

Perfect Cinnamon Toast: Crispy, Sweet, and Utterly Irresistible

butter-sugar-cinnamon mixture



OVEN
350°F

TIME
10 min

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INGREDIENTS

... cup unsalted butter, well softened

... cup sugar

1 teaspoon ground cinnamon

Pinch of salt

4 slices bread (your favorite kind)

Swaps and Notes:

Butter: Unsalted butter is preferred as it gives you control over the saltiness. Make sure it's very soft - almost spreadable, but not melted - for easy mixing with the sugar and cinnamon.

Sugar: Granulated sugar is classic, but you could experiment with brown sugar for a slightly deeper, molasses-like flavor, or a mix of both.

Ground Cinnamon: Good quality, fresh ground cinnamon makes a difference. You can adjust the amount to your preference; some like a stronger cinnamon kick, others a lighter touch.

Salt: Just a pinch really enhances the sweetness and depth of the flavors. Don't skip it!

Bread: Almost any bread will work! White bread gives you that classic nostalgic feel, but sourdough, whole wheat, brioche, or challah can add wonderful new dimensions. Thicker slices are great for a chewier center, while thinner slices get crispier.

Instructions:

Preheat Oven & Mix Topping: Preheat your oven to 350°F (175°C). In a small bowl, combine the ...

cup unsalted butter (which should be very well softened), ... cup sugar, 1 teaspoon ground cinnamon, and a pinch of salt. Use a fork or a small spatula to mix everything together thoroughly until it forms a smooth, cohesive paste. The butter needs to be quite soft for this to combine properly.

Spread on Bread: Take your 4 slices of bread. Spread the butter mixture evenly over one side of each piece of bread. Don't be shy - spread it all the way to the edges of the bread. It might seem like a lot of topping, but trust me, this generous layer is what creates that perfect caramelized crust.

Bake: Place the buttered bread slices on a baking sheet. Bake in the preheated oven for 10 minutes. This step helps to toast the bread evenly and allows the butter mixture to melt and soak in slightly.

Broil for Perfection: After 10 minutes, turn on your oven's broiler. Place the baking sheet back under the broiler. Crucially, stand right at the oven with the door cracked and watch it constantly. Broiling is fast! Broil the toast for 2-3 minutes, or until the topping is deep golden brown and bubbling, and the edges are lightly crisped. This happens quickly, so vigilance is key to prevent burning.

Enjoy: Remove from the oven immediately. Let it cool for just a minute or two (the topping will be very hot and bubbly!) before slicing and serving.

Tips for Success:

Butter Softness: The softer the butter, the easier it is to mix with the sugar and cinnamon, ensuring an even spread.

Don't Skimp on Topping: While it might seem like a lot, that thick layer of butter-sugar-cinnamon is what creates the perfect caramelized, bubbly top.

Watch the Broiler Like a Hawk: Broilers are powerful and can go from perfectly golden to burnt in seconds. Seriously, do not walk away!

Use a Baking Sheet: A baking sheet prevents any drips from the butter mixture from falling onto the bottom of your oven.

Serve Warm: Cinnamon toast is always best served warm, when the topping is still slightly gooey and the bread is crisp.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another classic and indulgent dessert, try [The Best Peanut Butter Brownies I've Ever Made And I've Made A Lot](#).

If you're a fan of no-bake delights that evoke childhood memories, check out [These Old School](#)

No-Bake Cookies Never Fail Me And I've Made Them 100 Times.

And for another rich, chocolatey treat that combines two favorites, you'll love These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession.

Final Thoughts:

DIRECTIONS

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- 6.** ENJOY your perfectly golden and delicious : Cinnamon Toast!

7. **Tips for Success: Butter Softness:** The softer the butter, the easier it is to mix with the sugar and cinnamon, ensuring an even spread.
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11. **Serve : Warm:** Cinnamon toast is always best served warm, when the topping is still slightly gooey and the bread is crisp.
12. **Serving Suggestions and Pairings:** Cinnamon Toast is a fantastic stand-alone snack or a quick, comforting breakfast. It pairs wonderfully with a glass of cold milk, a hot cup of coffee, or a mug of tea. It's also a great addition to a brunch spread alongside fresh fruit or eggs. For other comforting baked treats perfect for breakfast or snack time, check out my [This Chocolate Chip Banana Bread Is My Favorite Way To Use Up Overripe Bananas](#) or [These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat To Bake On Repeat](#).
13. **Storage and Leftover Tips:** Cinnamon toast is definitely best enjoyed fresh from the oven. If you have any leftovers, they can be stored in an airtight container at room temperature for up to a day, but the crispness will diminish. You can try to re-crisp it in a toaster oven or under the broiler for a minute, but it won't be quite the same as fresh.
14. **More Recipes You Will Love:** If you appreciate simple, comforting, and utterly delicious treats, here are some other Chefmaniac favorites:
15. For another classic and indulgent dessert, try [The Best Peanut Butter Brownies I've Ever Made And I've Made A Lot](#).
16. If you're a fan of no-bake delights that evoke childhood memories, check out [These Old School No-Bake Cookies Never Fail Me And I've Made Them 100 Times](#).
17. And for another rich, chocolatey treat that combines two favorites, you'll love [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).
18. **Final Thoughts:** This Perfect Cinnamon Toast recipe proves that sometimes, the most basic ingredients can create the most profound comfort. It's a quick, easy, and incredibly satisfying treat that's perfect for a cozy morning, a lazy afternoon snack, or whenever you need a little taste of pure happiness. Give it a try, and let its simple magic brighten your day!
19. What are your favorite simple childhood comfort foods? Share your ideas in the comments below, and don't forget to follow [Chefmaniac.com](#) for more delicious recipes!

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

Original recipe: <https://chefmaniac.com/perfect-cinnamon-toast-crispy-sweet-and-utterly-irresistible/>