

Cinnamon Swirl Tea Bread

Ingredients

1/2 c Unsalted Butter (softened)
2 Eggs
1 c Greek Yogurt
2 t Vanilla Extract
1 c Caster Sugar
2 c Flour
1/2 t Baking Soda
1 t Baking Powder
0 pn Salt
6 T Brown Sugar
2 T Ground Cinnamon (plus 1 pinch)
1/4 t Cardamom Powder
1/2 c Powdered Sugar
1 t Milk

Instructions

- 1.Preheat oven to 350 degrees. Spray a 9 x 5 inch loaf pan with cooking spray.
- 2.In a small bowl whisk together flour, baking powder, baking soda, and salt. Set aside. In another bowl mix together brown sugar, cinnamon and cardamom, set aside.
- 3.In a bowl of an electric mixer add butter, eggs, yogurt, vanilla, and caster sugar. Mix well for 2 minutes on low speed. Add dry ingredients and into batter in two batches mixing well after each batch.
- 4.Spread half of the batter into the prepared loaf pan. Sprinkle with half of the cinnamon mixture. Add the remaining batter on top then followed by the rest of the cinnamon mixture. Using a knife through the batter to swirl the cinnamon sugar

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through.

5. Bake for 55-60 minutes. Meanwhile mix powdered sugar, milk, and pinch of cinnamon together. Once the loaf is done and a toothpick inserted comes out clean, pull the loaf out of the oven.

6. Allow to cool in the pan for 10 minutes then take it out to cool on a wire rack. Drizzle the glaze over the top and cool completely.