

# BRAIDED CINNAMON BREAD

Ingredients:

dough -

2 1/4 t active dry yeast  
1 T granulated sugar  
3/4 cup whole milk, warm but not hot  
1 large egg yolk  
2 1/4 cups all-purpose flour  
1/2 t kosher salt  
2 T unsalted butter, softened

filling -

1/4 cup unsalted butter, melted  
1/4 cup dark brown sugar  
3 t cinnamon  
1 vanilla bean, scraped

top it -

1 egg + 1 t water whisked together  
swedish pearl sugar or granulated  
simple vanilla buttercream (recipe below)

Directions:

In a 2-cup measuring cup whisk the yeast with sugar and milk. Set aside for 5 minutes so the yeast can froth it up. Whisk in the egg yolk. In a large bowl, or the bowl of a stand mixer, stir together the flour and salt. Mix in the softened butter until incorporated. Add the milk mixture and knead with the dough hook (or by hand) until smooth, soft, damp, and not too sticky. Place in a greased bowl, turning once to coat. Set aside to rise for an hour or until doubled in size.

Preheat the oven to 375F. Grease one 10-inch cast-iron skillet (or 9-inch cake pan) or two 6 inch cake pans/iron skillets. If making two small loaves, divide the dough in half. Roll each into a 9x6 inch rectangle (or for a big loaf one 18x12 inch rectangle). Stir together the filling ingredients. spread evenly over each rectangle. Roll up the long side into a jelly roll pinch to connect. with a sharp knife cut each log in half length-wise. Start braiding the two pieces together by carefully lifting the left strand over the right hand. Repeat until braided. Form into a round and connect the two ends. Repeat with both rectangles. Brush each loaf with an egg wash and sprinkle with swedish pearl sugar.

Transfer both loaves to cake pans/skillets. Bake for 20-25 minutes or until deeply golden and set in the center. Server right away with vanilla buttercream.

## SIMPLE VANILLA BUTTERCREAM

Ingredients:

3 cups powdered sugar  
3/4 cup of butter, room temperature  
1 t vanilla  
2-3 T milk

Directions:

Mix butter and powdered sugar until combined. Add vanilla and milk 1 Tablespoon at a time until a thick consistency.  
Top cinnamon rolls!