



ORANGE CINNAMON LOAF

- 1 Package Active Dry Yeast
- 1/4 Cup Warm Water
- 1 Cup Scalded Milk
- 1/2 Cup Butter
- 1/2 Cup Sugar
- 1 1/2 Teaspoons Salt
- 1/4 Cup Frozen Orange Juice Concentrate, Room Temperature
- 1 Egg
- 2 Egg Yolks
- 5 Cups Flour
- 1 Cup Sugar
- 1 Tablespoon Cinnamon

DIRECTIONS

1. Dissolve yeast in water.
2. Place milk, butter, sugar, and salt in a bowl. Cool.
3. Add orange juice, egg, and egg yolks; mix thoroughly.
4. Add yeast and half of the flour and beat until smooth.
5. Add remaining flour gradually and knead until smooth and elastic.
6. Place in a greased bowl, cover, and let rise until doubled.
7. Divide dough in half.
8. Roll each piece into a rectangle about 1/2 inch thick.
9. Combine 1 cup sugar with cinnamon.
10. Sprinkle half of the cinnamon sugar mixture onto each rectangle.
11. Roll like a jelly roll.
12. Place in greased loaf pans and let rise until doubled in bulk.
13. Bake in a 400 degree oven for 15 minutes.
14. Lower heat to 375 degrees and bake 30 minutes longer.