

## CINNAMON SWIRL BREAD

(1st issue 1985 - KANSAS!)

### Ingredients

6-7 c. All-purpose flour	1/3 c. butter
1/3 c. sugar	3 eggs, lightly beaten
1 1/2 tsp. salt	3 Tbsp. butter, melted
2 packages active dry yeast	1/2 c. Sugar
1 c. milk	2 tsp. cinnamon
3/4 c. water	

### Directions

In large mixing bowl, stir together 2 cups flour, sugar, salt and undissolved yeast. Combine milk, water and 1/3 c. butter in saucepan. Heat over low temperature until liquids are warm (about 120 degrees). Butter does not need to melt. Add to dry ingredients and beat about 2 minutes at medium speed, scraping bowl occasionally. Add eggs and 1/2 c. flour; beat at high speed 2 minutes. Stir in enough flour to make

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a stiff dough. Turn dough onto lightly floured board; knead 8 minutes or until smooth and elastic. Place in greased bowl, turn once to grease top of dough. Cover and let rise in warm place free from draft, until doubled in bulk. Punch down; divide dough in half. Roll each half to a 14 x 9 inch rectangle. Brush with half of melted butter. Combine sugar and cinnamon; sprinkle half of mixture over dough. Beginning at 9-inch end, roll dough as for jelly roll and shape into loaf. Place in greased 9 x 5 x 3-inch loaf pan. Repeat with other half of dough. Cover; let rise in warm place, free from draft, until double in bulk. Bake at 375 for 45 minutes. If bread browns too quickly, cover with a loose tent of aluminum foil during baking. Makes 2 loaves.

Recipe from "Share Some Homemade Goodness" appearing in Spring 1985 KANSAS!