

Amish Cinnamon Bread

Batter:

1 cup butter, softened

2 cups sugar

2 eggs

2 cups buttermilk or 2 cups milk plus 2 tablespoons vinegar or lemon juice

4 cups flour

2 teaspoons baking soda

Cinnamon/sugar mixture:

2/3 cups sugar

2 teaspoons cinnamon

Cream together butter, 2 cups of sugar, and eggs. Add milk, flour, and baking soda. Put ½ of batter (or a little less) into greased loaf pans (1/4 in each pan). Mix in separate bowl the 2/3 cup sugar and cinnamon. Sprinkle ¾ of cinnamon mixture on top of the ½ batter in each pan. Add remaining batter to pans; sprinkle with last of the cinnamon topping. Swirl with a knife. Bake at 350 degrees for 45-50 mins. or until toothpick tester comes clean.

Cool in pan for 20 minute before removing from pan.