

# AMISH CINNAMON BREAD

A delicious Bread recipe covered in a cinnamon sugar mix , Amish Cinnamon bread is great as a quick breakfast.

## INGREDIENTS :

- ☞ 1 cup butter, softened .
- ☞ 2 large eggs .
- ☞ 2 cups granulated sugar .
- ☞ 4 cups all-purpose flour .
- ☞ 2 cups buttermilk .
- ☞ 2 tbsp lemon juice .
- ☞ 1 tbsp baking soda .
- ☞ 1 cup cinnamon sugar ( 2/3 cup sugar and 2 tbsp cinnamon ) .

## INSTRUCTIONS :

- ☞ STEP I : Cream together , butter , sugar and eggs using a hand-mixer .
  - ☞ STEP II : Add dry ingredients , flour and soda .
  - ☞ STEP III : Into greased loaf pans , pour 1/2 of batter . Sprinkle the batter in each pan using cinnamon sugar , then add remaining batter to pans and sprinkle again with last of cinnamon sugar .
  - ☞ STEP IV : Bake for about 40 minutes , at 350 degrees F . Let them cool for 15 minutes before removing from pans .
- ENJOY !!!