



## Amish Cinnamon Bread Recipe

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Serving size: 2 loaves | Prep time: 10 mins | Cook time: 1 hour 20 mins

### Ingredients

Batter  
1 cup unsalted butter, softened  
2 cups sugar  
2 eggs  
2 Teaspoons vanilla extract  
2 cups buttermilk  
4 cups flour  
2 Teaspoons baking soda

Cinnamon Sugar Swirl  
1/3 cup sugar  
2 Teaspoons ground cinnamon

### Directions

1. Preheat the oven to 350F. Spray bread pans with non-stick spray or line with tinfoil.
2. In the bowl of a stand mixer with a paddle attachment, beat together the butter and 2 cups sugar until light and fluffy.
3. Add the eggs and vanilla extract. Combine until mixed well, scraping down the sides as needed.
4. Add the flour, buttermilk, and baking soda slowly as the mixer spins so as not to spread flour everywhere.

5. Using  $\frac{1}{2}$  the batter, pour evenly into 2 bread pans.
6. Mix the  $\frac{1}{3}$  cup of sugar with the 2 teaspoons of cinnamon.
7. Using  $\frac{1}{2}$  the cinnamon sugar mixture, sprinkle evenly top of the batter in the bread pans.
8. Divide the remaining batter between the two bread pans and top with remaining cinnamon-sugar mixture.
9. You can use a toothpick or knife to create swirls on the top.
10. Bake for 50-60 minutes, or until a toothpick comes out clean when inserted into the center.
11. Let rest for about 20 minutes before removing from the pan.