

# QUICK BREAD RECIPES

## Copycat Starbucks Pumpkin Bread

Prep: 25 min. Bake: 1 hour + cooling YIELD: 2 loaves

### Ingredients:

1 Can (15 ounces) solid-pack pumpkin  
4 large eggs  
3/4 cup canola oil  
2/3 cup water  
2 cups sugar  
1 cup honey  
1½ teaspoons vanilla extract  
3 ½ cups all-purpose flour  
2 teaspoons baking soda  
1½ teaspoons salt  
1½ teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
1/2 teaspoon ground ginger  
1/2 cup salted pumpkin seeds *or* pepitas

### Directions:

1. Preheat oven to 350°. In a large bowl, beat pumpkin, eggs, oil, water, sugar, honey and vanilla until well blended. In another bowl, whisk flour, baking soda, salt and spices; gradually beat into pumpkin mixture.
2. Transfer to 2 greased 9x5-in. loaf pans. Sprinkle tops with pumpkin seeds.
3. Bake 60-70 minutes or until a toothpick inserted in center comes out clean. Cool in pan 10 minutes before removing to a wire rack to cool.

# Zucchini Pineapple Bread

Prep: 15 minutes, Bake 50 minutes. 2 loaves

## Ingredients:

3 cups all-purpose flour  
2 teaspoons baking soda  
1 ½ teaspoons ground cinnamon  
1 teaspoon salt  
¾ teaspoon ground nutmeg – fresh please  
½ teaspoon baking powder  
3 large eggs  
1 cup canola oil  
2 teaspoons vanilla  
2 cups shredded zucchini  
1 can (8 oz.) crushed pineapple, drained  
1 cup nuts  
1 cup raisins – optional

## Directions:

Preheat oven to 350°. Coat two 8x4-in. loaf pans with cooking spray; dust with flour, tapping out extra.

In a large bowl, combine the flour, sugar, baking soda, cinnamon, salt, nutmeg and baking powder. In another bowl, whisk the eggs, oil and vanilla. Stir into dry ingredients just until moistened. Fold in the zucchini, pineapple, nuts and, if desired, raisins.

Transfer to prepared pans. Bake until a toothpick inserted in the center comes out clean, 50-60 minutes. Loosen sides from pans with a knife. Cool in pans 10 minutes before removing to a wire rack to cool.

## **Lemon Bread**

Prep: 10 min. Bake: 40 min. + cooling YIELD: 1 loaf (12 pieces).

### Ingredients:

1/2 cup butter, softened  
1 cup sugar  
2 large eggs, room temperature  
1 tablespoon grated lemon zest  
2 tablespoons lemon juice  
1-1/2 cups all-purpose flour  
1 teaspoon baking powder  
1/8 teaspoon salt  
1/2 cup 2% milk

### GLAZE:

1/2 cup confectioners' sugar  
2 tablespoons lemon juice

### Directions:

1. Preheat oven to 350°. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Beat in eggs, lemon zest and juice. Combine flour, baking powder and salt; gradually stir into creamed mixture alternately with milk, beating well after each addition.

2. Pour into a greased 8x4-in. loaf pan. Bake until a toothpick inserted in the center comes out clean, 40-45 minutes. Cool in pan 15 minutes before removing to a wire rack. Combine glaze ingredients; immediately drizzle over bread. Serve warm.

## **Spiced Apple Muffin Bread**

Prep: 20 min. Bake: 35 min. + cooling YIELD: 12 servings.

### Ingredients:

2 large eggs

1 cup 2% milk  
1/2 cup plus 1 tablespoon sugar, divided  
3 tablespoons canola oil  
2 cups all-purpose flour  
3 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon plus 1/8 teaspoon ground cinnamon, divided  
1/4 teaspoon ground allspice  
3 medium tart apples, peeled and finely chopped

Directions:

1. Preheat oven to 350°. In a large bowl, beat eggs, milk, 1/2 cup sugar and the oil until well blended. Combine flour, baking powder, salt, 1/2 teaspoon cinnamon and allspice; gradually beat into sugar mixture until blended. Fold in apples.
2. Transfer to a well-seasoned 10-in. cast-iron or other ovenproof skillet. Sprinkle with remaining 1 tablespoon sugar and 1/8 teaspoon cinnamon. Bake until a toothpick inserted in the center comes out clean, 35-40 minutes. Let cool 10 minutes; serve warm.

## **Pumpkin Bread**

Prep: 15 min. Bake: 65 min. + cooling YIELD: 16 pieces

Ingredients:

1-2/3 cups all-purpose flour  
1-1/2 cups sugar  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
3/4 teaspoon salt  
1/2 teaspoon baking powder  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
2 large eggs, room temperature  
1 cup canned pumpkin  
1/2 cup canola oil  
1/2 cup water

1/2 cup chopped walnuts  
1/2 cup raisins, optional

**Directions:**

1. Preheat oven to 350°. Combine first 8 ingredients. Whisk together eggs, pumpkin, oil and water; stir into dry ingredients just until moistened. Fold in walnuts and, if desired, raisins.
2. Pour into a greased 9x5-in. loaf pan. Bake until a toothpick inserted in center comes out clean, 65-70 minutes. Cool in pan 10 minutes before removing to a wire rack.

## **Herb Quick Bread**

Prep: 15 min. Bake: 40 min. + cooling **YIELD:** 1 loaf

**Ingredients:**

3 cups all-purpose flour  
3 tablespoons sugar  
1 tablespoon baking powder  
3 teaspoons caraway seeds  
1/2 teaspoon salt  
1/2 teaspoon ground nutmeg  
1/2 teaspoon dried thyme  
1 large egg, room temperature  
1 cup fat-free milk  
1/3 cup canola oil

**Directions:**

1. Preheat oven to 350°. In a large bowl, whisk together first 7 ingredients. In another bowl, whisk together egg, milk and oil. Add to flour mixture; stir just until moistened.
2. Transfer to a 9x5-in. loaf pan coated with cooking spray. Bake until a toothpick inserted in center comes out clean, 40-50 minutes. Cool in pan 10 minutes before removing to a wire rack to cool.

## **Chocolate Zucchini Bread**

Prep: 15 min. Bake: 50 min. + cooling YIELD: 2 loaves

### Ingredients:

- 2 cups sugar
- 1 cup canola oil
- 3 large eggs
- 3 teaspoons vanilla extract
- 2-1/2 cups all-purpose flour
- 1/2 cup baking cocoa
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon baking powder
- 2 cups shredded peeled zucchini

### Directions:

1. In a large bowl, beat the sugar, oil, eggs and vanilla until well blended. Combine the flour, cocoa, salt, baking soda, cinnamon and baking powder; gradually beat into sugar mixture until blended. Stir in zucchini. Transfer to 2 greased 8x4-in. loaf pans.
2. Bake at 350° for 50-55 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

## **Best Ever Banana Bread**

Prep: 15 min. Bake: 1-1/4 hours + cooling YIELD:

### Ingredients:

1-3/4 cups all-purpose flour  
1-1/2 cups sugar  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 large eggs, room temperature  
2 medium ripe bananas, mashed (1 cup)  
1/2 cup canola oil  
1/4 cup plus 1 tablespoon buttermilk  
1 teaspoon vanilla extract  
1 cup chopped walnuts

### Directions:

1. Preheat oven to 350°. In a large bowl, stir together flour, sugar, baking soda and salt. In another bowl, combine the eggs, bananas, oil, buttermilk and vanilla; add to flour mixture, stirring just until combined. Fold in nuts.
2. Pour into a greased or parchment-lined 9x5-in. loaf pan. If desired, sprinkle with additional walnuts. Bake until a toothpick comes out clean, 1-1/4 to 1-1/2 hours. Cool in pan for 15 minutes before removing to a wire rack.

## **Classic Irish Soda Bread**

Prep: 15 min. Bake: 30 min. YIELD: 1 loaf

### Ingredients:

2 cups all-purpose flour

2 tablespoons brown sugar  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
3 tablespoons cold butter, cubed  
2 large eggs, room temperature, divided use  
3/4 cup buttermilk  
1/3 cup raisins

Directions:

1. Preheat oven to 375°. Whisk together first 5 ingredients. Cut in butter until mixture resembles coarse crumbs. In another bowl, whisk together 1 egg and buttermilk. Add to flour mixture; stir just until moistened. Stir in raisins.
2. Turn onto a lightly floured surface; knead gently 6-8 times. Shape into a 6-1/2-in. round loaf; place on a greased baking sheet. Using a sharp knife, make a shallow cross in top of loaf. Whisk remaining egg; brush over top.
3. Bake until golden brown, 30-35 minutes. Remove from pan to a wire rack. Serve warm.

## Sweet Potato Cinnamon Bread

Prep: 20 min. Bake: 55 min. + cooling YIELD: 2 loaves

Ingredients:

3-1/2 cups all-purpose flour  
2-2/3 cups sugar  
2 teaspoons baking soda  
1 teaspoon salt  
1/2 teaspoon baking powder  
1-1/2 teaspoons ground cinnamon  
1 teaspoon ground ginger  
1/2 teaspoon ground cloves  
4 large eggs, room temperature  
2 cups mashed sweet potatoes



2/3 cup canola oil  
2/3 cup 2% milk  
1-1/2 cups raisins  
1 cup chopped walnuts

Directions:

1. Preheat oven to 350°. In a large bowl, whisk the first 8 ingredients. In another bowl, whisk eggs, sweet potatoes, oil and milk until blended. Add to flour mixture; stir just until moistened. Fold in raisins and walnuts.

2. Transfer to 2 greased 9x5-in. loaf pans. Bake until a toothpick inserted in center comes out clean, 55-60 minutes. Cool in pans 10 minutes before removing to wire racks to cool.

## **Carrot Honey Loaf**

Prep: 20 min. Bake: 1 hour YIELD: 1 loaf

Ingredients:

2 large eggs, room temperature  
3/4 cup canola oil  
3/4 cup honey  
2 teaspoons vanilla extract  
1 cup all-purpose flour  
1 cup whole wheat flour  
2 teaspoons baking powder  
2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon salt  
1/4 teaspoon baking soda  
2 cups grated carrots (about 3 large carrots)

Directions:

1. Preheat oven to 350°. Combine eggs, oil, honey and vanilla; beat until smooth. In another bowl, whisk next 7 ingredients for 30 seconds. Stir flour mixture into egg mixture just until combined. Add carrots; mix well.

2. Pour batter into a lightly greased 9x5-in. loaf pan; bake until a toothpick inserted in center of loaf comes out clean, about 1 hour. Cool 10 minutes before removing to a wire rack.

## **Peach Cobbler Bread**

Prep: 15 min. Bake: 50 min. + cooling YIELD: 1 loaf

### Ingredients:

1/3 cup butter, softened  
1 cup sugar  
2 large eggs, room temperature  
1/3 cup water  
1 teaspoon vanilla extract  
1/8 teaspoon almond extract  
1 cup diced peeled peaches  
1-2/3 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/4 teaspoon baking powder  
1/2 cup chopped pecans

### TOPPING:

2 tablespoons chopped pecans  
2 tablespoons brown sugar

### Directions:

1. Into a large bowl, cream butter and sugar. Add the eggs, 1 at a time, beating well after each addition. Beat in water and extracts. Stir in peaches. Combine flour, baking soda, salt and baking powder; gradually add to the creamed mixture. Stir in pecans.

2. Pour into a greased 9x5-in. loaf pan. Combine topping ingredients; sprinkle over batter. Bake at 350° for 50-55 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

## **Soft Sesame Breadsticks**

Prep/Total Time: 30 min. YIELD: 1 dozen.

### Ingredients:

1-1/4 cups all-purpose flour  
2 teaspoons sugar  
1-1/2 teaspoons baking powder  
1/2 teaspoon salt  
2/3 cup 2% milk  
3 tablespoons butter, melted  
2 teaspoons sesame seeds

### Directions:

1. Preheat oven to 450°. In a small bowl, combine flour, sugar, baking powder and salt. Gradually add milk and stir to form a soft dough. Turn onto a floured surface; knead gently 3-4 times. Roll into a 10x5x1/2-in. rectangle; cut into 12 breadsticks.  
2. Place butter in a 13x9-in. baking pan. Place breadsticks in butter and turn to coat. Sprinkle with sesame seeds. Bake until golden brown, 14-18 minutes. Serve warm.

## **Gluten- and Dairy-Free Cinnamon Raisin Bread**

Prep: 25 min. Bake: 45 min. + cooling YIELD: 12 servings.

### Ingredients:

2 cups plus 1 tablespoon gluten-free all-purpose baking flour (without xanthan gum)

1 cup sugar, divided  
1-1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
2 large eggs  
1 cup coconut milk  
1/2 cup canola oil  
1 teaspoon vanilla extract  
1 cup raisins  
3 teaspoons ground cinnamon  
Dairy-free spreadable margarine, optional

Directions:

1. Preheat oven to 350°. In a large bowl, whisk flour, 3/4 cup sugar, baking powder, baking soda and salt. In another bowl, whisk eggs, coconut milk, oil and vanilla until blended. Add to flour mixture; stir just until moistened. Toss the raisins with remaining flour; fold into batter.
2. Transfer half of the batter to a greased 9x5-in. loaf pan. Combine the cinnamon and remaining sugar. Sprinkle half over batter. Repeat layers. Cut through batter with a knife to swirl.
3. Bake until a toothpick inserted in center comes out clean, 45-50 minutes. Cool in pans 10 minutes before removing to a wire rack to cool completely. If desired, serve with dairy-free margarine.

## Olive & Onion Quick Bread

Prep: 15 min. Bake: 45 min. + cooling YIELD: 1 loaf

Ingredients:

1 tablespoon canola oil  
1 medium onion, finely chopped  
2 cups all-purpose flour  
1 tablespoon minced fresh rosemary  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 large eggs, room temperature

1 cup buttermilk  
2 tablespoons butter, melted  
1/4 cup plus 2 tablespoons shredded sharp cheddar cheese, divided  
1/4 cup each chopped pitted green and ripe olives

Directions:

1. Preheat oven to 350°. In a skillet, heat oil over medium-high heat. Add onion; cook and stir until tender, 2-3 minutes. Remove from heat.

2. In a large bowl, whisk flour, rosemary, baking soda and salt. In another bowl, whisk eggs, buttermilk and melted butter until blended. Add to flour mixture; stir just until moistened. Fold in 1/4 cup cheese, olives and onion.

3. Transfer to a greased 8x4-in. loaf pan. Bake 40 minutes. Sprinkle remaining cheese over top. Bake until a toothpick inserted in center comes out clean, 5-10 minutes longer. Cool in pan 10 minutes before removing to a wire rack to cool.

## Honey Spice Bread

Prep: 20 min. Bake: 50 min. + cooling YIELD: 1 loaf

Ingredients:

2/3 cup packed brown sugar  
1/3 cup 2% milk  
2 cups all-purpose flour  
1-1/2 teaspoons baking powder  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/8 teaspoon ground cloves  
2 large eggs, room temperature  
1/2 cup honey  
1/3 cup canola oil

GLAZE:

1/3 cup confectioners' sugar  
2 teaspoons 2% milk

Directions:

1. Preheat oven to 325°. In a small saucepan, combine brown sugar and milk. Cook and stir over low heat until sugar is dissolved. Remove from heat.
2. In a large bowl, whisk flour, baking powder, cinnamon, nutmeg and cloves. In another bowl, whisk eggs, honey, oil and brown sugar mixture until blended. Add to flour mixture; stir just until moistened.
3. Transfer the batter to a greased 8x4-in. loaf pan. Bake 50-60 minutes or until a toothpick inserted in center comes out clean (cover top loosely with foil if needed to prevent overbrowning).
4. Cool in pan 10 minutes before removing to a wire rack to cool completely. In a small bowl, stir glaze ingredients until smooth; drizzle over bread.

## **Ice Cream Bread**

Prep: 5 min. Bake: 25 min. + cooling YIELD: 1 loaf

Ingredients:

- 1 cup butter pecan ice cream, softened
- 3/4 cup self-rising flour
- 1 tablespoon sugar

Directions:

1. In a small bowl, combine the ice cream, self-rising flour and sugar. Transfer to a 5-3/4x3x2-in. loaf pan coated with cooking spray. Bake at 350° for 30-35 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

## Chocolate Quick Bread

Prep: 20 min. Bake: 55 min. + cooling YIELD: 1 loaf

### Ingredients:

1-3/4 cups all-purpose flour  
1/2 cup baking cocoa  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup butter, softened  
1 cup sugar  
2 large eggs, room temperature  
1 cup buttermilk  
1/2 cup miniature semisweet chocolate chips  
1/3 cup chopped pecans

### Directions:

1. In a large bowl, combine the flour, cocoa, baking powder, baking soda and salt. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Add buttermilk; mix well. Stir into dry ingredients just until moistened. Fold in chocolate chips and pecans.
2. Pour into a greased 9x5-in. loaf pan. Bake at 350° until a toothpick inserted in the center comes out clean, 55-60 minutes. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

## Fresh Pear Bread

Prep: 15 min. Bake: 55 min. + cooling YIELD: 2 loaves

### Ingredients:

3 large eggs, room temperature  
1-1/2 cups sugar  
3/4 cup vegetable oil

1 teaspoon vanilla extract  
3 cups all-purpose flour  
2 teaspoons baking powder  
2 teaspoons ground cinnamon  
1 teaspoon baking soda  
1 teaspoon salt  
4 cups finely chopped peeled ripe pears (about 4 medium)  
1 teaspoon lemon juice  
1 cup chopped walnuts

Directions:

1. In a bowl, combine the eggs, sugar, oil and vanilla; mix well. Combine flour, baking powder, cinnamon, baking soda and salt; stir into the egg mixture just until moistened. Toss pears with lemon juice. Stir pears and walnuts into batter (batter will be thick).

2. Spoon into 2 greased 9x5-in. loaf pans. Bake at 350° for 55-60 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

## Swiss Beer Bread

Prep: 15 min. Bake: 50 min. + cooling YIELD: 1 loaf

Ingredients:

4 ounces Jarlsberg or Swiss cheese  
3 cups all-purpose flour  
3 tablespoons sugar  
3 teaspoons baking powder  
1-1/2 teaspoons salt  
1/2 teaspoon pepper  
1 bottle (12 ounces) beer or nonalcoholic beer  
2 tablespoons butter, melted



Directions:

1. Preheat oven to 375°. Divide cheese in half. Cut half into 1/4-in. cubes; shred remaining cheese. In a large bowl, combine next 5 ingredients. Stir beer into dry ingredients just until moistened. Fold in cubed and shredded cheese.

2. Transfer to a greased 8x4-in. loaf pan. Drizzle with butter. Bake until a toothpick inserted in center comes out clean, 50-60 minutes. Cool for 10 minutes before removing from pan to a wire rack.

## Orange-Chip Cranberry Bread

Prep: 20 min. Bake: 50 min. + cooling YIELD: 2 loaves.

Ingredients:

2-1/2 cups all-purpose flour

1 cup sugar

1/2 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

2 large eggs, room temperature

3/4 cup vegetable oil

2 teaspoons grated orange zest

1 cup buttermilk

1-1/2 cups chopped fresh or frozen cranberries, thawed

1 cup miniature semisweet chocolate chips

1 cup chopped walnuts

3/4 cup confectioners' sugar, optional

2 tablespoons orange juice, optional

Directions:

1. In a bowl, combine the first 5 ingredients. In another bowl, combine eggs, oil and orange zest; mix well. Add to dry ingredients alternately with buttermilk. Fold in cranberries, chocolate chips and walnuts.

2. Pour into 2 greased 8x4-in. loaf pans. Bake at 350° until a toothpick inserted in the center comes out clean, 50-60 minutes. Cool for 10 minutes before removing from pans to wire racks. If glaze is desired, combine confectioners' sugar and orange juice until smooth; drizzle over cooled loaves.

## **Dutch Apple Loaf**

Prep: 15 min. Bake: 55 min. + cooling YIELD: 1 loaf

### Ingredients:

1/2 cup butter, softened  
1 cup sugar  
2 large eggs, room temperature  
1/4 cup buttermilk  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1-1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/4 teaspoon baking soda  
2 cups diced peeled tart apples  
1/2 cup chopped walnuts

### TOPPING:

1/4 cup sugar  
1/4 cup all-purpose flour  
2 teaspoons ground cinnamon  
1/4 cup cold butter, cubed

### Directions:

1. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in buttermilk and vanilla. Combine the flour, baking powder, salt and baking soda; gradually add to creamed mixture. Fold in apples and walnuts. Pour into a greased 9x5-in. loaf pan.

2. For topping, combine the sugar, flour and cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle over batter.
3. Bake at 350° for 55-60 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

## **Yummy Apricot Pecan Bread**

Prep: 20 min. Bake: 40 min. + cooling YIELD: 2 loaves

### Ingredients:

- 2-1/2 cups all-purpose flour
- 3/4 cup sugar
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1 cup 2% milk
- 2 large eggs, room temperature
- 1/3 cup butter, melted
- 2 cups shredded cheddar cheese
- 1 cup finely chopped dried apricots
- 3/4 cup finely chopped pecans

### TOPPING:

- 3 tablespoons brown sugar
- 1 tablespoon butter
- 1/2 teaspoon ground cinnamon

### Directions:

1. In a large bowl, combine the first 6 ingredients. In a small bowl, beat the milk, eggs and butter; stir into dry ingredients just until moistened. Fold in the cheese, apricots and pecans. Spoon into 2 greased 8x4-in. loaf pans. Combine the topping ingredients; sprinkle over batter.

2. Bake at 350° for 40-45 minutes or until a toothpick inserted in center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

## **Poppy Seed Bread with Orange Glaze**

Prep: 20 min. Bake: 55 min. + cooling YIELD: 2 loaves

### Ingredients:

3 cups all-purpose flour

2-1/4 cups sugar

3 teaspoons baking powder

1-1/2 teaspoons salt

3 large eggs, room temperature

1-1/2 cups whole milk

1 cup canola oil

1 tablespoon plus 1-1/2 teaspoons poppy seeds

1-1/2 teaspoons each butter flavoring, almond extract and vanilla extract

### GLAZE:

3/4 cup confectioners' sugar

1/4 cup orange juice

1/2 teaspoon each butter flavoring, almond extract and vanilla extract

### Directions:

1. In a large bowl, combine the flour, sugar, baking powder and salt. In a small bowl, whisk the eggs, milk, oil, poppy seeds, butter flavoring and extracts. Stir into dry ingredients just until moistened.

2. Transfer to 2 greased and floured 9x5-in. loaf pans. Bake at 350° until a toothpick inserted in the center comes out clean, 55-60 minutes. Cool for 10 minutes before removing from pans to wire racks. Combine glaze ingredients; drizzle over warm loaves.

## Cinnamon Swirl Quick Bread

Prep: 15 min. Bake: 45 min. + cooling YIELD: 16 pieces

### Ingredients:

2 cups all-purpose flour  
1-1/2 cups sugar, divided  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup buttermilk  
1 large egg  
1/4 cup canola oil  
3 teaspoons ground cinnamon

### GLAZE:

1/4 cup confectioners' sugar  
1-1/2 to 2 teaspoons 2% milk

### Directions:

1. Preheat oven to 350°. In a large bowl, combine flour, 1 cup sugar, baking soda and salt. Combine buttermilk, egg and oil; stir into dry ingredients just until moistened. In a small bowl, combine cinnamon and remaining 1/2 cup sugar.
2. Grease only the bottom of a 9x5-in. loaf pan. Pour half the batter into pan; sprinkle with half the cinnamon-sugar. Carefully spread with remaining batter and sprinkle with remaining cinnamon-sugar; cut through batter with a knife to swirl.
3. Bake until a toothpick inserted in center comes out clean, 45-50 minutes. Cool 10 minutes before removing from pan to a wire rack to cool completely. For the glaze, combine confectioners' sugar and enough milk to reach desired consistency; drizzle over cooled loaf.