

Amish Cinnamon Bread

written by The Recipe Exchange | August 15, 2017

Ingredients

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.