

# Snickerdoodle Bread

There are a few flavors in this world that immediately make me hungry. One of those flavors is Snickerdoodle cookie flavor! If the word snickerdoodle is in the name I am immediately interested! I am not sure what it is about them, I mean, they are a pretty simple cookie. Maybe it is the kooky name!

Thinking about the name made me wonder where the name came from so I decided to look it up. Just in case you were wondering as well, here is what Wikipedia has to say about it:

[The Joy of Cooking](#) claims that snickerdoodles are probably [German](#) in origin and that the name is a corruption of the German word [Schneckenudel](#), a [Palatine](#) variety of [schnecken](#). It is also possible that the name is simply a nonsense word with no particular meaning, originating from a [New England](#) tradition of whimsical cookie names.

[HTTPS://EN.WIKIPEDIA.ORG/WIKI/SNICKERDOODLE](https://en.wikipedia.org/wiki/Snickerdoodle)

Now that we have that out of the way...

I saw [this recipe](#) for snickerdoodle bread and I knew I had to try and make it over! The first reason I noticed this recipe is that it was from a site called "healthy printable recipes". Um...I am not sure who's definition of healthy they were using but...let's just say there was nothing healthy about this recipe to start with! However, it was pretty easy to make over and the outcome was fantastic! Even my husband liked it and he is very picky.

## Snickerdoodle Bread ~ THM S

- 1½ cups THM baking blend
- ½ cup oat fiber
- 2 tsps baking powder
- ½ tsp cream of tartar
- ½ tsp mineral salt
- 1 ½ tsps cinnamon
- 1 cup butter (softened)
- 1 cup xes sweetener or gentle sweet
- ½ – 1 tsp pure stevia
- 3 eggs
- 1 tsp of vanilla
- ¾ cup Greek yogurt

## For Topping

- 3 tsp THM super sweet
- 1 tsp cinnamon

1. In a large bowl, mix together the butter, sweeteners, salt, and cinnamon until creamy and fluffy.
2. Mix in the eggs until well combined then stir in the vanilla and Greek yogurt.
3. In a separate bowl, mix together the bb, oat fiber, baking powder, and cream of tartar.
4. Add to the cream mixture and mix until well combined.
5. Place the batter into a loaf pan or 4 mini loaf pans or muffin tins.
6. In a bowl, mix together 3 tsp of super sweet and 1 tsp of cinnamon and sprinkle over the batter.
7. In a preheated oven to 350° bake for 65-70 minutes for a loaf (cover loaf pan with foil after 30 minutes to prevent the top burning) 35-40 minutes for 4 mini-loaves, or 15-20 minutes for muffins. Test the center of the bread with a cake tester. When the tester comes out clean bread is read. Allow to cool and enjoy!

I suggest super sweet for the topping on this bread because it will stay more crystalized. If you were to use a powdered sweetener like gentle sweet it would just melt into the top.

I hope you enjoy this recipe! Making it in the mini loaf pans would make it a great gift idea for the holidays!