

## Easy Cinnamon Sugar Donut Bread - Bakes Like a Dream, Tastes Like Dessert

Cinnamon Donut Bread - Soft, Sweet & Irresistible



**OVEN**  
**350°F**

**TIME**  
**50 min**

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### INGREDIENTS

For the Bread:

- 2 cups all-purpose flour
- 1 cup granulated sugar
- 1 tsp baking powder
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{2}$  tsp salt
- 1 tsp ground cinnamon
- $\frac{1}{2}$  cup unsalted butter, melted
- 2 large eggs
- 1 cup buttermilk
- 1 tsp vanilla extract

For the Cinnamon Sugar Topping:

- $\frac{1}{2}$  cup unsalted butter, melted
- $\frac{1}{3}$  cup granulated sugar

### DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 350°F (175°C). Grease a 9x5-inch loaf pan with butter or nonstick spray.
- 2.** Mix Dry Ingredients: In a large mixing bowl, whisk together:
- 3.** Flour
- 4.** Sugar
- 5.** Baking powder
- 6.** Baking soda
- 7.** Salt
- 8.** Ground cinnamon
- 9.** Mix Wet Ingredients: In a separate bowl, combine:
- 10.** Melted butter
- 11.** Eggs
- 12.** Buttermilk
- 13.** Vanilla extract: Whisk until smooth and well blended.
- 14.** Combine Wet & Dry: Gradually pour the wet ingredients into the dry mixture. Stir just until combined-do not overmix.
- 15.** Pour & Bake: Pour the batter into the prepared loaf pan. Smooth the top with a spatula. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out clean.
- 16.** Cool & Coat: Let the bread cool in the pan for 10 minutes, then carefully transfer to a wire rack. While still warm, brush the top with melted butter.
- 17.** Cinnamon Sugar Finish: In a small bowl, mix the sugar and cinnamon. Sprinkle generously over the

buttered loaf top. Let cool completely before slicing (if you can wait!).

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-cinnamon-sugar-donut-bread-bakes-like-a-dream-tastes-like-dessert/>