



## Cinnamon Swirl Bread

- 1/2 cup milk
- 1/2 cups sour cream
- 2 T. butter
- 3-1/4 to 3-1/2 cups bread flour
- 1/3 cup sugar
- 1 pkg. active dry yeast (2-1/4 t.)
- 1 t. salt
- 2 t. vanilla
- 2 eggs, beaten
- canola oil for greasing bowl & pan

### *Filling:*

- 2 T. butter, melted
- 1/3 cup brown sugar
- 1 T. cinnamon

### *For Top:*

- 1 T. butter, melted
- 1 t. sugar
- 1/2 t. cinnamon

1. Combine milk, sour cream and butter in small saucepan over low heat. Stir occasionally, until everything is melted together. Remove from heat to cool to 110°- 115°F.

2. In mixer bowl, combine 2 cups of flour, sugar, yeast and salt with spatula or spoon. Put on dough hook and add cooled milk mixture, vanilla and eggs. Once combined, add additional flour until a soft dough forms that start to pull away from the sides of the bowl and makes a smooth, elastic dough.

3. Place dough into greased bowl, turning dough over so that the top is lightly coated with oil. Place in warm place or microwave "proof-box" until doubled in bulk, about 1 hour. (To make "proof-box" place 1 cup of boiling water in a cup towards back of microwave. Once dough is in microwave, keep door closed.)

4. Punch down dough. On lightly floured board, knead dough for about 2 minutes. With floured rolling pin, roll dough out to about 14x7 inches.

*5. Brush melted butter on dough, leaving a 1/2" border all around. Combine the sugar and cinnamon together in a small bowl, then sprinkle over the butter.*

*6. Starting at short end, tightly roll up the dough. Seal the edges and place in an oiled loaf pan. Cover with a clean towel and let rise 45 minutes in warm place or proof-box.*

*7. Preheat oven to 375°F. Place loaf pan on a foil-lined, rimmed baking sheet. Place in oven and bake bread for 40 minutes. Remove bread from the pan and let cool on cooling rack, sitting on a piece of parchment. While bread is still warm, brush 1 T. of melted butter on top. Mix the cinnamon & sugar together, then sprinkle on top of the butter. Let cool for 2 hours, before slicing.*