

CRAZY CINNAMON BREAD

INGREDIENTS (FOR THREE LOAVES)

1 1/2 cups milk (must be between 110-115F degrees)
1 cup warm water (must be between 110-115F degrees)
4 1/2 teaspoons (2 packages) active dry yeast
3 eggs
1/2 cup white sugar
1 teaspoon salt
1/2 cup unsalted butter, melted and cooled a little bit
8 cups all-purpose flour
2 sticks butter, softened to room temperature
1 1/2 cup white sugar
4 tablespoons ground cinnamon
2 tablespoons milk

DIRECTIONS

Warm the milk and water in a small sauce pan on the stove until it just starts to bubble, stirring occasionally. Remove from heat. Let cool until lukewarm, about 110-115F degrees (about 30 minutes). Dissolve yeast in the warm water-mixture with 1/4 cup of the sugar and 1/4 cup of flour and set aside until yeast is frothy, about 15 minutes or so (make sure your water is at the correct temperature or the yeast won't activate.) Transfer to the workbowl of your stand mixer and then mix in eggs, the remaining sugar, melted butter and salt (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 few minutes until smooth. Place in a large, greased, 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.

In a medium mixing bowl, combine butter, sugar and cinnamon using a rubber spatula.

Once the dough has risen, split in half. Roll out on a lightly floured surface into a large rectangle 1/2 inch thick. spread half of the cinnamon-sugar butter mixture over the dough. Roll up tightly (the long way). Fold in half, tuck under the ends and place loaves into well greased 9 x 5 inch pan. Repeat with other half of dough. Let rise in warm place, uncovered, again for about an hour.

Preheat oven to 350. Brush each loaf with a little bit of milk before placing the oven.

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. After about 20 minutes, lay loaves on their sides and remove from pans. Allow to cool before slicing.