

Cinnamon Sugar Donut Bread (Easy Glazed Loaf Recipe)

Tiny splash of milk (just enough for drizzle consistency)



OVEN
350°F

TIME
10 min

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INGREDIENTS

For the Donut Bread:

- 1 1/2 cups all-purpose flour
 - 1 cup granulated sugar
 - 2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 1/2 teaspoon ground cinnamon
 - 1/2 teaspoon nutmeg
 - 1 cup milk
 - 1/4 cup vegetable oil
 - 1 large egg
 - 1 teaspoon vanilla extract
 - 1/2 cup butter, melted
- For the Glaze:
- 1/2 cup powdered sugar
 - Pinch cinnamon
 - Tiny splash of milk (just enough for drizzle consistency)

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C). Grease a standard loaf pan thoroughly to prevent sticking.
2. **Mix the Dry Ingredients:** In a large bowl, whisk together flour, sugar, baking powder, salt, cinnamon, and nutmeg until evenly combined.
3. **Mix the Wet Ingredients:** In a separate bowl, whisk milk, vegetable oil, egg, vanilla extract, and melted butter until smooth.
4. **Combine Gently:** Pour the wet mixture into the dry ingredients. Stir just until combined. Do not overmix - this keeps the loaf soft and tender.
5. **Bake to Golden Perfection:** Pour the batter into the prepared loaf pan and bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
6. **Cool Properly:** Let the loaf rest in the pan for 10 minutes. Transfer to a wire rack and allow it to cool completely before glazing.
7. **Make the Glaze:** Whisk powdered sugar with a pinch of cinnamon and just enough milk to create a smooth, drizzle-ready consistency.
8. **Glaze & Serve:** Drizzle the glaze over the cooled loaf and allow it to set before slicing.

SWAPS & NOTES

Milk: Whole milk gives richness, but 2% or even almond milk works.

Oil: Vegetable oil keeps the crumb moist.

Melted coconut oil can be used instead.

That subtle warmth is key to that authentic donut-shop flavor.

TIPS FOR SUCCESS

Brush the warm loaf lightly with melted butter before glazing for that classic donut finish.

Do not overbake - a slightly moist crumb keeps it soft like a true cake donut.

For a thinner drizzle, add a few drops more.

Let the loaf cool completely before glazing to avoid melting the icing.

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

Original recipe: <https://chefmaniac.com/cinnamon-sugar-donut-bread-easy-glazed-loaf-recipe/>