



Cinnamon Swirl Bread for the Bread Machine

Jacob · 28/09/2024



Prep Time

2 hrs 20 mins

Difficult

Medium

Servings

3 hrs 15 mins

Description

The dough for this cinnamon bread is made in a bread machine then the loaves are filled shaped and baked in the oven This bread is probably the best thing I make I just finished baking it and half of one loaf disappeared before it finished cooling

Ingredients

- - 1 cup milk - 2 large eggs - $\frac{1}{4}$ cup unsalted butter
- softened - 4 cups bread flour - $\frac{1}{4}$ cup white sugar - 1 teaspoon salt - 1 $\frac{1}{2}$ teaspoons active dry yeast - $\frac{1}{2}$ cup chopped walnuts - $\frac{1}{2}$ cup packed brown sugar - 2 teaspoons ground cinnamon - 2 tablespoons unsalted butter
- softened - 2 teaspoons sifted confectioners' sugar
- divided (Optional)

Instructions

1. Place milk
2. eggs
3. butter
4. flour
5. sugar
6. salt
7. and yeast into a bread machine in the order listed
8. or follow the order recommended by the manufacturer if different. Run the Dough cycle
9. about 90 minutes. Transfer dough to a floured work surface. Punch dough to deflate and let rest for 10 minutes. Meanwhile
10. make the filling: Mix walnuts
11. brown sugar
12. and cinnamon together in a bowl. Divide dough in half; roll each half into a 9x14-inch rectangle. Spread each rectangle with 1 tablespoon butter and sprinkle with 1/2 of the walnut mixture. Starting at the shorter end
13. roll each rectangle over filling and pinch seams to close. Grease two 9x5-inch loaf pans. Fit the rolled loaves into the loaf pans with the seams facing down. Cover and let rise until nearly doubled in volume
14. about 30 minutes. Preheat the oven to 350 degrees F (175 degrees C). Bake in the preheated oven until tops are golden brown and loaves sound hollow when tapped
15. about 30 minutes
16. covering with foil the last 10 minutes if they brown too quickly. Remove from the oven and let cool in the pans for 10 minutes before removing to a wire rack to finish cooling. Dust loaves with confectioners' sugar.