

# The sweetness of this bread will cast a spell on you, And you will not even try to resist – AMISH CINNAMON BREAD

I have very fond memories of childhood on my grandma's farm.

She would always be baking something, and I was her official taste-tester. I loved it when she made me her famous Amish Cinnamon Bread. There's nothing like fresh cream butter smeared across a piping hot slice of homemade Cinnamon bread. Grandma would sip on her coffee as she ate hers and I'd sip on my hot chocolate. Such a wonderful memory! Food tends to do that to people, help them reminisce about days gone by.

Did your grandma or mother have a special recipe that she made with you? Mine would definitely be this amish cinnamon bread.

You're going to love making this!

**Quick Tip:** Liberally grease your baking pan with vegetable oil or Pam Cooking spray before pouring bread dough into it.

To Make this Recipe You'll Need the following ingredients:

**PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.**

This is one of the most scrumptious cinnamon bread recipes that I've ever come across and it's super easy to make. I like to make up a bunch of loaves and wrap them in holiday paper. I'll then tie some ribbons around them and take them to different people in my neighborhood. Giving food as a gift is

a wonderful idea that many people enjoy. One year, I made this bread and took it to my local nursing home to give to the residents.

Do you enjoy giving treats as gifts?

## **AMISH CINNAMON BREAD RECIPE**

### **Ingredients**

#### **Batter:**

1 cup butter, softened  
2 cups sugar  
2 eggs  
2 cups buttermilk or 2 cups milk plus 2 tablespoons vinegar or lemon juice  
4 cups flour  
2 teaspoons baking soda

#### **Cinnamon/sugar mixture:**

2/3 cups sugar  
2 teaspoons cinnamon

### **Directions:**

Cream together butter, 2 cups of sugar, and eggs. Add milk, flour, and baking soda. Put 1/2 of batter (or a little less) into greased loaf pans (1/4 in each pan). Mix in separate bowl the 2/3 c sugar and cinnamon. Sprinkle 3/4 of cinnamon mixture on top of the 1/2 batter in each pan. Add remaining batter to pans; sprinkle with last of cinnamon topping. Swirl with a knife. Bake at 350 degrees for 45-50 min. or until toothpick tester come clean.

Cool in pan for 20 minutes before removing from pan.

Source : [allrecipes.com](http://allrecipes.com)

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