



Cinnamon Twist Loaf



prep time
15 minutes



total time
45 minutes



servings
6

Ingredients

- 1 1/2 Cups Warm water
- 1 Tablespoon Dry active yeast
- 2 Tablespoons Granulated Sugar
- 3 1/2 Cups All purpose flour
- 1 Teaspoon salt

Filling:

- 2 Tablespoons Salted Butter Melted
- 1/3 Cup Packed brown sugar
- 2 Teaspoons Cinnamon

Glaze:

- 1 Cup Powdered sugar
- 4 Tablespoons Room temperature butter
- 3-4 Tablespoons Heavy cream

Instructions

- 1 Prepare dough in a mixer. Combine warm water with yeast and sugar. Mix and allow to proof for about 5 minutes or until foamy.
- 2 Add 1 teaspoon salt and 3 1/2 cups flour. Let mix on medium speed until well combined. Dough should be smooth and elastic.
- 3 Place dough onto a floured counter. Allow to rise covered with a tea towel for about 10 minutes.
- 4 Sprinkle flour on top if the dough is sticky. Roll dough into a rectangle about 10x12.
- 5 Brush the dough with melted butter. Sprinkle and spread cinnamon and sugar mixture to cover the dough.
- 6 Roll dough lengthwise like you're making cinnamon rolls. Add roll to a baking sheet with parchment for easy clean up.
- 7 With a pastry knife or sharp knife make a slice down the center of the roll leaving about a 1/2 inch attached at one end. Cut side up, twist dough ropes and tuck ends under.
- 8 Allow to rise (covered with a tea towel) for 20 minutes. Preheat the oven while the twist rises.
- 9 Bake at 375° for 23-25 minutes or until lightly golden. Allow to cool slightly before adding the glaze.
- 10 Glaze topping: Mix ingredients together and add to twist after it has cooled 10-15 minutes. The glaze will melt onto the twist and create a sweet and delicious topping to compliment the filling!

