

Cinnamon Twist Bread

Dough:

2 tsp. Dry Yeast

1 1/2 c. Warm Water (to touch)

1 1/2 tsp. salt

1 tsp. Butter (melted)

3 1/2 c. All-Purpose Flour

Filling:

1/2 c. Cinnamon Sugar (cinnamon powder + regular granulated sugar)

Materials Needed:

Large Mixing Bowl

Small Mixing Bowl

Sharp Knife

2 – 3 loaf pans (medium to large)

Extra Melted Butter

Directions:

1. **Dough:** Pre-measure out all of your ingredients and sift your flour 2 times. Dissolve your yeast into your warm water (Warning: the water should be warm NOT hot, this will kill the yeast and your bread won't rise. Make sure when you touch the water it's warm like a baby's bath). When the yeast has soften, about 30 second to a minute, add your melted butter, salt and stir the wet mixture, add to your flour and make sure all the yeast is in the flour, it has tendencies to fall to the bottom of your wet mixture. With a wooden spoon stir your flour and wet mixture until it is almost fully combined and hard to manage, turn your dough onto a flour surface and let it rest for about 5 minutes. This is long enough to wash and dry your bowl to return your knead dough to. After the dough has rested start to knead the dough for 5 minutes. It will be smoother in looks and elastic.
2. **Dough Part II:** Return your dough to your bowl (make sure the bowl is greased with butter or oil) and cover it with a damp towel, not soaked, and let it to rest and rise for 90 minutes, this will give the dough ample time to double in size.
3. **Dough Part III:** Once the dough has risen punch the dough and roll it onto a floured surface again, take your rolling pin and roll it out somewhat into a square. It doesn't really matter since you're going to roll it up and it will all end up fine. You want it about

a 1/2 inch thick. (Hint: Make sure you lift your dough and flour underneath repeatedly to make sure it's not sticking to your surface).

4. **Assemble & Twist:** Once your dough is rolled out, brush some melted butter on the open side of the dough and begin to roll it like you would a cinnamon roll. Simply tuck it in and roll. Once it's fully rolled and into a long log cut it in half, pinch each roll together at the beginning, brush each log with some melted butter and begin to twist. (Hint: Make sure your twist are tight, you may have to try a few times for it to be tight but you don't want it overly loose.) (Edit: you can also do it as a braid by cutting it into three long pieces instead of two or a French braid by cutting it into four pieces. Let your creativity run wild.)
5. **Cook Time:** Once your cinnamon twist are fully twisted put them into your greased loaf pans, this should make two to three loafs. Set it aside in a warm dry place with a damp, NOT WET, towel over it so it can proof for about 1 hour. (If you're in a rush you can let it proof for 30 minutes.) Once your bread has proofed brush some melted butter over the loaf and sprinkle some cinnamon sugar over it. Put it in a 375F oven for 35 – 50 minutes. Check after 30.
6. **Eat & Enjoy:** Once your bread is done let it cool down and dust some powdered sugar over it. If you want to glaze the bread then use 1/3 c. powdered sugar and 1 tbsp. of milk and stir until fully mixed and the powdered sugar has melted. (P.S. Make sure you have a sharp serrated knife to cut through the bread. There is a lot of sugar and butter in this recipe so it tends to caramelize and can become hard to cut if you have a dull dinner knife.