

Cinnamon Sugar Loaf: Perfectly Fluffy & Sweet Quick Bread

For the Cinnamon Sugar Topping:



OVEN
350°F

TIME
5 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 3/4 cup granulated sugar
- 1/2 cup unsalted butter, melted
- 2 large eggs
- 1 teaspoon vanilla extract
- 3/4 cup buttermilk
- 1/4 cup unsalted butter, melted (for brushing)
- 1/2 cup granulated sugar (for topping)
- 1 teaspoon ground cinnamon (for topping)

Swaps and Notes:

Buttermilk: If you don't have buttermilk, you can easily make a substitute: add 3/4 tablespoon of lemon juice or white vinegar to a liquid measuring cup, then fill the rest of the 3/4 cup with regular milk. Let it sit for 5 minutes before using.

Butter: Unsalted butter is preferred for the loaf and brushing, as it allows you to control the salt content.

Sugar: Granulated sugar is classic, but light brown sugar can be used in the loaf for a deeper, molasses flavor.

Spices: You can increase the cinnamon slightly if you're a cinnamon enthusiast! A pinch of nutmeg or

allspice could also be added to the loaf for more warmth.

Add-ins (Optional): For extra texture, you can fold in 1/2 cup of chocolate chips, chopped nuts (like pecans or walnuts), or even a handful of dried cranberries into the batter.

DIRECTIONS

1. Let's get this perfectly fluffy : Cinnamon Sugar Loaf baking!
2. Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Generously grease a 9x5 inch loaf pan. Greasing it well is key to easy removal later and ensuring your loaf doesn't stick!
3. Whisk : Dry Ingredients: In a large mixing bowl, whisk together the all-purpose flour, baking powder, baking soda, 1 teaspoon of ground cinnamon, and 1/2 teaspoon of salt until they are thoroughly combined and no lumps remain. They should be "best buddies."
4. Mix : Wet Ingredients: In a separate medium bowl, whisk together the 3/4 cup of granulated sugar, the 1/2 cup of melted butter, the 2 large eggs, and the 1 teaspoon of vanilla extract until the mixture is smooth and well-blended.
5. Add : Buttermilk to Wet: Stir the 3/4 cup of buttermilk into the wet mixture until everything is nicely combined.
6. Combine : Wet and Dry Gently: Gradually add the dry ingredients to the wet mixture. Using a rubber spatula, gently fold the dry into the wet just until combined. Be super gentle and avoid overmixing! Overmixing can lead to a tough loaf. A few small lumps are perfectly fine.
7. Pour & : Bake: Pour the batter evenly into your prepared loaf pan. Place it in the preheated oven and bake for 50-60 minutes, or until a wooden skewer or toothpick inserted into the center of the loaf comes out clean.
8. Prepare : Topping: While the loaf is baking, prepare

your dreamy cinnamon sugar topping. In a small bowl, mix together the 1/2 cup of granulated sugar and 1 teaspoon of ground cinnamon until well combined. In a separate small microwave-safe bowl, melt the 1/4 cup of unsalted butter for brushing.

9. **Brush & Sprinkle:** Once the loaf is done baking, remove it from the oven and let it cool in the pan for about 10 minutes. This allows it to firm up slightly. Then, carefully remove the loaf from the pan and place it on a wire cooling rack. While still warm, brush the top (and sides, if desired) generously with the melted butter.
10. **Coat & Cool:** Immediately sprinkle the prepared cinnamon sugar topping all over the buttered top of the loaf. Press it gently to adhere. Let that beautiful loaf cool completely on the wire rack before slicing into it. This ensures the loaf sets properly and the crumbs are well-formed.

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TIPS FOR SUCCESS

Don't Overmix the Batter: This is the golden rule for quick breads!

Mix just until the ingredients are combined to ensure a tender, fluffy crumb.

Measure Flour Correctly: Spoon and level your flour (don't scoop directly from the bag) to avoid adding too much, which can result in a dry loaf.

Warm Loaf for Topping: Brushing the melted butter and sprinkling the cinnamon sugar while the loaf is still warm allows the butter to absorb and the sugar to stick beautifully.

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

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