

Old-Timey Sweet Bread - A Classic Loaf with Simple Charm

Old-Timey Sweet Bread - Buttery, Moist, and Full of Nostalgia ??



OVEN
350°F

TIME
45 to 50 min

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INGREDIENTS

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 cup buttermilk
- 6 tablespoons butter, melted
- 2 teaspoons vanilla extract
- 3/4 cup white granulated sugar
- 2 eggs

Instructions:

1. Preheat & Prep:
2. Mix Dry Ingredients:
3. Combine Wet Ingredients:
4. Pour & Bake:
5. Cool & Serve:

Tips for Success:

Use real buttermilk if possible-it adds tenderness and tang.

Don't overmix-just stir until combined to keep the bread light and fluffy.

Add-ins? Feel free to mix in chopped nuts, dried fruit, or cinnamon for your own twist.

Serving Suggestions & Pairings:

Edible Cookie Dough for an indulgent dessert plate.

Rainbow Sprinkle Cookies to brighten up any brunch spread.

A side of fruit and yogurt for a balanced

breakfast.

Storage & Leftovers:

Room Temperature: Wrap tightly in plastic or foil for up to 3 days.

Refrigerate: Store for up to 1 week.

Freeze: Wrap slices individually and freeze for up to 2 months.

DIRECTIONS

1. **Preheat & Prep:** Preheat your oven to 350°F (175°C). Spray a 9 x 5-inch loaf pan with nonstick cooking spray or line with parchment paper.
2. **Mix Dry Ingredients:** In a large bowl, whisk together the flour, baking powder, and baking soda.
3. **Combine Wet Ingredients:** Add the buttermilk, melted butter, vanilla extract, sugar, and eggs to the dry ingredients. Stir with a spoon until everything is well incorporated-no electric mixer needed!
4. **Pour & Bake:** Pour the batter into the prepared loaf pan and smooth the top. Bake for 45 to 50 minutes, or until a toothpick inserted in the center comes out clean.
5. **Cool & Serve:** Let the bread cool in the pan for about 10 minutes before transferring to a wire rack. Slice and enjoy warm, or let it cool completely for perfect slices.
6. **Tips for Success:** Use real buttermilk if possible-it adds tenderness and tang.
7. **Don't overmix-**just stir until combined to keep the bread light and fluffy.
8. **Add-ins?** Feel free to mix in chopped nuts, dried fruit, or cinnamon for your own twist.
9. **Serving Suggestions & Pairings:** Enjoy a slice with morning coffee or afternoon tea. It pairs beautifully with:
10. **Edible :** Cookie Dough for an indulgent dessert plate.
11. **Rainbow :** Sprinkle Cookies to brighten up any brunch spread.
12. **A side of fruit and yogurt** for a balanced breakfast.

13. Storage & Leftovers: Room Temperature: Wrap tightly in plastic or foil for up to 3 days.
14. Refrigerate: Store for up to 1 week.
15. Freeze: Wrap slices individually and freeze for up to 2 months.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-timey-sweet-bread-a-classic-loaf-with-simple-charm/>