

# CINNAMON YOGURT BREAD



*November 17*

National Homemade Bread Day

## INGREDIENTS

- 1½ Cups Enriched All-Purpose Flour
- 2 Teaspoons Ground Cinnamon
- ½ Teaspoon Baking Soda
- ½ Teaspoon Baking Powder
- ½ Teaspoon Salt
- ¾ Cup Granulated Sugar
- 1 Egg
- ⅓ Cup Oil
- 1 Cup Vanilla Greek Yogurt
- 1 Teaspoon Vanilla Extract

## DIRECTIONS

1. Preheat oven to 325°. Butter a loaf pan (5 x 9 inches). Set aside.
2. In a medium size bowl, mix together flour, ground cinnamon, baking soda, baking powder, and salt. Mix until all combined and set aside.
3. In a large bowl, combine sugar, egg and oil. Using an electric hand mixer, mix until combined.
4. Add in the Greek yogurt and the vanilla extract. Mix until incorporated.
5. Add the dry ingredients (approximately ½) to the egg mixture. Mix until all combined
6. Add the remaining flour mixture and mix until all ingredients are all incorporated. Don't overmix.
7. Pour the mixture into the prepared pan.
8. Bake in the preheated oven for 40 to 45 minutes or until the edges are nice and golden and a toothpick comes out clean when inserted in the middle.
9. Cut into 10 even slices.

## MEAL PATTERN CONTRIBUTION

 Grain

## MEAL TYPE

 Breakfast

## YIELD

10 Slices

## PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Slice	½ Slice	1 Slice	2 Slices