



Cinnamon Loaves

 Dairy Free

READY IN



45 min.

SERVINGS



16

CALORIES



183 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 4 large eggs
- ☐ 3 tablespoons ground cinnamon
- ☐ 0.5 cup sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 0.8 cup vegetable oil
- ☐ 0.8 cup water
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow with pudding

Equipment

- ☐ oven
- ☐ knife
- ☐ loaf pan
- ☐ hand mixer

Directions

- ☐ Beat first 5 ingredients at high speed with an electric mixer 3 minutes.
- ☐ Pour half of batter evenly into 2 greased and floured 8- x 3 3/4-inch disposable loafpans.
- ☐ Stir together sugar and cinnamon; sprinkle half of sugar mixture evenly over batter in loafpans.
- ☐ Pour remaining batter evenly into loafpans, and sprinkle evenly with remaining sugar mixture. Gently swirl with a knife.
- ☐ Bake at 350 for 45 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks. Store in freezer, if desired.
- ☐ Pour half of batter evenly into 5 greased and floured 5 3/4-x3 1/4-x 2-inch disposable loaf pans.
- ☐ Sprinkle evenly with half of sugar mixture.
- ☐ Pour remaining batter into pans; sprinkle with remaining sugar mixture. Swirl with a knife.
- ☐ Bake at 350 for 35 minutes or until a wooden pick inserted in center comes out clean.

Nutrition Facts



Properties

Glycemic Index:4.69, Glycemic Load:4.38, Inflammation Score:-1, Nutrition Score:4.6204347484138%

Nutrients (% of daily need)

Calories: 183.43kcal (9.17%), Fat: 4.17g (6.42%), Saturated Fat: 1.23g (7.7%), Carbohydrates: 34.2g (11.4%), Net Carbohydrates: 33.02g (12.01%), Sugar: 20.35g (22.61%), Cholesterol: 46.5mg (15.5%), Sodium: 253.95mg (11.04%), Alcohol: 0.09g (100%), Alcohol %: 0.15% (100%), Protein: 2.83g (5.66%), Manganese: 0.33mg (16.4%), Phosphorus: 125.97mg (12.6%), Calcium: 90.68mg (9.07%), Vitamin B2: 0.13mg (7.87%), Folate: 27.95µg (6.99%), Selenium: 4.89µg (6.99%), Iron: 1.02mg (5.67%), Vitamin B1: 0.08mg (5.34%), Vitamin K: 5.2µg (4.95%), Fiber: 1.18g (4.74%),

Vitamin E: 0.63mg (4.2%), Vitamin B3: 0.78mg (3.89%), Vitamin B5: 0.31mg (3.15%), Vitamin B6: 0.05mg (2.43%),
Vitamin B12: 0.14µg (2.39%), Copper: 0.04mg (1.99%), Zinc: 0.28mg (1.85%), Vitamin D: 0.25µg (1.67%), Magnesium:
5.77mg (1.44%), Vitamin A: 71.93IU (1.44%), Potassium: 39.41mg (1.13%)