

# CINNAMON SWIRL LOAF

## INGREDIENTS

### Pastry:

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- 1 cup/250 mL sour cream
- 1 tsp/5 mL baking soda
- 1/2 tsp/2.5 mL salt
- 1/2 cup/125 mL (1 stick) butter
- 1 cup/250 mL sugar
- 2 eggs
- 1 tsp/5 mL **Watkins All Natural Original Gourmet Baking Vanilla®**
- 1-3/4 cup/325 mL flour
- 1 tsp/5 mL baking powder

### Filling:

- 1/2 cup/125 mL brown sugar
- 1-1/2 tsp/7.5 mL **Watkins Organic Ground Cinnamon**

### Directions

Combine sour cream and baking soda in small bowl; allow to work while mixing rest of loaf. Cream together butter and sugar. Add eggs and vanilla. Combine dry ingredients and mix alternately with sour cream into batter mixture. In a separate bowl, mix cinnamon and brown sugar filling. In a greased loaf pan, alternate a third of the batter mixture with a third of the filling; repeat. Swirl with knife. Bake at 350°F/180°C for 1 to 1-1/2 hours.

