

Swirled Cinnamon Bread



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Bread

- 1 package Yumree Yumree Breads mix
- 1 package yeast – included in Yumree Yumree Breads mix
- 1/4 cup granulated sugar
- 2 eggs, beaten
- 1 1/3 cups milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil

Filling

- 1/4 cup packed brown sugar
- 1 1/2 teaspoons ground cinnamon

In a large mixing bowl, combine Yumree Yumree Breads mix, yeast, and sugar. Mix well.

In a small saucepan, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Using the [Rolling Mix](#) suggestion, lightly flour a silicone mat. Gently roll dough in flour on mat. Form dough into a ball. With a lightly floured silicone rolling pin, roll dough into a 20 x 9 inch rectangle.

Brush dough with water leaving 1/2 inch on all sides of rectangle. Combine brown sugar and cinnamon, sprinkle evenly over dough.

Use the silicone mat as leverage; pick up short edge of mat; and gradually lift and roll short edge of dough into a jellyroll shape. When roll is completed, transfer dough into a greased 9 x 5 inch non-stick loaf pan, seam side down. Use a lightly floured dough lifter or cake lifter to move rolled bread into pan. Cover with lightly greased plastic wrap and allow bread to rise in a warm place until level with top of pan. Use the [Quick Rise Method](#).

Bake at 350 degrees for 35 minutes, or until bread sounds hollow when tapped. Cool in pan on a wire rack for 3 minutes. Remove from pan. Lay bread on its side for 15 minutes. Flip to opposite side of loaf to continue cooling.

Cook's Note: *Electric mixer required.* To make a drizzle, combine 3/4 cup powdered sugar and 2 to 4 teaspoons half-and-half cream. Mix well and drizzle over top of loaf.

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