

Buttermilk Chocolate Bread

From the Kitchen of: Patrice Bruwer via S Mann

Preparation/Cook Time: 20/55mins

Servings: 16

INGREDIENTS:

½ cup butter or margarine, softened
1 cup sugar*
2 eggs
1½ cups all-purpose flour*
½ cup baking cocoa
½ tsp. salt*
½ tsp. baking powder
½ tsp. baking soda
1 cup buttermilk*
1/3 cup chopped pecans (opt.)

CHOCOLATE HONEY BUTTER:

½ cup butter, softened
2 Tbsp. honey
2 Tbsp. chocolate syrup

INSTRUCTIONS:

1. In a mixing bowl, cream butter & sugar. Add eggs, one at a time, beating well after each addition. Combine flour, cocoa, salt, baking powder. & baking soda; add to creamed mixture alternately with buttermilk. Fold in pecans.
2. Pour into a greased 9"x5" or 8"x8" pan. Bake at 350° for 55-60 mins. or until toothpick comes out clean. Cool 10 mins & remove from pan.
3. In a small mixing bowl, beat butter until fluffy. Add honey & chocolate syrup; mix well. Serve along with bread or as a frosting.

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*My Substitutions: cane sugar, gluten-free all-purpose flour, sea salt, powdered buttermilk (follow instructions on package).