



ROLLED CINNAMON BREAD

- 1 Envelope Yeast
- 1/4 Cup Lukewarm Water
- 1 Teaspoon Sugar
- 1 1/2 Teaspoons Salt
- 2 Tablespoons Shortening
- 2 Tablespoons Sugar
- 2 Cups Milk, Scalded
- 6 Cups Sifted Flour

FILLING

- 6 Tablespoons Brown Sugar
- 1 Teaspoon Cinnamon

DIRECTIONS

1. Add yeast to lukewarm water with 1 teaspoon sugar.
2. Let stand for 5 minutes.
3. Add salt, shortening and remaining sugar to scalded milk and cool to lukewarm.
4. Add softened yeast and 3 cups flour.
5. Beat well.
6. Add enough more flour to make a soft dough.
7. Place remaining flour on a board, turn out dough and knead until smooth and elastic.
8. Place in a greased bowl, turn to coat, cover with a cloth and let rise.
9. Punch down and let stand for 10 minutes.
10. When dough is light, divide into halves.
11. Roll each half into a sheet 9 inches square.
12. Sprinkle with a mixture of brown sugar and cinnamon.
13. Roll up like a jelly roll and place, seam side down, in greased bread pans.
14. Let rise until light.
15. Bake in a 425 degree oven for 15 minutes.
16. Reduce the heat to 375 degrees and bake 25 minutes more.
17. Remove from pans and cool. Makes two loaves.