

## Cinnamon Donut Bread: The Sweetest Loaf You'll Ever Bake

Cinnamon Donut Bread: Sweet, Spiced, and Totally Irresistible



**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

**BINDER**  
**Ready**

### INGREDIENTS

2 Cups All-Purpose Flour

1 1/2 Tsp Baking Powder

(full list continues below-feel free to provide the rest and I'll integrate it)

Ingredient Notes:

Flour: Regular all-purpose flour works perfectly.

If using whole wheat, sub only half for best texture.

Baking Powder: Ensures a nice lift and light crumb.

Cinnamon Sugar: A mixture of cinnamon and sugar gives it that donut-like exterior.

How to Make Cinnamon Donut Bread:

Tips for Success:

Use room temperature ingredients for a smoother batter.

Don't overmix-this keeps your bread tender.

Generously coat the loaf with cinnamon sugar while it's still warm so it sticks well.

Serving Suggestions:

Serve warm with butter or cream cheese

Pair with your favorite coffee or chai tea

Enjoy alongside no-bake Oreo cream pie for a dessert buffet

Slice thick and dip in French toast batter for a decadent breakfast

More Recipes You'll Love:

This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack  
This Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings  
These Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick  
These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat  
These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession  
Final Thoughts:

## DIRECTIONS

1. (Detailed step-by-step directions will be completed once full ingredient list is provided)
2. Tips for Success: Use room temperature ingredients for a smoother batter.
3. Don't overmix-this keeps your bread tender.
4. Generously coat the loaf with cinnamon sugar while it's still warm so it sticks well.
5. Serving Suggestions: Serve warm with butter or cream cheese
6. Pair with your favorite coffee or chai tea
7. Enjoy alongside no-bake : Oreo cream pie for a dessert buffet
8. Slice thick and dip in : French toast batter for a decadent breakfast
9. More Recipes You'll Love: This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack
10. This : Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings
11. These : Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick
12. These : Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat
13. These : Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession
14. Final Thoughts: If you're craving a no-fuss baked treat that delivers on warmth, spice, and that nostalgic donut shop vibe, Cinnamon Donut Bread is your new go-to. Easy enough for weekdays, cozy enough for weekends, and delicious enough for anytime.
15. Tried it? Tag @chefmaniac and show off your

cinnamon-coated slices! Subscribe for more feel-good recipes that bake love into every bite. ??

## SWAPS & NOTES

Flour: Regular all-purpose flour works perfectly.

If using whole wheat, sub only half for best texture.

Baking Powder: Ensures a nice lift and light crumb.

Cinnamon Sugar: A mixture of cinnamon and sugar gives it that donut-like exterior.

## TIPS FOR SUCCESS

Use room temperature ingredients for a smoother batter.

Don't overmix -this keeps your bread tender.

Generously coat the loaf with cinnamon sugar while it's still warm so it sticks well.

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

Original recipe: <https://chefmaniac.com/cinnamon-donut-bread-the-sweetest-loaf-youll-ever-bake/>