

Old-Fashioned Nutmeg Donut Bread (Moist Donut-Style Loaf)

Ingredients

- $\frac{1}{4}$ cup neutral oil or melted palm oil/shortening
- $\frac{1}{4}$ cup softened butter
- 1 cup granulated sugar
- 2 eggs, room temperature
- $\frac{1}{2}$ teaspoon vanilla extract
- $1\frac{1}{2}$ cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon ground nutmeg (or cinnamon if preferred)
- $\frac{1}{2}$ cup whole milk (for best results but lower fat milk can be used)) OR you can use $\frac{1}{2}$ cup milk + $\frac{1}{2}$ teaspoon vinegar (let sit 5 minutes to make “sweet milk”)
- 1 teaspoon molasses



Instructions

- Preheat oven to 350–375°F and grease or butter a standard loaf pan.
- In a large bowl, cream together the softened butter, oil (or melted palm oil/shortening), and sugar until smooth and well blended. Beat in the eggs, mixing well after each, then stir in the vanilla.
- In a separate bowl, whisk together the flour, baking powder, salt, and nutmeg (or cinnamon).
- Add the dry ingredients to the creamed mixture in two additions, alternating with the milk or buttermilk. Stir in half the flour mixture, then the milk, then the remaining flour, mixing just until combined and being careful not to overmix.
- Scoop about $\frac{1}{2}$ cup of the batter into a small bowl and stir the molasses into this portion only.
- Spread half of the plain batter into the prepared loaf pan. Drop half of the molasses batter over it in small spoonfuls. Add the remaining plain batter, then dot the top with the rest of the molasses batter. With a butter knife, make 2–3 gentle swirls through the batter, leaving distinct streaks rather than fully mixing.
- Bake 35–45 minutes, until a toothpick inserted in the center comes out clean or with a few moist crumbs. Let the loaf rest in the pan about 10 minutes before removing to cool.

