

CINNAMON BREAD (OR CINNAMON RAISIN BREAD, BUT THE RAISINS ARE OPTIONAL)

Makes 3 standard loaves (9 x 5 inch baking pans)

Prep Time: 3 hrs / Total Time: 3 3/4 hrs

INGREDIENTS:

1 1/2 cups milk
1 cup warm water (must be between 110-115F degrees)
2 (1/4 ounce) packages active dry yeast
3 eggs
1/2 cup white sugar
1 teaspoon salt
1/2 cup unsalted butter, softened
1 cup raisins (optional)
8 cups all-purpose flour
2 tablespoons milk
1 cup white sugar
3 tablespoons ground cinnamon
2 tablespoons butter, melted (approximates)

DIRECTIONS:

Warm the milk in a small sauce pan on the stove until it just starts to bubble, stirring occasionally. Remove from heat. Let cool until lukewarm, about 120-125F degrees. Dissolve yeast in warm water and set aside until yeast is frothy, about 10 minutes or so (make sure your water is at the correct temperature or the yeast won't activate.) Then mix in eggs, sugar, butter salt and optional raisins (stir in the cooled milk slowly so you don't cook the eggs.) Add the flour gradually to make a stiff dough. Knead the dough on a lightly floured surface for a few minutes until smooth. Place in a large, buttered, mixing bowl and turn to grease the surface of the dough. Cover with a warm, damp cloth and let rise. Allow to rise until doubled, usually about 1 1/2 hours.

Roll out on a lightly floured surface into a large rectangle 1/2 inch thick. Moisten the dough with 2 tablespoons milk and rub all over the dough with your hands. Mix together 1 cup of sugar and 3 tablespoons cinnamon and sprinkle mixture evenly on top of the moistened dough. Roll up tightly (the long way). The roll should be about 3 inches in diameter. Cut into thirds, and tuck under ends and pinch bottom together. Place loaves into well greased 9 x 5 inch pans and lightly grease tops of loaves. Let rise in warm place, uncovered, again for about an hour.

Bake at 350F degrees for 45 minutes or until loaves are lightly browned and sound hollow when tapped. Remove from oven and let cool on rack. Take melted butter and spread over tops of loaves. After about 20 minutes, lay loaves on their sides and remove from pans. Allow to cool before slicing.