



# Cinnamon Swirl Bread

## 1 1/2 Pound Loaf

### INGREDIENTS

1 cup water

2 tablespoons unsalted butter, cut into pieces

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1/4 cup sugar

3 cups bread flour

1/3 cup dry buttermilk powder

1 tablespoon gluten

1 1/4 teaspoons salt

2 teaspoons SAF yeast or 2 1/2 teaspoons bread machine yeast

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*For the cinnamon swirl*

2 tablespoons unsalted butter, melted, for brushing

1/3 cup light brown sugar

1 tablespoon ground cinnamon

## 2 Pound Loaf

### INGREDIENTS

1 1/3 cups water

3 tablespoons unsalted butter, cut into pieces

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1/3 cup sugar

4 cups bread flour

1/2 cup dry buttermilk powder

1 tablespoon plus 1 teaspoon gluten

1 1/2 teaspoons salt

2 1/2 teaspoons SAF yeast or 1 tablespoon bread machine yeast

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*For the cinnamon swirl*

2 tablespoons unsalted butter, melted, for brushing

1/3 cup light brown sugar

1 tablespoon ground cinnamon

### DIRECTIONS

- Place all the ingredients in the pan according to the order in the manufacturer's instructions. If you wish to mix and bake the dough completely in the machine, set crust on medium and program for the Basic or Variety cycle. If you wish to bake the loaf in your kitchen oven, program for the Dough cycle. (This recipe is not suitable for use with the Delay Timer)

- TO BAKE IN MACHINE: After Rise 2 ends on the Basic cycle, or when the display shows Shape in the Variety cycle, press Pause, remove the pan, and close the lid. Immediately turn the dough out onto a lightly floured work surface; pat into an 8-by-12-inch fat rectangle. Brush with the melted butter. Sprinkle with the sugar and cinnamon, leaving a 1-inch space all the way around the edge. Starting at the short edge, roll the dough up jelly-roll fashion. Tuck the ends under and pinch the bottom seam. Coat the bottom of the dough with cooking spray, in the pan; press Start to continue to rise and bake as programmed. When the baking cycle ends, immediately remove the bread from the pan.

- TO BAKE IN OVEN: Preheat the oven to 350 degree F. Grease a 9-by-5-inch loaf pan (for 1 1/2 pounds dough) or two 7-by-4-inch loaf pans (for 2 pounds dough). When the machine beeps at the end of the cycle, remove the pan and turn the dough out onto a lightly floured work surface. Pat the 1 1/2 pounds dough, or the 2 pounds dough into two 8-by-12-inch rectangles. Brush the rectangles(s) with melted butter. Sprinkle with the brown sugar and cinnamon, leaving a 1-inch edge all the way around. Starting at a short end, roll up jelly-roll fashion. Tuck the ends under and pinch the bottom seam.

- Place the bread on a rack and let cool to room temperature before slicing. Dust with plain or vanilla confectioner' sugar, if desired.