



## Grain-Free Cinnamon Bun Bread

Gluten-Free, Grain-Free, Nut-Free

### Ingredients

#### Bread:

- ⅓ cup butter, melted
- 1 cup sugar
- 2 large eggs
- 1 cup yogurt (whole milk or dairy-free)
- 1 ½ cups [Otto's Naturals - Cassava Flour](#)
- 1 teaspoon [Otto's Naturals Grain-Free Baking Powder](#)
- 1 ½ teaspoons baking soda
- ½ teaspoon salt
- ½ teaspoon ground cinnamon (optional)
- 1 cup raisins (optional) for Cinnamon Raisin Bread

#### Cinnamon Filling:

- ¾ cup coconut sugar
- 1 ½ Tablespoons cinnamon

#### Icing:

- 2 cups powdered sugar
- 2 ½ Tablespoons milk

### Instructions

1. Preheat the oven to 350°F. Line an 8x4-inch bread pan with parchment paper.
2. **For bread:** Combine the melted butter and sugar in a large mixing bowl. Stir vigorously until the butter and sugar are thoroughly creamed together. Vigorously stir in the eggs.
3. Add the yogurt, cassava flour, baking powder, baking soda, salt, and cinnamon. Stir until everything is well combined. The batter will seem thicker than the traditional quick bread batter. Fold in the raisins if using.
4. **For filling:** Combine the cinnamon-filling ingredients in a small bowl.

5. Spread half of the batter evenly into the prepared bread pan. Sprinkle a little over half of the cinnamon filling mixture over the batter. Spread the rest of the batter into the bread pan. Sprinkle the remainder of the cinnamon mixture on top of the bread batter. Swirl the batter in a simple zigzag with a knife.
6. Bake for 45-50 minutes. The bread should bounce back when gently pressed and a toothpick inserted into the center should come out clean. Let the bread cool in the pan for 10 minutes before lifting it out to finish cooling it on a wire rack.
7. **For icing:** Once the bread has cooled, combine the icing ingredients in a small bowl. Stir vigorously until the icing is smooth. Drizzle the icing over the top of the bread. Slice and serve!
8. Store leftover bread in an airtight container at room temperature for up to 3 days or in the fridge for up to 5 days. The bread can also be frozen and thawed without icing.