Chocolate Cinnamon Bread

Chocolate Batter

3 sticks <u>unsalted butter</u> at room temperature

3 cups granulated sugar

5 <u>large eggs</u> at room temperature

2 cups flour

1 ¼ cup dutch processed cocoa

1 tbsp <u>ground cinnamon</u>

1 tsp salt

½ tsp baking powder

½ tsp baking soda

1 cup buttermilk

¼ cup water

1 tsp vanilla

Cocoa Spice Topping

¼ cup granulated sugar

¾ tsp cinnamon

½ tsp dutch processed cocoa

Pinch of ground ginger

Pinch of ground cloves

1. Pre-heat oven to 350 F.
2. Line two 9 x 5 x 3 loaf pans with parchment paper.
3. Mix the butter and sugar together in an electric mixer until light and creamy. Then add the eggs, one at a time, mixing until each is fully incorporated.
4. Sift together flour, cocoa, cinnamon, salt, baking powder and baking soda. In a separate bowl, whisk together the buttermilk, water and vanilla. With your mixer on a low speed, begin adding the contents of each bowl to the butter mixture, alternating between the two until your mixture is fully blended, but not overly whipped.
5. Split your batter between the two pans. If your batter is slightly uneven, you can lightly shake the pan to even out the tops.
6. Make your Cocoa Spice topping by combining the sugar, cinnamon, cocoa, ginger and cloves. Sprinkle over the tops of the loaves.
7. Bake for 45-50 minutes.

I ended up having to bake it for a total of 55 minutes for it to be fully baked all the way through after testing with a toothpick inserted into the middle of the bread. I threw a piece of tinfoil over the top of the bread and baked it for that extra 10 minutes so the inside would cook without burning the top of the bread.