than 2/3 full.)
- Combine 1 tablespoons sugar and 1 teaspoons cinnamon and sprinkle over the top of the batter in the pans.
- Bake for 35 to 40 minutes until a toothpick inserted into a crack in the center of the loaf comes clean.
- Remove from oven and let cool 10 minutes before removing from pan.
- Remove from pan and let cool completely before serving.