



## Easy Cinnamon Bread

READY IN



45 min.

SERVINGS



8

CALORIES



478 kcal

### Ingredients

- ☐ 8 tablespoons butter melted plus more for the pan (1 stick)
- ☐ 1 tablespoon cinnamon
- ☐ 2 pound pizza dough refrigerated
- ☐ 1 cup sugar

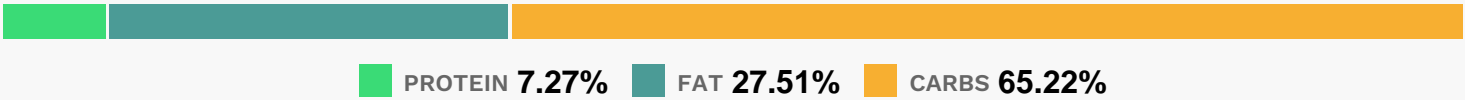
### Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ kugelhkopf pan

# Directions

- ☐ Heat oven to 375 F.Tear off small bits of the dough and roll them into 1- to 1 1/2-inch balls.
- ☐ Place the balls on a plate.
- ☐ Combine the cinnamon and sugar in a bowl. Dip each ball in the butter, then in the cinnamon sugar.
- ☐ Transfer the balls to a buttered Bundt pan.
- ☐ Drizzle any remaining butter over the top and sprinkle with any remaining cinnamon sugar.
- ☐ Bake until golden brown, about 40 minutes.
- ☐ Remove from oven and let cool for 5 minutes.
- ☐ Place a plate on top of the pan and carefully flip it over. Tap the bottom to release the bread.
- ☐ Transfer to a plate and let people pull the bread apart with their fingers.

# Nutrition Facts



# Properties

Glycemic Index:15.64, Glycemic Load:17.47, Inflammation Score:-1, Nutrition Score:2.2013043220276%

# Nutrients (% of daily need)

Calories: 478.06kcal (23.9%), Fat: 14.96g (23.02%), Saturated Fat: 8.07g (50.45%), Carbohydrates: 79.81g (26.6%), Net Carbohydrates: 77.57g (28.21%), Sugar: 32.01g (35.57%), Cholesterol: 30.1mg (10.03%), Sodium: 910.24mg (39.58%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.89g (17.78%), Iron: 3.16mg (17.56%), Fiber: 2.23g (8.93%), Manganese: 0.18mg (8.78%), Vitamin A: 352.81IU (7.06%), Vitamin E: 0.35mg (2.32%), Calcium: 13.63mg (1.36%), Vitamin K: 1.29µg (1.23%)