Cinnamon Swirl Bread

Ingredients

- 5 T Butter (plus 3 tablespoons, softened)
- 1/2 c Milk
- 1/3 c Sugar (plus 2 tablespoons)
- 1/2 t Salt
- 1 t Ground Cinnamon (plus 1 tablespoon)
- 3/4 c Warm Water
- 3 c Flour
- 2 T Brown Sugar
- 2 1/4 t Yeast (1 envelope)

Instructions

1.In a microwavable container, heat 4 tablespoons butter and warm milk in short bursts; stir together until butter is melted. In a large bowl, stir 1/3 cup sugar, salt and 1 teaspoon cinnamon. Pour warm butter/milk mixture into the bowl; stir.

2.In a glass measuring cup, mix yeast and warm water until yeast is dissolved; pour into the bowl and stir. Mix in 2 1/2 cups flour. Turn out dough onto a floured board (dough will be sticky).

3.Sprinkle remaining 1/2 cup of flour onto the dough and knead until the dough is soft and smooth (4 to 5 minutes). Add additional sprinkles of flour, if needed.

4.Put dough into a greased bowl; turn the dough over so the top of the dough is greased too. Cover

Cinnamon Swirl Bread

with a clean dish towel and let rise in a warm place for about 60 minutes, or until doubled in size.
5.Punch down the dough in the bowl with your fist. Turn dough onto a floured surface and knead for about 1 minute. Roll dough out into a basic rectangular shape.
6.Mix 3 tablespoons softened butter, 2 tablespoons sugar, 2 tablespoons brown sugar, and 1 tablespoon cinnamon in a small bowl. Use a butter knife to spread mixture on the surface of the rolled out dough. Roll up dough and form into a loaf.
7.Place into a buttered 5x9-inch bread pan, seam side down. Cover with a clean dish towel and let rise in a warm place until doubled in size, about 30 minutes. Preheat oven to 375 degrees F.

Cinnamon Swirl Bread

8.Score risen dough in the pan by cutting 3 slashes diagonally across the top of the loaf with a sharp knife. Melt 1 tablespoon butter and brush on top of loaf. Bake bread for 35 to 45 minutes, or until golden brown. Fully baked bread should sound hollow when tapped.
9.Turn out bread and let cool on a wire rack. Cool for at least 2 hours before slicing.