

# Gingerbread Streusel Mini Loaves

Courtesy, Bake From Scratch

Makes 4 (5 1/2 X 3-inch) loaves

## *Streusel:*

- 1/2 cup (63 grams) all-purpose flour
- 1 1/2 tablespoons (18 grams) granulated sugar
- 1 1/2 tablespoons (21 grams) firmly packed light brown sugar
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground cloves
- 3 tablespoons (42 grams) unsalted butter, softened
- 1/2 cup (56 grams) chopped pecans

## *Batter:*

- 1/2 cup (113 grams) unsalted butter, softened
- 2/3 cup (147 grams) firmly packed light brown sugar
- 2 large eggs (100 grams), room temperature
- 1/4 cup (85 grams) unsulphured molasses
- 1 1/2 teaspoons (6 grams) vanilla extract
- 1 3/4 cups (219 grams) all-purpose flour
- 2 teaspoons ground ginger
- 2 teaspoons ground cinnamon
- 1 teaspoon baking powder
- 1 teaspoon kosher salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground allspice
- 1/2 cup (120 grams) whole buttermilk, room temperature



## *How To Cook*

1. For streusel: In a medium bowl, whisk together flour, granulated sugar, brown sugar, cinnamon, allspice, and cloves. Using a pastry blender or fork, cut in butter until mixture is crumbly and butter is incorporated; stir in pecans. Refrigerate for at least 30 minutes.
2. Preheat oven to 350 F. Spray 4 (5 1/2 X 3 inch) loaf pans with baking spray with flour. Line pans with parchment paper.
3. For batter: In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape down sides of bowl. Add eggs, one at a time, beating well after each addition, Beat in molasses and vanilla.
4. In a medium bowl, whisk together flour, ginger, cinnamon, baking powder, salt, baking soda, cloves, and allspice. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter among prepared loaf with 3 tablespoons (35 grams) streusel, keeping larger pieces of streusel near edges and smaller streusel in center.
5. Bake until a wooden pick inserted in center comes out clean, about 35 minutes, loosely covering with foil to prevent excess browning if necessary. Let cool in pan for 10 minutes. Remove from pans, and let cool completely on wire racks. Store in airtight containers for up to 3 days.

**NOTES:** Heavier streusel pieces will weigh down the top of the loaf and prevent it from rising and letting steam escape.

The brown sugar, molasses, and spices turn this bread batter a brown color before baking, so it's important to watch the loaves closely and cover with a foil as needed so they do not burn.