

Maine Arts Camp

RECIPE TEMPLATE

Recipe Name: Cinnamon Pull Apart Loaves

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings:

Yield: 2 loaves

| Quantity | Unit | Ingredient Name | Prep Notes |
|----------|-------------|---------------------------------|---------------|
| 1 ½ | cups | Warm Water | 105° -115° F |
| 1 | package | Fleischmann's® Active Dry Yeast | |
| 2 | tablespoons | sugar | |
| 1 | teaspoon | Salt | |
| 2 | tablespoons | margarine | Softened |
| 4 | cups | All-purpose flour | 4 to 4 ½ cups |
| | | Cooking spray | |
| ½ | cup | sugar | |
| 4 | teaspoons | Ground cinnamon | |
| ¼ | cup | margarine | |
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Procedure:

1. Place warm water in large, warm bowl. Sprinkle in yeast; stir until dissolved. Add sugar, salt, margarine and 2 cups flour. Stir to make smooth batter. Gradually stir in enough remaining flour to make soft dough. Turn out onto lightly floured surface. Knead until smooth and elastic, about 8 to 10 minutes. Spray dough with cooking spray; cover with bowl; let rise 20 to 30 minutes.* (see notes)
2. Punch dough down. Divide dough into 2 equal portions. Roll each to 11 × 7-inch rectangle. Roll up tightly from short end; pinch seam and ends to seal. Place, seam side down, in two 7 1/2 × 2 1/2 × 3 1/2-inch loaf pans coated with cooking spray. Cover; let rise in warm, draft-free place until doubled (1/2-inch over top of pan), about 1 hour.
 1. Follow directions for mixing and kneading BASIC BREAD. Cover and let rest 10 minutes, as directed.
 2. While dough rests, coat two 7 1/2- × 2 1/2- × 3 1/2-inch loaf pans with cooking spray. Combine cinnamon and sugar in small bowl and set aside. Melt margarine in small saucepan over low heat. To shape loaves, divide dough into 32 equal pieces. Form into smooth balls. Dip each ball in melted margarine and roll in sugar mixture. Place 16 balls in each pan, making 2 rows of balls. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.
3. Bake at 375°F for 35 minutes or until done. Cool in pan 10 minutes. Then turn out onto wire rack to complete cooling.

Notes: *If desired, place dough in greased bowl, turning to grease top; cover. Let rise in warm, draft-free place until doubled in size, about 1 hour.