

Easy Cinnamon Roll Bread

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Ingredients :

BREAD:

2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1/2 cup sugar
1 egg, room temperature
1 cup milk
2 teaspoons vanilla extract
1/3 cup plain greek yogurt, or sour cream

SWIRL:

1/3 cup sugar
2 teaspoons cinnamon
2 tablespoons butter, melted and cooled slightly (can use water instead)

GLAZE:

1/2 cup powdered sugar
2 – 3 teaspoons cream or milk (as needed for consistency)

Directions :

Preheat oven to 350 F. Butter or spray a glass loaf pan.

In a small bowl, whisk together the flour, baking powder, salt, and sugar. Set aside.

In a large bowl, whisk together the egg, milk, vanilla, and yogurt or sour cream. Add the flour mixture to the egg mixture, stirring with a spoon just until combined. Pour into the prepared loaf pan.

In a small bowl, stir the Swirl ingredients together. Drop by teaspoonfuls onto the top of the bread; then use a knife to swirl it a couple of times into the batter. (Don't overmix it).

Bake for 45-50 minutes or until the center tests done with a toothpick.

Remove from the oven and cool for 15 minutes in the pan on a wire rack. Remove bread from the pan and cool completely on the rack.

Make the Glaze by whisking the ingredients together in a small bowl until smooth, adding a dab of milk at a time until a good drizzling consistency is reached. When the bread is completely cool, drizzle the glaze over the top.

Source : allrecipes