

Champagne Grape Almond Butter Swirl Bread

Ingredients

- 1 cup spelt flour (alternatively you can substitute for white or whole wheat)
- 1 cup all-purpose flour
- $\frac{3}{4}$ cup granulated sugar
- 1 tbsp. baking powder
- 1 tsp. cinnamon
- $\frac{1}{2}$ tsp. ground cloves
- $\frac{1}{2}$ tsp. salt
- $\frac{3}{4}$ cup vegan yogurt
- $\frac{1}{3}$ cup neutral-flavored oil
- 1 tsp. vanilla extract
- 2 cups champagne grapes (aka black Corinth grapes)
- $\frac{1}{2}$ cup almond butter

Steps

1. Preheat the oven to 350°F (175°C). Prepare a 9x5 inch loaf pan by greasing the bottom and sides. Wash your grapes, remove from the stems, and pat dry gently with a clean kitchen towel.
2. Combine the flours, sugar, baking powder, spices, and salt together in a large bowl and whisk together. Add the vegan yogurt, oil, vanilla extract and a quarter cup of water and mix until there are no lumps (but don't overmix!). Add the grapes and gently fold to combine.
3. Add half the batter to the prepared pan. Spread a layer of about $\frac{1}{4}$ cup almond butter on top. Add the rest of the batter, and top with the remaining $\frac{1}{4}$ cup of almond butter. Use a chopstick and drag it gently through the depth of the batter to slightly swirl the almond butter. Place your pan in the preheated oven, and bake for 90 minutes, or until a toothpick inserted into the loaf comes out clean. Let the loaf cool fully before removing from the pan.

