

"Candy Corn" Bread

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Ingredients:

1 stick butter, softened
1 cup sugar
2 eggs
 $\frac{3}{4}$ cup milk
2 $\frac{1}{4}$ cups flour
2 tsp baking powder
 $\frac{1}{2}$ tsp salt

2 TBSP milk
2 TBSP unsweetened baking cocoa

1 TBSP plus 1 tsp Orange Juice.
6 drops yellow plus 2 drops red food coloring

1 TBSP Milk
2 tsp lemon extract
5 drops Yellow food coloring

Directions:

*Preheat oven to 350 degrees. Grease a 9X5 loaf pan.
*Cream butter and sugar. Beat in eggs and $\frac{3}{4}$ cup milk.
*Mix in flour, baking powder and salt, just until incorporated.
*Divide dough into 3 bowls. In one bowl, mix in 2 TBSP milk and 2 TBSP baking cocoa. Spread evenly into prepared loaf pan.
*In the second bowl, mix in 1 TBSP plus 1 tsp OJ. Carefully spread evenly on top of the chocolate layer. Try not to mix the layers together.
*In the third bowl, mix in 1 TBSP milk, 2 tsp lemon extract and 4 drops yellow food coloring. Carefully spread evenly on top of the orange layer. Try not to mix the layers together.
*Bake approximately 50–55 minutes or until center springs back to the touch. Check after 60 minutes, you may need to tent tin foil over the top at that point.
*Cool for 10 minutes. Run knife around the edge and gently use it to lift bread from the bottom to loosen bread from the pan. Remove bread and cool completely before slicing.
*Slice bread into approximately $\frac{3}{4}$ inch slices. Cut the sides off of each slice from the bottom, up at a diagonal so you end up with a large center triangle. Arrange the triangles on a plate and serve.