



Mama McCann's Original Cinnamon Swirl Loaf Recipe

Ingredients

Topping	
1/2 cup	dark brown sugar
1/4 cup	sugar
2 tablespoons	cinnamon
2 tablespoons	butter, unsalted, melted
1/2 tsp kosher	salt
1 cup	pecans, chopped (optional)

Bread	
2 cups	flour
1 tablespoon	baking powder
1/2 tsp fine	salt
1 cup (2 sticks)	butter, softened
1 cup	sour cream
1.5 cups	sugar
2 large	eggs
1 tablespoon	vanilla extract

Instructions

1. Preheat oven to 350°. Line a loaf pan with parchment paper
2. Mix topping ingredients and set aside. Omit pecans if not using.
3. Whisk flour, baking powder, and salt. Set aside until ready to use.
4. Using an electric mixer, beat butter until lightly fluffy.
5. Beat in sour cream, then sugar, then eggs. Stir in vanilla.
6. By hand, stir in flour mixture. Do not overmix.
7. Pour/spoon/spread half the batter into bottom of lined loaf pan and top with half the topping. Add spoon/spread remaining batter on top. Use a knife or chopstick or spoon handle to swirl batter throughout. Top with remaining topping.
8. Bake 45 minutes. Check to rotate pans and cover with foil if browning very quickly. Bake for another 15-25 minutes (in 5-10 minute increments) and test for doneness.
9. Remove from oven and cool on a wire rack for 30 minutes.
10. Remove loaf from pan and cool completely before slicing.