

100% EMPLOYEE OWNED



CINNAMON
Sweet Bits

Add pockets of melted cinnamon sugar
to your favorite treats.

Ⓢ NET WT 16 OZ (1 LB) 454g

Easy Cinnamon Bread

MAKES ONE LOAF

This cinnamon-scented, batter-style yeast bread lives up to its name, with no kneading required and a simple one-bowl mixing method. The Cinnamon Sweet Bits add a pop of gooey, caramelized, bold cinnamon flavor to every bite.

- 3 cups (361g) King Arthur Unbleached All-Purpose Flour
- 1/2 cup (99g) sugar
- 2 teaspoons instant yeast
- 1 teaspoon cinnamon
- 1 teaspoon (6g) salt
- 1 teaspoon baking powder
- 1 cup (227g) warm milk
- 4 tablespoons (57g) unsalted butter, melted
- 1 large egg
- 1 cup (142g) Cinnamon Sweet Bits
- cinnamon sugar, for topping

DIRECTIONS

Preheat oven to 350°F. Grease an 8 1/2" x 4 1/2" loaf pan.

Whisk together flour, sugar, yeast, cinnamon, salt, and baking powder. Pour in milk, melted butter, and egg. Mix until combined, then beat until smooth. Stir in Cinnamon Sweet Bits. Cover and let rise 1 hour at room temperature.

Transfer batter to prepared pan. Generously sprinkle with cinnamon sugar. Bake for 45 to 50 minutes, until paring knife inserted into center comes out clean. Let cool in pan 5 to 10 minutes before transferring to rack to finish cooling.

BEST IF USED BY:

Nutrition Facts

30 servings per container

Serving size 1 1/2 tbsps (15g)

Amount per serving

Calories **80**

% Daily Value*

Total Fat 4.5g **6%**

Saturated Fat 3g **15%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 10g **4%**

Dietary Fiber 0g **0%**

Total Sugars 9g

Includes 9g Added Sugars **18%**

Protein 0g

Vitamin D 0mcg **0%**

Calcium 11mg **0%**

Iron 0mg **0%**

Potassium 5mg **0%**

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: SUGAR, VEGETABLE OIL (PALM, PALM KERNEL), CINNAMON, SUNFLOWER LECITHIN, WHEAT FLOUR.

CONTAINS: WHEAT.

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For information on allergens
and cross-contact prevention, visit:
KingArthurBaking.com/allergen-program

Store cool and dry.

Call or chat online with our friendly, experienced bakers.
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