

Snickerdoodle Bread is Pure Heaven

I love bread, whenever I come across a new recipe I try it right away! My husband asked me to make this snickerdoodle bread once, it was extraordinary!

You'll Need:

2- $\frac{1}{2}$ cups of flour.
2 tsps of baking powder.
 $\frac{1}{2}$ tsp of salt.
2 tsps of cinnamon.
1 cup of softened butter.
2 cups of sugar.
3 eggs.
1 tsp of vanilla.
 $\frac{3}{4}$ cup of sour cream.
1 package of hershey's cinnamon chips.
3 tbsps of sugar.
3 tsp of cinnamon.

How to:

In a large bowl, mix together the butter, sugar, salt and cinnamon until creamy and fluffy. Mix in the eggs until well combined then stir in the vanilla and sour cream.

In a separate bowl, mix together the flour and baking powder then add to the cream mixture and mix until well combined. Stir in the cinnamon chips.

Spoon the batter into 4 mini loaf pans $\frac{2}{3}$ full.

In a bowl, mix together 3 tbsps of sugar and 3 tsps of cinnamon and sprinkle over the loafs.

In a preheated oven to 350° bake for 35 to 38 minutes.

Bonne Appétit!

Easy, peasy and yummy! The sweetness of sugar and cinnamon gives a nice touch to this snickerdoodle bread. It tastes like heaven! You should definitely give it a shot.