

# Easy Cinnamon Sugar Pull-Apart Bread with Glaze

Amy Lynn's Kitchen  
www.amylynnskitchen.com

## Ingredients:

1 (1 pound loaf) of frozen bread dough  
1/4 cup butter, melted  
1/4 cup brown sugar  
1/4 cup granulated sugar  
1 tablespoon cinnamon  
1 cup powdered sugar  
2 to 3 tablespoons milk  
1/2 teaspoon vanilla extract



## Directions:

Thaw frozen bread dough according to package directions.  
Spray an 8 x 4 inch loaf pan with non-stick cooking spray. Set aside.  
Place melted butter into a bowl. Set aside.  
In another bowl, add brown sugar, granulated sugar and cinnamon.  
Stir together until well combined. Set aside.  
Divide thawed bread dough into 8 pieces and lightly roll each piece into a ball.  
Place a couple of the bread dough pieces into the melted butter and toss until evenly coated.  
Then place them into the cinnamon sugar mixture and toss until evenly coated.  
Place into the prepared loaf pan.  
Repeat with the remaining bread dough pieces.  
Cover the loaf pan with plastic wrap sprayed with non-stick cooking spray.  
Let the bread dough rise in a warm area until it doubles in size, about 1 to 1 1/2 hours.  
Preheat your oven to 350°F.  
Remove the plastic wrap and bake in the oven for 20 - 25 minutes or until golden brown.  
Remove from oven and let the bread cool in the pan for 5 minutes.  
Run a knife around the edges of the pan and remove the bread.  
While the bread is cooling, you can make the glaze.  
In a bowl, add powdered sugar, 2 tablespoons of milk and vanilla extract.  
Stir together until well combined.  
If the glaze is too thick, add more milk, one teaspoon at a time, until you reach your desired consistency.  
Drizzle glaze over the top of the warm bread.