



ROLLED CINNAMON BREAD

- 1 Cup Boiling Water
- 2 Tablespoons Granulated Sugar
- 2 1/2 Teaspoons Salt
- 1 Tablespoon Melted Shortening
- 1 Cup Evaporated Milk
- 1 Cake Yeast
- 1/4 Cup Lukewarm Water
- 6 Cups Sifted Flour
- 6 Tablespoons Brown Sugar
- 1 Teaspoon Cinnamon

DIRECTIONS

1. Pour boiling water over sugar, salt and shortening.
2. Add milk and cool to lukewarm.
3. Soften yeast in lukewarm water.
4. Add to milk mixture.
5. Add flour, 1/2 cup at a time mixing until smooth after each addition.
6. Turn out onto a floured board and knead until smooth and elastic.
7. Place in a greased bowl, cover and let rise until doubled in bulk.
8. Turn onto floured board and knead again.
9. Divide dough into 2 portions.
10. Pat and stretch each portion into a sheet about 9 inches square.
11. Sprinkled with mixture of brown sugar and cinnamon.
12. Roll up jelly roll styler and place in greased loaf pans with the seam side down.
13. Cover and let rise until doubled in bulk.
14. Bake in a 425 degree oven for 15 minutes.
15. Reduce heat to 375 degrees and bake 25 minutes more.