

**Cinnamon Swirl Bread** (Desserts, Easy Entertaining, Brunch)

Batter:

1 package Classic Vermont Beer Bread Mix  
12 oz beer or club soda

Topping:

½ stick butter, melted  
¼ cup brown sugar  
¼ cup flour  
1 Tbsp sugar  
½ tsp cinnamon  
Pinch of salt

Preheat oven to 350°F. Pour contents of Classic Beer Bread Mix into a bowl; add beer or club soda and stir to incorporate ingredients.

In a separate bowl, prepare the topping by combining the melted butter, brown sugar, flour, sugar, cinnamon and salt; stir until well blended.

Pour half of the batter from the first step into a greased loaf pan. Pour half of the topping mixture on top of the first layer of batter. Pour remaining batter on top of topping mixture, then top with remaining topping mixture. Swirl topping slightly into the batter. Bake for 50 to 55 minutes, until crust is golden, and a toothpick inserted in the middle comes out clean.