

Snickerdoodle Bread

Based on the recipe from Lil Luna

Ingredients

1 1/2 cups butter, softened
3 cups sugar
4 eggs
1 egg white
1 1/2 teaspoons vanilla
1 cup plus 2 Tablespoons sour cream
3 3/4 cups flour
3 teaspoons cinnamon
1 1/2 teaspoons baking powder
3/4 teaspoon salt
15 ounces cinnamon chips (about 1 1/2 packages)
1/4 cup cinnamon sugar or 3 Tablespoons sugar and 3 teaspoons cinnamon mixed together

In the bowl of a stand mixer or a large bowl with a hand held mixer, cream butter and sugar until fluffy, scraping sides of bowl as necessary. Add eggs and egg white and mix to combine. Mix in vanilla and sour cream until blended.

In a medium bowl, whisk together flour, cinnamon, baking powder and salt. Then gradually add to creamed mixture, stirring until incorporated.

Stir in cinnamon chips until distributed throughout.

Divide among 6 greased mini loaf pans. Sprinkle cinnamon sugar generously over top of each loaf.

Bake at 350 degrees F for 55 minutes or until tops are crisp and a tester inserted in the center comes out clean.

Remove from oven and let cool in pans for 10 minutes before transferring to wire racks to cool completely.

Makes 6 mini loaves.

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