



Long Livo

Easy Cinnamon Donut Bread Recipe

15 min

Prep time

8

Servings

25 min

Cook time

Easy

Difficulty

40 min

Total time

American

Cuisine

Ingredients

Dough

- ☐ 3 cups all-purpose flour
- ☐ 1/4 cup brown sugar
- ☐ 2 tsp active dry yeast
- ☐ 1 tsp salt
- ☐ 1 cup warm milk (110°F)
- ☐ 1/4 cup melted unsalted butter
- ☐ 1 large egg

Cinnamon Swirl

- ☐ 1/3 cup softened butter
- ☐ 1/2 cup brown sugar
- ☐ 2 tbsp ground cinnamon

Optional Glaze

- ☐ 1 cup powdered sugar
- ☐ 2 tbsp milk
- ☐ 1 tsp cinnamon

Instructions

- 1 In a large bowl, combine warm milk, melted butter, and a pinch of sugar; sprinkle the yeast on top and let it sit for 5 minutes until foamy.
- 2 Add flour, remaining brown sugar, salt, and the egg to the yeast mixture. Stir until a shaggy dough forms.
- 3 Turn the dough onto a lightly floured surface and knead for about 8 minutes, until smooth and elastic.
- 4 Place the dough in a greased bowl, cover with a clean towel, and let it rise in a warm spot for about 1 hour, or until doubled in size.
- 5 While the dough rises, mix the softened butter, brown sugar, and cinnamon for the swirl.
- 6 Punch down the risen dough, roll it into a rectangle (about 12×9 inches), and spread the cinnamon butter evenly.
- 7 Roll the dough tightly, then cut into 8 equal pieces. Place each piece into a greased donut pan or muffin tin, spacing them slightly apart.
- 8 Cover the pan and let the donuts rise again for 30 minutes, until puffed.
- 9 Preheat the oven to 350°F (175°C). Bake the donuts for 20-25 minutes, until golden brown on top.

- 10** If using the optional glaze, whisk powdered sugar, milk, and cinnamon together, then drizzle over warm donuts.

Nutrition per serving

280 kcal

Calories

6 g

Protein

38 g

Carbs

10 g

Fat

Tips & notes

- If the dough feels too sticky, add a tablespoon of flour at a time.
- For extra shine, brush the tops with melted butter before baking.
- These donuts keep well for two days in an airtight container; re-heat briefly before serving.