

BREADS

CINNAMON BREAD†

(ZIMTBROT)

- 3 cups whole wheat flour
- 1 package active dry yeast (1/4 oz)
- 1 1/2 teaspoons sugar
- 1/2 teaspoon salt
- 1 1/3 cups water (lukewarm)
- 1/2 tablespoon butter or margarine (room temperature)
- 1 tablespoon sugar
- 1 tablespoon cinnamon

Place flour, yeast, sugar and salt in a large bowl and stir until mixed thoroughly. Add water and stir with a wooden spoon mixing all the ingredients well. (You may wish to start stirring with a spoon and then use your hands for mixing because you may find it easier.) Turn out onto a countertop and knead for 8-10 minutes into a smooth elastic dough. Form into a ball and place it in a floured bowl. Cover the bowl with a damp cloth and let it rise in a warm place until doubled in size (approximately 1 1/2 - 2 hours). Punch down dough and roll into a rectangle (11" X 10"). Spread the butter or margarine over the dough. Mix sugar and cinnamon together and sprinkle it over the butter or margarine. Fold the sides over so it is 9 inches in width and roll up the dough tightly pinching the seam together. Place the roll, seam side down, in a greased and floured loaf pan (9 1/4" X 5 1/4" X 2 3/4"). Loosely cover the pan with a damp cloth and again let it rise in a warm place until it doubles in size. Brush the top lightly with cold water and bake in a preheated oven at 390° for 35-45 minutes. (If top gets too brown place aluminum foil over it in a tent shape for the last 15 minutes.) **Important:** place an ovenproof bowl or pan with boiling water in the bottom of the oven to provide moisture as the loaf bakes.

Makes one loaf

