

## Cinnamon Donut Bread: A Sweet, Comforting Treat

Ready to bring the cozy comfort of donuts to your kitchen? Let's dive in!



**OVEN**  
**350°F**

**TIME**  
**60 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

1/2 cup unsalted butter, softened  
1 cup granulated sugar  
2 large eggs  
1 tsp vanilla extract  
1 cup whole milk  
2 cups all-purpose flour  
2 tsp baking powder  
1/2 tsp salt  
1 tsp ground cinnamon  
2 tbsp melted butter  
1/4 cup granulated sugar

Instructions:

Tips for Perfect Cinnamon Donut Bread:

**Don't Overmix:** Mix the batter just until the ingredients are combined to keep the bread tender.

**Customize the Flavor:** Add a pinch of nutmeg or a swirl of cinnamon sugar through the batter for extra spice.

**Make It Mini:** Divide the batter into smaller loaf pans for giftable mini loaves.

**Storage Tip:** Store leftovers in an airtight container at room temperature for up to 3 days or freeze slices for later.

**Why You'll Love This Recipe:**

### DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C). Grease and flour a 9x5-inch loaf pan or line it with parchment paper.
2. **Cream the Butter and Sugar:** In a large bowl, beat the softened butter and sugar together until light and fluffy. Add the eggs one at a time, followed by the vanilla extract, and mix well.
3. **Mix the Dry Ingredients:** In a separate bowl, whisk together the flour, baking powder, salt, and cinnamon.
4. **Combine Wet and Dry Ingredients:** Gradually add the dry ingredients to the butter mixture, alternating with the milk. Begin and end with the dry ingredients, mixing until just combined.
5. **Bake the Bread:** Pour the batter into the prepared loaf pan and smooth the top. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean.
6. **Add the Topping:** While the bread is still warm, brush the top with melted butter. In a small bowl, mix the sugar and cinnamon for the topping, then sprinkle it generously over the loaf.
7. **Cool and Serve:** Allow the bread to cool in the pan for 10 minutes, then transfer to a wire rack to cool completely. Slice and enjoy!
8. **Tips for Perfect Cinnamon Donut Bread:** Don't Overmix: Mix the batter just until the ingredients are combined to keep the bread tender.
9. **Customize the Flavor:** Add a pinch of nutmeg or a swirl of cinnamon sugar through the batter for extra spice.
10. **Make It Mini:** Divide the batter into smaller loaf pans for giftable mini loaves.
11. **Storage Tip:** Store leftovers in an airtight

container at room temperature for up to 3 days or freeze slices for later.

12. **Why You'll Love This Recipe:** This Cinnamon Donut Bread is the perfect mix of cozy and indulgent. It's simple enough to whip up on a lazy weekend morning yet impressive enough to serve at a brunch or special gathering. The buttery cinnamon-sugar topping is the crowning touch on this irresistible loaf.
13. **Have you tried this recipe?** Share your thoughts in the comments, and don't forget to explore more comforting recipes on IWuvCooking.

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

Original recipe: <https://chefmaniac.com/cinnamon-donut-bread-a-sweet-comforting-treat/>