

Cinnamon Swirl Bread

Makes two loaves

½ cup (118 ml) warm water
3 tsp. (8.5 grams) active yeast
¾ cup (170 grams) sugar
½ cup (288 grams) ground cinnamon
3½ cups (444.5 grams) bread flour or 3½ cups (420 grams) all-purpose flour
2 tsp. (11 grams) salt
¼ cup (57 grams) unsalted butter – melted and cooled
1 cup (245 grams) plain yogurt
1 egg – lightly beaten

Sprinkle the yeast into the warm water and mix. Allow it to activate and get bubbly – about 5 minutes.

Mix ½ cup sugar and ½ cup cinnamon in a bowl and set aside.

Place the flour, ¼ cup sugar and the salt in a bowl. Mix it well. Make a hole in the middle and add the butter, activated yeast, yogurt and a lightly beaten egg.

Mix it well and transfer it onto a floured board. The dough will be sticky so go ahead and add flour, as you need it. You can add up to ½ cup flour.

Knead the dough for about 10 minutes -- until it is elastic and no longer sticky. Half way through add a tablespoon of cinnamon sugar into the dough and knead it in.

Make a ball out of the dough and place it into a lightly oiled bowl. Cover it. Place it in a draft free, warm area in your kitchen and allow it to double in size.

Transfer the dough onto a lightly floured board and cut it into two equal sized pieces. If you want them to be exact you will have to weigh them.

Stretch out each half into a rectangle (one at a time) and generously top it with cinnamon sugar. You might have left over cinnamon sugar. Simply store it in a closed container and keep it for future use.

Roll each rectangle into a loaf – pinching the edges. Place the loaves into lightly oiled bread pans and cover them. Allow them to double their size in a draft free, warm corner of your kitchen.

Heat your oven to 350 degrees F (176 C).

Place the loaves of bread into the oven and bake them for 35 to 40 minutes. They will be ready when they are browned and sound hollow when you tap them. Transfer them to

a cooling rack and let them cool down for about 30 minutes inside the mold. Invert the molds and remove the loaves of bread. Finish cooling completely before you slice them.

Enjoy this bread fresh, toasted or in French toast. You can also freeze it.

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