

**Cinnamon Swirl Bread**

*Put this in your oven and bake it!*

**Ingredients for Cinnamon Swirl Bread:**

1 1/4 - 1 1/2 cups all purpose flour  
1 cup whole wheat flour  
1 tsp yeast (rapid rise)  
1 1/2 tbsp sugar  
1 1/2 tbsp butter  
3/4 cup milk  
1/4 tsp salt  
1 large egg

melted butter (for brushing top)

**For swirl:**

1/4 cup sugar  
1 1/2 - 2 teaspoons cinnamon

**Directions:**

1. In the bowl of a mixer, combine yeast and sugar.
2. In a saucepan, heat milk, butter and salt over low heat until butter melts. 120-130(F)
3. Slowly pour liquid into yeast and sugar. Stir and allow to rest for 30 seconds. Turn the mixer on low and add flour 1/2 cup at a time.
4. Midway through the addition of the flour, stop the mixer, scrape down bowl and incorporate an egg thoroughly.
5. Finish adding the flour and continue beating dough until soft and elastic, about 3-4 minutes in the mixer. *For best results, the dough should be a little sticky.* Handle dough with oiled hands to pull from the hook. Stretch and turn the dough in your hands. If kneading, turn and stretch dough on a floured board for 6-8 minutes.
6. Form dough in to a ball. Place ball into an oiled bowl. Cover, first with plastic wrap, then with a towel. **Allow to raise until doubled in size (1-1 1/2 hours).**  
**TIP:** Allow dough to rise in a comfortable, draft free location. With the oven turned OFF, place a steaming bowl of water on the bottom rack of the oven. Then, place the covered dough on the top rack of the oven. This creates the moist environment and comfortable temperature dough loves.
7. After dough has doubled in size, punch down, reform into a ball and allow to raise another **30 minutes**, until doubled in size again. Punch down, knead and form dough into a rectangle.
8. When stretched and formed to the desired size, brush dough with water and sprinkle with cinnamon sugar mixture.

9. Roll up, tucking and stretching the dough into a spiral loaf. Tuck and pinch the ends.
10. Place into a lightly oiled loaf pan, seam side down. Cover and allow to raise another **30 minutes**.
11. Loaf should puff and almost fill the pan. For a *spilt-top* look, use a butter knife and make an indentation into the top of the loaf. Do not slice into the dough.
12. Brush the top of the loaf with melted butter and bake in a 355(F) oven for 25-30 minutes. Allow to cool on a wire rack before slicing. Makes one loaf.



### **Make French Toast!**

To make 4-6 pieces of French Toast, beat **two eggs** with **1/4 cup milk** or cream. Stir in **1/4 tsp vanilla**. Dip bread slices into egg mixture and cook over medium heat until golden, crisp and cooked through. Serve piping hot with your favorite syrup.