

Dollywood Cinnamon Bread with Icing: A Copycat Recipe for the Famous Treat

Here's how I make my favorite Dollywood-inspired cinnamon bread at home.



DOLLYWOOD CINNAMON BREAD WITH ICING

You Will Need

2 cups all-purpose flour
1/2 cup sugar
2 teaspoons baking powder

OVEN
350°F

TIME
30 min

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INGREDIENTS

Fills your kitchen with the best cinnamon-bakery aroma Ingredients You'll Need

For the Bread: 1 package frozen bread dough (thawed) or homemade dough if you prefer ¾ cup unsalted butter, melted 1 cup granulated sugar 2 tablespoons ground cinnamon:

For the Icing: 1 cup powdered sugar 2 tablespoons milk ½ teaspoon vanilla extract How I Make Dollywood Cinnamon Bread 1. Prepare the Bread I start by letting the bread dough thaw according to package:

DIRECTIONS

1. instructions. Once it's ready, I lightly flour my countertop and roll the dough into a large rectangle.
2. Make the : Cinnamon Sugar Mixture
3. In a small bowl, I combine the
4. Coat the : Dough
5. I brush the entire surface of the dough with
6. melted butter
7. , then generously sprinkle the cinnamon sugar mixture all over, pressing gently so it sticks.
8. Slice and : Twist
9. I cut the dough into strips (about 1 ¾ inches wide) and gently twist each strip before placing them into a
10. buttered loaf pan
11. . This gives the bread those beautiful cinnamon-swirled layers when you pull it apart.
12. Second : Rise
13. I let the dough rise in a warm spot for about
14. 30 minutes
15. , until puffy.
16. I preheat the oven to
17. 350°F (175°C)
18. and bake the bread for
19. 25-30 minutes
20. , or until it's golden brown and cooked through.
21. Make the : Icing
22. While the bread bakes, I whisk together the
23. powdered sugar
24. vanilla extract

25. until smooth.

TIPS FOR SUCCESS

Don't skip twisting the strips of dough - it gives the bread its signature pull-apart texture.

Use fresh cinnamon for the most intense, sweet-spicy flavor.

Add chopped pecans or raisins if you want to mix it up.

Drizzle extra icing right before serving for ultimate indulgence.

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

Original recipe: <https://chefmaniac.com/dollywood-cinnamon-bread-with-icing-a-copycat-recipe-for-the-famous-treat/>