Cinnamon Donut Bread: Sweet, Soft & Crumb-Coated Loaf

To create this cozy and delicious Cinnamon Donut Bread, you'll need:

OVEN	TIME	PRINT	SAVE
350℉	5 min	Recipe Card	PDF

INGREDIENTS

For the Donut Topping: 1/4 cup unsalted butter , melted (for brushing) 1/2 cup granulated sugar (for topping) 1 teaspoon ground cinnamon (for topping):

DIRECTIONS

1. Steps for the : Recipe
2. Preheat : Oven & Prepare Pan:
3. Preheat your oven to
4. 350℉ (175℃)
5. . Generously grease a 9x5 inch loaf pan to ensure that your delicious creation doesn't stick and releases easily after baking.
6. Combine : Dry Ingredients:
7. In a large mixing bowl,
8. whisk together the all-purpose flour, baking powder, baking soda, 1 teaspoon ground cinnamon, and salt
9. until well combined. This blend is where the magic begins, ensuring even distribution of leavening and spice!
10. Combine : Wet Ingredients:
11. In a separate medium bowl,
12. mix the 3/4 cup granulated sugar, 1/2 cup melted butter, eggs, and 1 teaspoon vanilla extract
13. until you have a smooth, creamy mixture. Then, stir in the
14. buttermilk
15. . This will keep your bread super moist and tender!
16. Combine : Batter:
17. Now, gradually
18. add the dry mixture to the wet ingredients
19. , stirring with a spatula or wooden spoon until just incorporated. Remember, a little bit of lump is okay-
20. avoid overmixing

21. at this stage, as it can lead to a denser, tougher loaf. We want it fluffy, not tough!
22. Bake the : Loaf:
23. Pour the batter evenly into your prepared loaf pan and pop it in the oven. Bake for about
24. 50-60 minutes
25. . You'll know it's done when a wooden skewer or toothpick inserted in the center comes out clean-oh, that golden crust and incredible aroma!

SWAPS & NOTES

Flour: All-purpose flour provides the perfect structure for this tender loaf.

Cinnamon: Use good quality ground cinnamon for the best flavor.

You can increase the amount slightly in the bread or topping if you prefer a very strong cinnamon flavor.

Buttermilk: Buttermilk is key to the moist, tender crumb of this bread.

TIPS FOR SUCCESS

Don't Overmix: This is crucial for a tender, fluffy bread.

Mix the wet and dry ingredients just until combined; a few lumps are fine.

Grease Pan Well: A well-greased (or parchment-lined) pan ensures easy release and a beautiful crust.

Warm Bread, Cold Topping: Applying the melted butter and cinnamon sugar to the warm bread allows it to soak in slightly and adhere perfectly.

More recipes: ChefManiac.com

Original recipe: https://chefmaniac.com/cinnamon-donut-bread-sweet-soft-crumb-coated-loaf/