

The Best Cinnamon Swirl Bread for Toasting, Snacking, or Gifting

Few things beat the aroma of homemade bread wafting through the kitchen-



OVEN
350°F

TIME
15 min

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INGREDIENTS

For the Dough:

2 $\frac{3}{4}$ cups all-purpose flour

... cup granulated sugar

1 packet (2 ... tsp) active dry yeast

$\frac{1}{2}$ tsp salt

$\frac{3}{4}$ cup warm milk (110°F / 45°C)

... cup unsalted butter, melted

1 large egg

For the Cinnamon Swirl:

$\frac{1}{3}$ cup granulated sugar

1 $\frac{1}{2}$ tsp ground cinnamon

2 tbsp unsalted butter, softened

DIRECTIONS

- 1.** Make the Dough: In a large mixing bowl, whisk together flour, sugar, yeast, and salt. Add warm milk, melted butter, and egg. Stir until a dough forms.
- 2.** Knead: Turn dough onto a floured surface. Knead for 8-10 minutes until smooth and elastic. Place in a greased bowl, cover, and let rise in a warm spot for 1 hour or until doubled.
- 3.** Prepare the Filling: In a small bowl, mix the cinnamon and sugar for the swirl. Set aside.
- 4.** Shape the Bread: Punch down the risen dough and roll it into a 9x18-inch rectangle. Spread softened butter across the dough, then sprinkle the cinnamon-sugar mixture evenly over the top.
- 5.** Roll It Up: Roll the dough tightly from the short end. Pinch the seam to seal and tuck the ends under. Place into a greased 9x5-inch loaf pan.
- 6.** Final Rise: Cover the loaf and let rise for 45 minutes, or until puffy and just above the rim of the pan.
- 7.** Bake: Preheat oven to 350°F (175°C). Bake for 35-40 minutes, until golden brown and hollow-sounding when tapped.
- 8.** Cool: Let the bread cool in the pan for 10 minutes, then transfer to a wire rack to cool completely before slicing.

TIPS FOR SUCCESS

Use warm-not hot-milk to activate the yeast without killing it.

Don't skip the kneading -it's what gives the bread its soft, chewy texture.

Tightly roll the dough to avoid gaps in your swirl.

Let it cool fully before slicing to keep the swirl intact and the texture perfect.

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

Original recipe: <https://chefmaniac.com/the-best-cinnamon-swirl-bread-for-toasting-snacking-or-gifting/>