

CINNAMON SWIRL BREAD

INGREDIENTS

DOUGH

3 cups King Arthur Unbleached All-Purpose Flour
1/4 cup potato flakes
1/4 cup non-fat dry milk
1 1/4 teaspoons salt
1/2 teaspoon cinnamon
3 tablespoons sugar
2 1/2 teaspoons instant yeast
4 tablespoons butter
1 cup lukewarm water

FILLING

1/4 cup sugar
1 1/2 teaspoons cinnamon
1/4 cup raisins, chopped
2 teaspoons King Arthur Unbleached All-Purpose Flour
1 large egg beaten with 1 tablespoon water

STREUSEL TOPPING

2 tablespoons butter
2 tablespoons sugar
1/4 teaspoon cinnamon
1/4 cup King Arthur Unbleached All-Purpose Flour

DIRECTIONS

In a large mixing bowl, combine all of the dough ingredients, mixing until the dough begins to come away from the sides of the bowl.

Transfer the dough to a lightly oiled work surface; knead for 3 minutes, allow it to rest for 15 minutes, then continue kneading till smooth, an additional 8 to 10 minutes.

Transfer the dough to a lightly oiled bowl, cover the bowl with plastic wrap, and set aside to rise for 1 to 1 1/2 hours; it'll be puffy, if not doubled in bulk.

Transfer the dough to a lightly oiled work surface, and shape it into a long thin rectangle, about 16" x 8".

To make the filling, combine the sugar, cinnamon, raisins, and flour.

Brush the dough with some of the egg/water, and pat the filling onto the dough. Beginning with a short edge, roll the dough into a log. Pinch the side seam and ends closed (to keep the filling from bubbling out), and place the log in a lightly greased 9" x 5" loaf pan.

Cover the pan with lightly greased plastic wrap, and allow the bread to rise for about 1 hour at room temperature, or until it's crowned about 1" over the rim of the pan. Towards the end of the rising time, preheat the oven to 350 degrees F.

In a small bowl, combine the streusel ingredients, cutting in the butter until the mixture is crumbly.

Brush the loaf with the remaining beaten egg, and add the streusel, using your fingers to gently apply it to the dough, being careful not to deflate the loaf.

Bake the bread for about 45 minutes, tenting the loaf lightly with aluminum foil for the final 15 minutes or so if it appears to be browning too quickly.

Remove the loaf from the oven, and after about 5 minutes, gently remove it from the pan. Some of the streusel will fall off.

Submit on foil-covered cardboard no larger than one inch from loaf.