

CINNAMON SWIRL

Ingredients:

- 1/2 cup warm water
- 2 1/2 tablespoons vegetable oil
- 1 large egg
- 2 cups bread flour (sifted)
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 1 1/8 teaspoon yeast
- 1/4 cup sugar (*for swirl*)
- 2 teaspoon cinnamon (*for swirl*)



Instructions:

- (1) Add all the bread ingredients (not the swirl ingredients) to breadmaker in the listed order. Start the breadmaker on the “white” setting.
- (2) Preheat oven to 350 and mix the swirl sugar and cinnamon and sprinkle counter with extra flour.
- (3) About half way through the second rise, remove the loaf. It should be quite sticky, but still somewhat workable.
- (4) Roll bread out very thin in a long rectangle (its width should be \leq length of breadpan–1 inch).
- (5) Sprinkle swirl mixture evenly over rolled out dough. Then roll up tightly and put into greased breadpan.
- (6) Cover the breadpan with a clean tea towel and place on oven-top for another \sim 40 minutes so the bread can finish its rise.
- (7) Bake for about 25 minutes, or until top is lightly golden brown.
- (8) Remove from oven and place on a cooling rack. Let cool about 30 minutes and serve warm!