



## Nutella swirl quick bread

 Vegetarian

READY IN



65 min.

SERVINGS



16

CALORIES



431 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

## Ingredients

- ☐ 3 cups all purpose flour
- ☐ 1 tablespoon double-acting baking powder
- ☐ 0.5 cup brown sugar packed
- ☐ 3 eggs
- ☐ 2 cup nutella spread for swirling
- ☐ 1 teaspoon salt
- ☐ 1 cup cup heavy whipping cream sour
- ☐ 0.5 cup sugar

- ☐ 0.5 cup butter unsalted room temperature (1 stick)
- ☐ 2 teaspoon vanilla extract

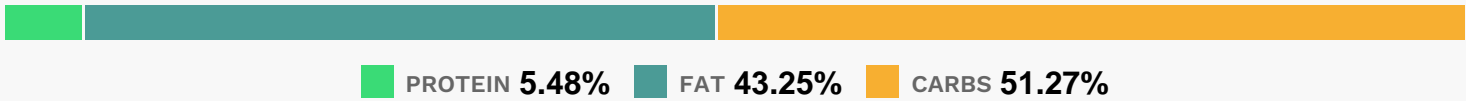
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ loaf pan
- ☐ toothpicks
- ☐ stand mixer

## Directions

- ☐ Preheat oven to 350F. Grease two medium (9 x
- ☐ loaf pans.In a medium bowl whisk together flours, baking powder, and salt. Set aside.In the bowl of a stand mixer beat the butter and the sugars until light and fluffy, about two minutes.
- ☐ Mix in 1 1/2 cups of Nutella spread (leave 1/2 cup from the 2 cups called for in recipe).
- ☐ Add eggs one at a time mixing well after each addition, scraping down sides of bowl as needed.
- ☐ Add vanilla and sour cream and mix to combined.
- ☐ Add flour mixture mixing on low just until combined. Spoon batter into prepared pans. Drop dollops of 1/2 cup of Nutella into each pan. Then using a knife, swirl the Nutella around in the batter, making circle eights.
- ☐ Bake for 45–50 minutes or until toothpick comes out clean.

## Nutrition Facts



## Properties

Glycemic Index:16.65, Glycemic Load:23.76, Inflammation Score:-4, Nutrition Score:9.156956606585%

Nutrients (% of daily need)

Calories: 430.58kcal (21.53%), Fat: 20.71g (31.87%), Saturated Fat: 16.04g (100.25%), Carbohydrates: 55.25g (18.42%), Net Carbohydrates: 52.6g (19.13%), Sugar: 33.81g (37.56%), Cholesterol: 54.42mg (18.14%), Sodium: 259.67mg (11.29%), Alcohol: 0.17g (100%), Alcohol %: 0.21% (100%), Protein: 5.91g (11.82%), Manganese: 0.5mg (24.79%), Selenium: 12.55µg (17.93%), Iron: 3.02mg (16.79%), Vitamin B1: 0.22mg (14.83%), Vitamin E: 2.18mg (14.53%), Vitamin B2: 0.25mg (14.44%), Folate: 53.16µg (13.29%), Phosphorus: 128.01mg (12.8%), Calcium: 114.84mg (11.48%), Copper: 0.22mg (11.18%), Fiber: 2.66g (10.64%), Magnesium: 32.61mg (8.15%), Vitamin B3: 1.58mg (7.88%), Potassium: 218.95mg (6.26%), Vitamin A: 312.5IU (6.25%), Zinc: 0.73mg (4.84%), Vitamin B5: 0.43mg (4.28%), Vitamin B12: 0.22µg (3.62%), Vitamin B6: 0.06mg (3.21%), Vitamin D: 0.27µg (1.81%), Vitamin K: 1.52µg (1.45%)