Cinnamon-Swirl Bread

A soft yeast loaf with a sweet cinnamon ribbon, made for toast.

Makes: 1 loaf (12 slices) Oven: 350 F Time: 3-4 hr

Bread Dough

- 3 1/4-3 1/2 cups all-purpose flour (390-420 g), divided
- 2 1/4 tsp instant yeast (1 packet)
- 1/4 cup granulated sugar
- 1 tsp salt
- 1 cup milk, lukewarm (100-110 F)
- 1 large egg, room temperature
- 1/4 cup butter, softened

Cinnamon Filling / Finish

- 1/3 cup packed brown sugar
- 1 Tbsp ground cinnamon
- 1 Tbsp all-purpose flour
- 1 Tbsp butter, melted and cooled
- 1 Tbsp milk, to brush the top
- Extra flour, for the work surface

Trail Tater Method

1. Mix 3 1/4 cups flour with yeast, sugar and salt. Add warm milk, egg and softened butter. Knead 8-10 minutes by hand (5-7 in a mixer); add remaining flour only as needed for a soft, slightly tacky dough.
2. Place in a greased bowl, cover and let rise until doubled, about 60-90 minutes. Grease a 9 x 5-inch loaf pan.
3. Mix brown sugar, cinnamon and 1 Tbsp flour. Roll dough into an 8 x 16-inch rectangle. Brush with melted butter; spread filling evenly, leaving a 1-inch bare edge at the far short end.
4. Roll snugly from the opposite short end into an 8-inch log. Pinch seam and ends closed; place seam down in the pan. Cover and rise 45-75 minutes, until the center crowns about 1 inch above the rim.
5. Heat oven to 350 F. Brush top with milk. Bake 35-45 minutes, until golden and the bread center reaches 190 F. Tent with foil if needed. Cool in pan 10 minutes, then on a rack completely before slicing.

Trail Tater Tip

Let the dough, rather than the clock, guide each rise. A snug roll and light filling help keep the swirl together. Slice cooled leftovers for excellent French toast.