Cinnamon Sugar Donut Sweet Bread

Homemade Cinnamon Sugar Donut Sweet Bread

If you love donuts, this is the ideal sweet bread for you. This homemade bread recipe has all the flavors of a cinnamon sugar donut combined with homemade bread. This recipe is “blow your mind” good. You have to try this sweet bread.

How to Store Cinnamon Sugar Donut Bread

When you make this bread, you want to make sure it is wrapped well. Once it has cooled, you can more it to a freezer bag or wrap it in plastic. The bread will keep for three days when wrapped well. Another option to give the bread a longer shelf life, you can store the bread in the refrigerator. The bread will last up to a week when wrapped well in the refrigerator. If you will not be able to eat the bread before it goes bad, consider freezing it.

Can you freeze bread?

Whenever I make this bread recipe, I like to make a double batch. If you are in the kitchen baking it is just as easy to double the recipe and make 2 batches. This way I have one batch to eat and one batch to freeze. Also, if you think you will not eat all of the bread before it goes stale, you can cut up individual slices, wrap them in plastic and freeze them. This is a great option even if you only make one loaf. Wrap the slices of bread and then you can take out slices whenever you want them without having to take the whole batch

out.

How to serve this cinnamon sugar sweet bread

When it comes to serving this bread, it can be served many different ways. You can eat it straight as it is. This is a great way to enjoy this bread. Warm it slightly and serve it with butter or cinnamon butter.

This bread can also be toasted on a very low setting to warm the bread or you can heat it in the microwave.

Jelly– In addition to putting butter on this bread, you can also put jelly on it. This will have a similar taste to a jelly stuffed donut.

Grilled- I love to put butter in the bread and the grill the slice. Cooked much like a one-sided grilled cheese. It gives a carmalized coating on the bread that is buttery and sweet. It creates a very rich flavor to the bread.

How to make homemade cinnamon sugar

There is no need to buying premade cinnamon sugar. When you find out how simple it is to make, you will never buy the premade stuff again. Making cinnamon sugar is as easy as mixing cinnamon and sugar together. For a basic cinnamon sugar recipe, it is about a cup of sugar to 1-2 tablespoons of cinnamon, but this varies according to taste. The cinnamon sugar topping used in this recipe is slightly different. It used white and brown sugar as well as butter mixed with cinnamon.

Ingredients for cinnamon donut homemade bread recipe

- canola oil

- unsalted butter
- sugar
- eggs
- vanilla
- flour
- baking powder
- salt
- buttermilk *
- cinnamon
- molasses
- brown sugar
- cinnamon

* I use 1/2 C whole milk mixed with 1/2 tsp white vinegar as a substitute for buttermilk.

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How to make cinnamon sugar donut bread

Preheat oven to 350 degrees.Mix oil, butter, and sugar in a bowl until combined.
Stir in eggs and vanilla until the mixture is smooth.
Gently begin adding the dry ingredients and the buttermilk*, stirring until the batter has formed.
Scrape sides of the bowl so those ingredients can also be included in the batter.
Make sure that there are no lumps.
Remove 1/2 cup of the batter. Add it to a smaller bowl. Set aside. Now add the cinnamon and molasses. Stir to mix well.



Prepped the loaf pan by spraying it with a baking spray.



Begin by scooping in half of the bread batter into the loaf

pan. Smooth this out in the bottom of the pan.

Spoon half of the cinnamon/molasses batter on top of the bread batter.



Scoop the remaining bread batter on top of the cinnamon/molasses batter carefully.
Spoon the remaining cinnamon/molasses batter on top of the bread batter.



Using a butter knife or a toothpick swirl the batters together.
Bake at 350 degrees for 45-50 minutes.
Remove from oven and allow to cool for 10 minutes while still in the loaf.
Gently loosen the edges and the sides of the loaf from the pan.
Using your hands carefully remove the loaf from the pan.
Prepare the coating for the loaf while it is cooling.
Pour the melted butter in a large shallow dish. Add both sugars and cinnamon stirring to mix well.
Dip each side of the loaf into the melted butter until coated.
Spoon the melted butter on the edges.
Carefully take the bread out of the melted butter and place each side into the sugar-cinnamon mix ensuring that the side is well coated. Sprinkle the sugar-cinnamon mixture on top of the bread.

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DESCRIPTION

Looking for a delicious **Cinnamon Sugar Donut** recipe? What if you could have **Cinnamon sugar donut bread?** This sweet bread recipe is so good you will love it. You have to try **Cinnamon Sugar Donut Sweet Bread** to believe it.

INGREDIENTS

Bread Ingredients:

- 1/4 C canola oil
- 1/4 C unsalted butter (softened)
- 1 C sugar
- 2 large eggs (room temp)
- 1 tsp vanilla
- 1 1/2 C flour

- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 C buttermilk *
- 1/2 tsp cinnamon
- 1/2 tsp molasses

Coating Ingredients:

- 1/2 C unsalted butter (melted)
- 1/4 C sugar
- 1/4 C brown sugar (packed)
- 1/2 tsp cinnamon

INSTRUCTIONS

Preheat oven to 350 degrees.
Mix oil, butter, and sugar in a bowl until combined.
Stir in eggs and vanilla until the mixture is smooth.
Gently begin adding the dry ingredients and the buttermilk*, stirring until the batter has formed.
Scrape sides of the bowl so those ingredients can also be included in the batter.
Make sure that there are no lumps.
Remove 1/2 cup of the batter. Add it to a smaller bowl. Set aside. Now add the cinnamon and molasses. Stir to mix well.

Prepped the loaf pan by spraying it with a baking spray.
Begin by scooping in half of the bread batter into the loaf pan. Smooth this out in the bottom of the pan.
Spoon half of the cinnamon/molasses batter on top of the bread batter.
Scoop the remaining bread batter on top of the cinnamon/molasses batter carefully.
Spoon the remaining cinnamon/molasses batter on top of the bread batter.
Using a butter knife or a toothpick swirl the batters

together.
Bake at 350 degrees for 45-50 minutes.
Remove from oven and allow to cool for 10 minutes while still in the loaf.
Gently loosen the edges and the sides of the loaf from the pan.
Using your hands carefully remove the loaf from the pan.

Prepare the coating for the loaf while it is cooling.
Pour the melted butter in a large shallow dish. Add both sugars and cinnamon stirring to mix well.

Dip each side of the loaf into the melted butter until coated.
Spoon the melted butter on the edges.
Carefully take the bread out of the melted butter and place each side into the sugar cinnamon mix ensuring that the side is well coated. Sprinkle the sugar-cinnamon mixture on top of the bread.