

Cinnamon Baby



Ingredient	Weight	Volume	Baker's Percentage
Flour	200 grams	1 1/3 cups	100%
Water	120 grams	1/3 cup + 3 Tbsp	60%
Yeast	2 grams	1/2 tsp	1%
Salt	1 gram	A pinch	.5%
Sugar	38 grams	3 Tbsp	19%
Unsalted Butter	71 grams	5 Tbsp	35.5%
Cinnamon	8 grams	2 Tbsp	4%
Brown Sugar	15 grams	1 Tbsp	7.5%
Powdered Sugar	215 grams	2 1/3 cups	107.4%
Milk	14 grams	1 Tbsp	7%

Instructions:

- 1.) Preheat the oven to 350 degrees F.
- 2.) Pour 1/3 cup warm water into a large bowl and stir in the yeast until it dissolves. Stir in the sugar and salt then add the flour and mix the dough until pulls away from the sides of the bowl.
- 3.) Knead the dough on a floured surface until the it is smooth and elastic, then add 1 Tbsp of soft butter and knead for about 10 minutes. Grease a large bowl and place the dough in. Cover and let rise for about 45 minutes.
- 4.) Mix the brown sugar, cinnamon, 1/3 cup of powdered sugar, 2 Tbsp of melted butter and 1 Tbsp of milk.
- 5.) Mix the rest of the powdered sugar, rest of the butter, melted, and rest of water until glaze is thick and glossy.
- 6.) Flatten the dough into a rectangle and spread the cinnamon mixture all over the dough. Roll up the dough and pinch the edge together to seal. Bake for 20 minutes or until golden brown. Serve with glaze.

Watch the video of us making our bread using the QR Code.

