ORANGE, CARDAMOM, & VANILLA BEAN SWIRL BREAD

ADAPTED FROM BETTY CROCKER

INGREDIENTS

bread-

- 2 packages regular active dry yeast (4 1/2 t)
- 2 cups warm water (105-115 F)
- 1/2 cup sugar
- 2 t salt
- 2 eggs
- 1/4 cup vegetable oil
- zest from one orange
- 3 cups bread flour (or just use only all-purpose)
- 3-4 1/2 cups all-purpose flour

swirl -

- 1/2 cup sugar
- 1 vanilla bean, scraped
- zest from 1 orange
- scant 1 T cardamom
- canola oil, for brushing

DIRECTIONS:

1. In a large bowl, dissolve yeast in warm water. Add sugar, salt, eggs, vegetable oil, orange zest and bread flour. Beat with an electric mixer for one minute at a low speed, scraping the bowl as necessary. Beat for another minute at a medium speed, scraping the bowl frequently. Stir in enough of the remaining 3-3/12 cups of all-purpose flour to make the dough easy to handle. If you're making it in your stand mixer, switch to the dough hook and knead dough for 5-8 minutes or until smooth and springy, and is no longer sticking to the side of the bowl. Alternately, you can knead by hand on a clean surface.
2. Place dough in a large greased bowl, turning once to coat. (At this point the dough can be refrigerated for 3 - 4 days.) Cover and let rise in a warm place for about an hour or until dough has doubled in size.
3. Meanwhile make sugar-y filling. Rub orange zest and vanilla bean into sugar until it resembles wet sand. Mix in cardamom. Set aside. Spray the bottoms and sides of two bread pans (9 x 5 inch), line the bottom with parchment paper and spray with cooking spray. Deflate dough and divide into two equal halves. Pat each half into a 9x15 inch rectangle. Brush each dough rectangle with oil and then divide the sugar-y filling between them, rubbing it into the surface. Roll up the short side and pinch the dough seam at the end. Place in prepared bread pans seam-side down.
4. Allow dough to rise in bread pans in a warm place for an hour or until double in size/ peaking over the top of the bread pans. About half way through pre-heat your oven to 375 degrees F.