

Cinnamon Bread by Lynn's Recipes



Lynn demonstrates how to make a delicious Cinnamon Bread that would be great for breakfast or a snack with a cup of coffee or tea. From allrecipes.com.

Ingredients:

- 2 cups all purpose flour
 - 1 cup granulated sugar
 - 2 teaspoons baking powder
 - ½ teaspoon baking soda
 - 1-1/2 teaspoons ground cinnamon
 - 1 teaspoon salt
 - 1 cup buttermilk
 - ¼ cup vegetable oil
 - 2 eggs
 - 2 teaspoons vanilla extract
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- 2 Tablespoons granulated sugar
 - 1 teaspoon ground cinnamon
 - 2 teaspoons butter, softened

Preheat oven to 350°. Spray a 9x5" loaf pan with cooking spray.

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Whisk the flour, sugar, baking powder, baking soda, cinnamon, and salt. In another bowl, whisk the buttermilk, oil, eggs and vanilla together. Pour the wet into the dry and beat for 3 minutes with an electric mixer. Pour into prepared loaf pan and smooth top.

Combine 2 Tablespoons granulated sugar, 1 teaspoon cinnamon and the butter in a small bowl and mix until crumbly. Sprinkle over the batter evenly and using a knife, cut in a light swirling motion to give a marbled effect.

Bake for about 50 minutes or until a toothpick comes out smooth. Remove bread from pan to a rack to cool.

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