# Cinnamon Roll Pulls

## Description

This bread is SO addictive. We could not stop pulling off pieces of this delicious cinnamon sugar bread and popping it in our mouths. The Vanilla Honey Butter that I used in the bread is amazing. You must make it. It absolutely makes the dish! It was so good that I could have eaten it with a spoon. I didn't, but I could have. Give this bread a try for breakfast, brunch or even dessert. It is quick and makes a great presentation.



## Summary

**Yield:** 12
**Prep Time:** 1 hour
**Category:** Breakfast
**Cuisine:** American

## Ingredients

- 1  loaf round unsliced sourdough bread
- 1/2 cup butter softened
- 1/4 cup powdered sugar
- 1/4 cup honey
- 1 tsp vanilla
- 1 cup sugar
- 1 1/4 tsp cinnamon
- 1 cup *powdered sugar
- 2 tbsp milk

## Instructions

Preheat oven to 350 degrees.

To make Vanilla Honey Butter:

Whip butter and 1/4 cup powdered sugar together until smooth; stir in honey and vanilla.

Set aside. (You can use regular butter if desired)

Cut the bread lengthwise into 1/2" slices, without cutting through the bottom crust.

Spread vanilla honey butter in between slices.

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Rotate the bread 90 degrees and slice the bread again into 1/2" pieces, without cutting through the bottom crust.

Spread more vanilla honey butter in between new cuts.

This doesn't need to be perfect - just make sure there is lots of butter in between all the cuts.

Combine sugar and cinnamon.

Generously sprinkle in between all cuts. (You may have extra butter and cinnamon sugar.  It will just depend on how large your bread loaf is.)

Wrap in foil; place on a baking sheet.

Bake at 350 degrees for 25-30 minutes, until bread is warm.

Unwrap cinnamon bread and place on serving platter.

Combine powdered sugar and milk - adding milk until you get the consistency desired.

Drizzle icing over bread and serve immediately.