

### Cinnamon swirl quick bread

#### Ingredients

2 cups **Pure** gluten-free blended flour  
1 tsp bicarbonate of soda  
 $\frac{3}{4}$  cup sugar  
2 tsp **Pure** Xanthan gum  
 $\frac{1}{2}$  tsp salt  
1 cup sour milk or buttermilk  
 $\frac{1}{4}$  cup vegetable oil  
1 large egg  
1 tbs cinnamon  
 $\frac{1}{2}$  cup sugar

#### Preparation method

1. Combine the flour, soda, sugar, Xanthan and salt in a bowl.
2. Beat together the sour milk, vegetable oil and egg, and then add them to the dry ingredients.
3. For the topping, combine the cinnamon and sugar.
4. Pour half of the batter into a prepared loaf tin, then cover with half of the topping. Pour the rest of the batter in and then the rest of the topping.
5. Swirl a knife through the batter.
6. Bake at 180°C/350° F/Gas 4.
7. When baked turn the loaf onto a rack to cool completely. Store in an airtight container.



10-15 minutes

Preparation time

30-40 minutes

Cooking time

Makes 1 loaf

By: innovative

This bread keeps well in the fridge as well, and is the perfect companion with a morning coffee or afternoon tea.

Notes 