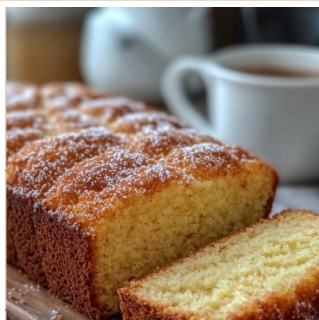


Cinnamon Donut Bread: The Cozy Loaf That Tastes Like a Bakery Treat

Cinnamon Donut Bread: A Sweet, Spiced Twist on a Classic Treat ???



OVEN
350°F

TIME
5 min

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INGREDIENTS

For the Bread:

- 2 cups all-purpose flour
 - 1½ tsp baking powder
 - ½ tsp baking soda
 - 1 tsp ground cinnamon
 - ½ tsp salt
 - ¾ cup granulated sugar
 - ½ cup unsalted butter, melted
 - 2 large eggs
 - 1 tsp vanilla extract
 - ¾ cup buttermilk
- For the Topping:
- ... cup unsalted butter, melted
 - ½ cup granulated sugar

DIRECTIONS

1. Preheat and Prep: Preheat your oven to 350°F (175°C) and grease a 9x5-inch loaf pan generously. Set aside.
2. Mix the Dry Ingredients: In a large mixing bowl, whisk together:
3. Flour
4. Baking powder
5. Baking soda
6. Ground cinnamon
7. Salt
8. You'll smell that cinnamon magic already!
9. Mix the Wet Ingredients: In another bowl, stir together:
10. Sugar
11. Melted butter
12. Eggs
13. Vanilla extract
14. Buttermilk
15. Mix until smooth and creamy.
16. Combine: Gradually mix the dry ingredients into the wet. Stir gently-don't overmix! The batter should be thick and spoonable.
17. Bake: Pour the batter into your prepared loaf pan. Bake for 50-60 minutes, or until a toothpick inserted in the center comes out clean.
18. Make the Topping: While it bakes, mix cinnamon and sugar in one bowl, and melt butter in another.
19. Finish the Loaf: Let the loaf cool for 10 minutes in the pan. Carefully remove it, brush the top with melted butter, and generously sprinkle with cinnamon

sugar.

20. Let cool fully before slicing (trust us-it's worth the wait!).

SWAPS & NOTES

, a buttery crumb, and that unmistakable sugary crunch on top. Whether you serve it for brunch, dessert, or an afternoon snack with coffee, this loaf brings the comfort of baked goods and the charm of a donut-all in one pan.

In a pinch, mix $\frac{3}{4}$ cup milk with 1 tbsp lemon juice and let sit for 5 minutes.

TIPS FOR SUCCESS

Don't overmix the batter : Mix just until combined for a tender loaf.

Use real butter : It gives that rich flavor and perfect sugar crust.

Cool before slicing : This helps the crumb set for clean slices.

Double the topping : You won't regret it.

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

Original recipe: <https://chefmaniac.com/cinnamon-donut-bread-the-cozy-loaf-that-tastes-like-a-bakery-treat/>