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 homemadeCinnamon 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'Il 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

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