

THE
SOULFUL
SWEET
TOOTH

SAMPLER GUIDE

3 FAN-FAVORITE
LOAF RECIPES
+ A \$5 COUPON

LAWFUL
DELICACIES LLC

RED VELVET LOAF

INGREDIENTS

- 1½ cups all-purpose flour
- 1 cup granulated sugar
- 2 tbsp unsweetened cocoa powder
- ¾ tsp baking soda
- ½ tsp salt
- ¾ cup buttermilk
- ¾ cup vegetable oil
- 2 large eggs
- 1 tbsp red food coloring
- 1¼ tsp vanilla extract
- 1 tsp white vinegar
- 4 oz cream cheese, softened
- 2 tbsp unsalted butter, softened
- ¼ cup



INSTRUCTIONS

1. Preheat oven to 350°F (175°C). Grease a 9x5-inch loaf pan.
2. In a bowl, whisk flour, sugar, cocoa powder, baking soda and salt.
3. In another bowl, combine buttermilk, oil, eggs, food coloring, vanilla, and vinegar.
4. Mix wet ingredients into dry ingredients until combined. Set
5. For the filling, beat cream cheese, butter, and powdered sugar until smooth,
6. Pour half of the batter into loaf pan. Spoon cream cheese filling over the batter and swirl gently with a knife. Top with remaining batter.
7. Bake for 50-55 minutes or until a toothpick inserted into center comes out clean. Cool in pan for 10 minutes, then transfer to a wire rack to completely.

LEMON LOAF

INGREDIENTS

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup unsalted butter, room temperature
1 cup granulated sugar
2 large eggs
3/3 cup sour cream
2 tablespoons lemon juice
1 heaping tablespoon lemon zest
1/4 cup milk



INSTRUCTIONS

1. Preheat oven to 350°F (177 C) and grease a 9x5-inch (23x13 cm) loaf pan.
2. Whisk in a sizen, bowl, laking powder, baking soda, and ser salt.
3. In a medium bowl, cream butter and sugar.
Using a mixer, cream together, Add eggs one time, ortl (mergatd.; sour cream, lemon juice, sand lemon juice, lemon zest.).
4. Add dry ingredients to the wet mixxture at additions, alternating with milk, mix after each.
5. Spread batter into prepared pan au. Bake for 45-55 minutes, until a toothpick comes out clean.

GERMAN CHOCOLATE LOAF

INGREDIENTS

- 1 cup all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 2 large eggs
- 1/2 cup buttermilk
- 1 tsp vanilla extract
- 1/2 cup chopped pecans
- 1/2 cup shredded coconut, toasted



INSTRUCTIONS

1. Preheat your oven to 350°F (175°C). Grease and flour a loaf pan.
2. In a bowl, whisk together the flour, cocoa powder, baking soda, and salt. In another bowl, beat the butter and sugar until light and fluffy. Add eggs one at a time. Mix in buttermilk and vanilla. Add dry ingredients and stir until combined.
3. Pour the batter into the loaf pan, then top with pecans and toasted coconut.
4. Bake for 45–50 minutes or until a toothpick inserted into the center comes out clean. Cool before

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