



Chocolate Chip-Peanut Streusel Bread

READY IN



15 min.

SERVINGS



15

CALORIES



214 kcal

SIDE DISH

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup firmly brown sugar light packed
- ☐ 2 tablespoons butter melted
- ☐ 1 cup buttermilk
- ☐ 2 tablespoons creamy peanut butter
- ☐ 1 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 15 servings peanut streusel topping

- ☐ 0.5 teaspoon salt
- ☐ 0.8 cup semisweet chocolate mini-morsels

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ loaf pan
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 350
- ☐ Line bottom and sides of a 9- x 5-inch loaf pan with heavy-duty aluminum foil, allowing 2 to 3 inches to extend over sides. Lightly grease foil with cooking spray.
- ☐ Beat egg and sugar at medium speed with an electric mixer 2 minutes or until creamy; add peanut butter and butter, beating until blended.
- ☐ Stir together flour and next 3 ingredients in a medium bowl; whisk in egg mixture and buttermilk just until blended. (Batter will be slightly lumpy.) Stir in mini-morsels.
- ☐ Spoon about 2/3 cup Peanut Streusel Topping on bottom of prepared pan. Spoon half of batter over streusel, gently spreading batter to sides of pan to cover streusel. Repeat procedure once.
- ☐ Sprinkle remaining 2/3 cup Peanut Streusel Topping over batter, gently pressing topping into batter.
- ☐ Bake at 350 for 1 hour and 5 minutes or until a long wooden pick inserted in center comes out clean, shielding with foil after 45 minutes, if necessary. Cool in pan on a wire rack 10 minutes. Lift loaf from pan, using foil sides as handles.
- ☐ Place loaf on a wire rack. Carefully pull down sides of foil. Cool loaf completely (about 1 hour).

Nutrition Facts



 **PROTEIN 7.35%**  **FAT 31.11%**  **CARBS 61.54%**

Properties

Glycemic Index:18.42, Glycemic Load:9.57, Inflammation Score:-3, Nutrition Score:5.4904347217601%

Nutrients (% of daily need)

Calories: 213.71kcal (10.69%), Fat: 7.46g (11.48%), Saturated Fat: 3.61g (22.58%), Carbohydrates: 33.21g (11.07%), Net Carbohydrates: 31.86g (11.59%), Sugar: 18.5g (20.56%), Cholesterol: 18.7mg (6.23%), Sodium: 190.49mg (8.28%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 7.53mg (2.51%), Protein: 3.97g (7.93%), Manganese: 0.3mg (14.92%), Selenium: 8.36µg (11.94%), Vitamin B1: 0.15mg (10.15%), Folate: 37.3µg (9.33%), Iron: 1.6mg (8.89%), Copper: 0.16mg (8.23%), Vitamin B2: 0.14mg (7.97%), Phosphorus: 78.94mg (7.89%), Vitamin B3: 1.53mg (7.67%), Magnesium: 27.98mg (7%), Calcium: 58.64mg (5.86%), Fiber: 1.35g (5.39%), Potassium: 133.14mg (3.8%), Zinc: 0.53mg (3.56%), Vitamin B5: 0.27mg (2.73%), Vitamin E: 0.35mg (2.3%), Vitamin B12: 0.12µg (2.04%), Vitamin B6: 0.04mg (2.04%), Vitamin A: 95.42IU (1.91%), Vitamin D: 0.27µg (1.83%)