

# Red Hot Cinnamon Bread Recipe

## Ingredients:

- 1 Cup Milk (Room Temperature)
- 1/4 Cup Butter (softened)
- 1 Egg (Cracked)
- 1/2 Cup Granulated Sugar (Optional: 1/4 Cup Light Brown Sugar & 1/4 Cup Granulated Sugar)
- 2 Tbsp Cinnamon
- 1/4 tsp Salt
- 3 Cups Bread Flour
- 2 Tsp Bread Machine Yeast

## Icing:

- 1 Cup Powdered Sugar
- 4 Tbsp Water
- 1/4 to 1/2 tsp LorAnn Hot Cinnamon Oil (adjust to taste)
- Optional: Red food coloring

## Instructions:

1. Combine milk, butter, egg in bread maker, add sugar, cinnamon, salt, bread flour. Add yeast last.
2. Select Sweet Bread setting, 2-pound size, medium color.
3. Bake. Once done, cool on rack for 1 hour.
4. Mix powdered sugar, water, cinnamon oil, and red food coloring.
5. Spread icing on cooled bread.

Cook Time: ~3 hours (including cooling)

Servings: 10-12 slices