

RECIPE: DOLLYWOOD CINNAMON BREAD IN BREAD MACHINE

This Dollywood Cinnamon Bread copycat recipe requires just 1-hour prep!

Prep Time: 1 hour **Cook time:** 30 minutes

Total Time: 8 hours 30 minutes

Servings: 8

Author: SmokyMountains.com



INGREDIENTS

- 2.5 cups flour
- 2/3 cup milk (lukewarm, use oat or soy milk as a non-dairy option)
- 1/2 cup sugar bread base, 1/2 cup sugar to add later
- 2 tsp active dry yeast
- 1 tsp salt
- 3 eggs
- 1/2 cup butter for bread, 2 tbsp butter for outside
- 1 tbsp cinnamon bread base, 2 tbsp cinnamon bread coating
- 1 cup powdered sugar
- 2 to 3 tbsp water or lemon juice

INSTRUCTIONS

1. Mix the yeast, lukewarm milk and sugar and let sit for 5 minutes until foaming. Mix in eggs until well combined.
2. Place it with the flour, cinnamon and salt in the bowl of a stand mixer, and knead at speed level 1 for 5 minutes (dough will be very sticky). Add the butter and knead for another 15 minutes at speed level 2 (your dough will be sticky but should be easily removed with a silicone spatula).
3. Place the dough in a greased bowl, cover with a damp tea towel, and let it rise at room temperature for one hour. Refrigerate for 4-16 hours - this will make the bread soft and airy.
4. Take the dough out of the fridge and place it on a floured surface. Divide into five pieces and fold each into a log. Cut slits halfway through each log.
5. Combine remaining cinnamon and sugar on a plate.
6. Roll each log into melted butter (Be sure to coat well) and then roll into the cinnamon sugar mix.
7. Place the dough logs in a greased or parchment-lined pan (loaf pan is best), cover with a damp tea towel and let rise for 1.5 hours at room temperature.
8. Preheat the oven to 395 degrees F / 200 degrees C. Bake for 30-35 minutes until brown.
9. Remove from oven and place on a rack to cool.

For the icing:

1. In a small bowl, vigorously stir the powdered sugar and water (or lemon juice) until the mixture is smooth.
2. Pour icing over warm bread and serve.