

Choco Fever Dream

Easy Cinnamon Donut Bread Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
8 Servings	**Easy** Difficulty	**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	6 g	38 g	10 g
Calories	Protein	Carbs	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.