

Snickerdoodle Quick Bread

by Jamie @ Love Bakes Good Cakes

Prep Time: 15 minutes

Cook Time: 50 minutes

Yield: 5 mini loaves

Ingredients

- 3 cups all-purpose flour
- 2 tsp. baking powder
- ½ tsp. salt
- 2 tsp. ground cinnamon
- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 4 eggs
- 1½ tsp. vanilla extract
- 1 cup Greek yogurt - plain or vanilla flavored
- 1 pkg. (10 oz.) cinnamon chips
- 2 tbsp. granulated sugar
- 2 tbsp. ground cinnamon

Instructions

1. Preheat oven to 350°F. Place 5 Reynolds Disposable Bakeware with Parchment Lining, 6x4-inch Small Loaf Pans on a baking sheet and set aside.
2. In a large bowl, whisk together flour, baking powder, salt, and 2 tsp. ground cinnamon. Set aside.
3. In large bowl, beat butter and 2 cups sugar until well combined and fluffy. Beat in eggs, one at a time, scraping side of bowl between additions. Beat in vanilla and yogurt. Add flour mixture; stir just until combined. Stir in the cinnamon chips.
4. Divide the batter evenly between the loaf pans.
5. In a small bowl, combine the 2 tbsp. sugar and 2 tbsp. ground cinnamon. Sprinkle each loaf evenly with the cinnamon-sugar mixture.
6. Bake 45-50 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes; remove from pans to cooling racks. Cool completely before slicing.