

THE CULINARY

Playground



Cinnamon Swirl Bread

This is usually done with a stand mixer using the paddle attachment to begin with, then switching over to the dough hook to add the final 1.5 cup of flour and the kneading for 10 minutes. This can also be done by hand. You will also need $\frac{3}{4}$ c cinnamon sugar blend as well.

Mix together:

2 c flour
 $\frac{1}{4}$ c dry milk
1 T yeast
 $\frac{1}{8}$ c sugar

Add:

1 $\frac{1}{4}$ c hot water
 $\frac{1}{4}$ c vegetable oil

Mix and incorporate another 1 $\frac{1}{2}$ c flour. Knead for 10 minutes.

Mix together a cinnamon sugar blend in a separate bowl.

Roll out the dough into a large triangle.

Sprinkle $\frac{1}{3}$ c cinnamon sugar over the entire area of the dough. Fold in the sides to overlap. Sprinkle remaining cinnamon sugar. Tightly roll up into a loaf. Place seam side down in a greased loaf pan. Bake 40 minutes at 350.

