

[Snickerdoodle Bread, Gluten Free](#)

printed from [Smells Like Food in Here](#)

adapted from [Barbara Bakes](#)

2 1/2 c [Bob's Red Mill gluten-free all-purpose flour](#)

1 7/8 tsp [Bob's Red Mill xanthan gum](#)

2 tsp baking powder

1/2 tsp salt

2 tsp cinnamon

1 c butter, softened

2 c sugar

3 eggs

2 tsp vanilla

1 c sour cream

10-oz [Hershey's cinnamon chips](#)

2 tbsp flour

Topping:

2 tbsp sugar

2 tsp cinnamon

Preaheat oven to 350°F.

Combine 2 1/2 cups flour, xanthan gum and baking powder in a medium bowl.

In a large bowl, cream butter and 2 c sugar, salt and cinnamon until fluffy, about two minutes.

Add eggs one at a time mixing well after each addition.

Add vanilla and sour cream and mix until combined.

Add flour mixture stirring until just combined.

Coat the cinnamon chips with 2 tbsp flour and stir into batter.

Spoon batter into two greased 8.5x4.5 loaf pans.

Combine 2 tbsp sugar and 2 tsp cinnamon and sprinkle over the top of batter in the pans.

Bake at 350° for 60-70 minutes until a toothpick inserted into a crack in the center of the loaf comes clean. Remove from oven and let cool 5 minutes before removing from pan.