Cinnamon Bread

Serves 6 | 2 hours

INGREDIENTS

Bread Dough:

2 cups AP flour
½ cup warm milk
3 Tbs unsalted butter, room temp
1 egg yolk, room temp
1 Tbs sugar
½ tsp salt
1 tsp instant yeast

Filling:

6 Tbs brown sugar
¼ cup unsalted butter, room temp
1 tsp cinnamon

Topping:

¼ cup sliced almonds (optional)
Egg white

DIRECTIONS

1. Combine milk, sugar, salt, instant yeast, egg yolk and softened butter in a stand mixer. Mix together until combined.
2. Using the dough hook, add the flour while mixing on low.
3. Turn the mixer to medium high and knead for about 4-5 minutes until the dough is smooth.
4. Shape it into a ball; then flatten it a little and cover with a kitchen towel and let it rest on the counter for five minutes.
5. Roll the dough into thin rectangle 16X12 inches with the longest edge nearest you.
6. Mix together brown sugar, cinnamon, and softened butter to form a smooth spreadable mixture.
7. Spread the brown sugar mixture over the dough.
8. Starting with long edge nearest you, roll the dough into a cylinder. Pinch and seal the edge.
9. Using a sharp knife, cut the log lengthwise to form two equal parts. Twist these two parts together and shape into a round loaf. Transfer to a parchment lined baking pan.
10. Cover with a bowl and allow the cinnamon bread to rise until puffy for about 60 minutes. Please the risen bread into the freezer for about 10 minutes to firm up the butter, a little, so it doesn't melt too quickly when baking. Preheat the oven to 400 degrees F.
11. Brush the bread with the egg wash and sprinkle the top with sliced almonds (if using).
12. Sprinkle the top with sliced almonds or nuts of your choice.
13. Bake at 400 degrees F for 15 minute and then reduce the temperature to 375 F and bake for another 10 minutes.
14. Allow the bread to cool for about 30 minutes and dust the top with some powdered sugar.

THE BAKING JOURNAL