



# Dollywood-Inspired Cinnamon Pull-Apart Bread

## The Smell That Started It All

The first time I walked into Dollywood, cinnamon sugar hit me like a warm hug. Sticky buns cooled on racks, their glaze dripping onto parchment. I bought one, tore it apart, and lost track of time. **Ever wondered how you could turn frozen rolls into something that magical?** This recipe brings that park-bench joy to your kitchen. Try it—your house will smell like a fairground.

## My First Loaf (And the Mess That

## Followed)

I rushed the thawing step. My rolls were still icy when I stacked them. The loaf baked unevenly, with some bites doughy. **Home cooking teaches patience—good food can't be hurried.** Now I set a timer for thawing. Share your first baking fail below! Was it worse than mine?

## Why This Bread Works

– The sugar-crust cracks just right, giving way to pillowy layers. – Vanilla glaze cuts the spice, balancing each bite. **Which flavor combo surprises you most?** Cinnamon's warmth or the sweet drizzle? Vote with your oven—make it tonight!

## From Parks to Pantries

This treat traces back to 1960s Tennessee fairs. Vendors needed fast, crowd-pleasing sweets. \*Did you know pull-apart bread was originally called “monkey bread” for its shared eating style?\* Now it’s a Southern staple. Tell me—what’s your favorite fair food memory?



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### Ingredients:

Ingredient	Amount	Notes
Frozen dinner rolls	12	Thawed
Unsalted butter	1/4 cup	Melted
Granulated sugar	1/2 cup	
Ground cinnamon	1 tablespoon	
Powdered sugar	1 cup	
Whole milk	1-2 tablespoons	
Vanilla	1/2 teaspoon	

### How to Make Dollywood-Inspired Cinnamon Pull-Apart Bread

**Step 1** Thaw 12 frozen dinner rolls on a baking sheet. Cover them and let sit until soft. Flatten each roll to 1/4-inch thickness. This makes them easier to stack later. (Hard-learned tip: Thawing overnight in the fridge works too—just let them warm up before shaping.)

See also Luxurious Million Dollar Fudge Delight

**Step 2** Preheat your oven to 350°F. Grease a 9×5-inch loaf pan well. Mix melted butter, sugar, and cinnamon in a bowl. Coat each flattened roll in the mixture. **What's your go-to trick for evenly coating sticky dough? Share below!** **Step 3** Stack the coated rolls sideways in the pan. Brush extra butter mix on top. Cover and let rise for an hour. The dough should nearly reach the pan's rim. **Step 4** Bake for 30-35 minutes until golden brown. A thermometer should read 190°F. Cool completely before glazing. Patience keeps the bread from crumbling! **Step 5** Whisk powdered sugar, milk, and vanilla for the glaze. Drizzle over the cooled loaf. Slice and pull apart for messy, sweet fun. **Cook**

**Time:** 30 minutes **Total Time:** 1 hour 40 minutes **Yield:** 1 loaf

**Category:** Dessert, Bread

## 3 Fun Twists on Cinnamon Pull-Apart Bread

**Apple Pie** Tuck thin apple slices between the rolls before baking.

Sprinkle with extra cinnamon. **Nutty Delight** Add chopped pecans or walnuts to the butter-sugar mix. Crunchy goodness! **Chocolate Swirl**

Swap half the cinnamon for cocoa powder. Drizzle with chocolate glaze instead. **Which twist would you try first? Vote in the comments!**

## Serving Ideas for Your Sweet Loaf

Pair with vanilla ice cream or fresh berries. A dusting of powdered sugar adds flair. For drinks, try hot coffee or a glass of cold milk. \*Fun fact: This bread freezes well for later!\* **Which would you choose tonight?**



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### Keeping It Fresh and Easy

Store leftover bread in a sealed container for up to 3 days. Warm slices in the microwave for 10 seconds. Freeze the whole loaf for up to a month—thaw overnight before reheating. \*Fun fact: This recipe was inspired by a trip to Dollywood's bakery.\* Double the batch and share with neighbors—it's that good. Why this matters: Fresh-baked treats bring people together. Ever tried freezing cinnamon bread before? Share your tips below!

See also [Bubbly Italian Soda Delight](#)

### Troubleshooting Your Loaf

Dough not rising? Check if your rolls thawed fully—cold dough stays stubborn. Glaze too thick? Add milk one teaspoon at a time. Rolls sticking to the pan? Always use non-stick spray. Why this matters: Small fixes save time and stress. My first attempt stuck to the pan—lesson learned! What's your biggest baking fail? Let's laugh about it in the comments.

### Your Questions, Answered

**Can I make this gluten-free?** Swap in gluten-free dinner rolls—check the thaw time. **How far ahead can I prep?** Assemble the loaf the night before; let it rise in the fridge. **What if I don't have powdered sugar?** Blend granulated sugar with a bit of cornstarch. **Can I halve the recipe?** Yes! Use a smaller pan and bake 25 minutes. **What's a dairy-free swap?** Use coconut oil instead of butter, and almond milk for the glaze.

## Let's Bake Together

This recipe is my go-to for cozy mornings. Share your loaf photos with **@SavoryDiscovery** on Pinterest—I'd love to see your twist! Happy cooking! —Elowen Thorn.

**You need to try !**



Savorydiscovery.com

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# **Dollywood-Inspired Cinnamon Pull-Apart Bread**

Author: Elowen Thorn

Cooking Method:[Baking](#)



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Cuisine:[American](#)



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Difficulty: **Beginner**

Prep time: **1 hour 10 minutes**



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Cook time: **30 minutes**

Rest time:



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Total time: **1 hour 40 minutes**

Servings: **1 servings**

Calories: **kcal**

**Best Season: Summer**

## **Description**

Enjoy the warm, gooey goodness of this Dollywood-inspired cinnamon

pull-apart bread, perfect for breakfast or dessert.

## Ingredients

- 12 frozen dinner rolls
- $\frac{1}{4}$  cup unsalted butter, melted
- $\frac{1}{2}$  cup granulated sugar
- 1 tablespoon ground cinnamon
- 1 cup powdered sugar
- 1-2 tablespoons whole milk
- $\frac{1}{2}$  teaspoon vanilla

## Instructions

1. Thaw 12 frozen dinner rolls. Place the rolls on a parchment-lined baking sheet, cover them, and let them thaw at room temperature until they can be rolled out.
2. Once rolls are thawed and ready to use, preheat the oven to 350 degrees Fahrenheit and spray a 9×5-inch loaf pan with non-stick spray. Flatten the rolls to about  $\frac{1}{4}$  inch thick.
3. In a bowl, mix  $\frac{1}{4}$  cup unsalted butter,  $\frac{1}{2}$  cup granulated sugar, and 1 tablespoon ground cinnamon. Coat each roll in the butter mixture and place them in a stack on top of each other.
4. Once all the rolls have been coated, take the stack and place it sideways in the loaf pan, fitting them to fill the pan.
5. Brush any remaining butter mixture over the top of the loaf once the pan has been filled. Cover and let the loaf rise for about an hour until it's risen almost to the top of the pan.
6. When the loaf has risen, bake it for 30-35 minutes. The dough should be browned where it's exposed, and the loaf should temp out to 190 degrees Fahrenheit. Remove the loaf from the oven and

let it cool completely before glazing.

7. While the loaf cools, make the glaze. In a bowl, mix together 1 cup powdered sugar, 1-2 tablespoons whole milk, and  $\frac{1}{2}$  teaspoon vanilla. Start with 2 tablespoons of milk and add more as needed to achieve the desired consistency. When the loaf is cooled, drizzle the glaze over the top and serve.

## Notes

For extra richness, add a cream cheese glaze instead of vanilla.

Keywords: Cinnamon, Bread, Pull-Apart, Sweet, Breakfast

See also Fudgy Brownie Mix Cookie Delights