

Cinnamon Bread

Kathy Hogue



2 Cups sugar

1 Cup butter shortening

4 eggs

2 tsp. vanilla

4 Cups flour

2 tsp. baking soda

2 tsp. baking powder

1 tsp. salt

2 Cups buttermilk

cinnamon mixture: 1/2 Cup sugar and 2 1/2 tsp. cinnamon

Cream sugar and shortening. Beat in eggs and vanilla. In a separate bowl, combine flour, baking soda, baking powder and salt. Alternate buttermilk and flour mixture into creamed mixture. Mix 1/2 cup sugar and cinnamon. Pour 1/2 batter into 2 large or 8 of 3x5 loaf pans. Sprinkle with 1/2 of cinnamon mixture. Pour in other 1/2 of batter and sprinkle cinnamon on top. Run knife back and forth to swirl. Bake at 350°. 1 hour for large and 40 to 45 min for small loaves until knife comes out clean.