

SOURDOUGH CINNAMON SWIRL TOASTING BREAD

INGREDIENTS

for the sourdough

3 1/2 cups all-purpose flour

1/4 cup granulated sugar

1 teaspoon salt

1/2 cup (120 grams) active sourdough starter

1 cup milk, warmed to between 100-110F

1/4 cup unsalted butter, melted

1 teaspoon vanilla extract

for the filling

1/2 cup (1 stick) unsalted butter, softened to room temperature

3/4 cup granulated sugar

3 tablespoons ground cinnamon

Additionally

2 tablespoons milk

DIRECTIONS

Combine flour, salt and sugar in a mixing bowl. In another bowl (or large measuring cup), combine warm milk, starter, melted butter, vanilla extract and the egg. Combine wet and dry ingredients until fully incorporated. Turn out onto a well-floured counter and knead until you have cohesive dough. It should be fairly soft and supple. Set aside in a warm, draft free place for a couple of hours in a greased bowl until it has doubled in size or put in the fridge overnight for a cold rise. (if you do a cold rise, let come up to room temperature before rolling out.)

In a medium mixing bowl, combine butter, sugar and cinnamon using a rubber spatula.

Once the dough has risen, roll out on a lightly floured surface into a large rectangle 1/2 inch thick. spread the cinnamon-sugar-butter mixture over the dough. Roll up tightly (the long way). Fold in half, tuck under the ends and place loaf into well-greased 9 x 5 inch pan. Let rise/proof in warm place, uncovered, again for about an hour.

Preheat oven to 350F. Brush the loaf with a little bit of milk before placing the oven.

Bake at 350F degrees for 45 minutes or until loaves are lightly browned and sound hollow when tapped. Remove from oven and let cool on rack. After about 20 minutes, lay loaves on their sides and remove from pans. Allow to cool before slicing.