

Double Cinnamon Swirl Bread

This loaf is delicious for breakfast, lunch, dinner and snacks in between. Thanks to Zoe Francois of Artisan Bread in Five for the double fold method used here.

Two Loaves	Ingredient	One Loaf
6 cups, 840 g	All-purpose flour, 87%	3 cups, 420 g
1 cup, 130 g	Whole wheat flour, 13%	1/2 cup, 65 g
1 1/2 Tbsp, 14 g	Yeast, 1.4%	3/4 Tbsp, 7 g
1 1/2 Tbsp, 21 g	Kosher salt, 2%	3/4 Tbsp, 11 g
1/2 cup, 113 g	Butter, melted, 12%	1/4 cup, 57 g
1/2 cup, 170 g	Corn syrup, 18%	1/4 cup, 85 g
4, (192 g)	Eggs, beaten, 20%	2, (96 g)
2 1/4 cups, 533 g	Water, heated to 105-115 degrees, 55%	1 cup plus 2 Tbsp, 267 g

In a large bowl stir together the all-purpose flour, whole wheat flour, yeast and salt. Form a bowl in the middle then add the melted butter, corn syrup, eggs and water. Stir until smooth then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for about 2 hours then proceed with baking or refrigerate dough until ready to use.

Swirl Layer

Two Loaves	Ingredient	One Loaf
1 cup, 200 g	Sugar, 21%	1/2 cup, 100 g
4 tsp	Cinnamon	2 tsp

In a small bowl mix the sugar and cinnamon together. Spray a 8 1/4 by 4 1/2 inch loaf pan with nonstick spray then sprinkle a bit of cornmeal around the bottom of the pan.

Divide the dough in half (if making two loaves) and roll out half the dough into a 12 by 16 inch rectangle. Sprinkle the cinnamon-sugar mixture evenly over the dough then roll tightly from the long side to form a roll about 16 inches long. Fold the two ends of the roll underneath the middle of the roll and shape into a loaf form. Place in the loaf pan, cover with plastic wrap and allow to rise at room temperature for about an hour. Meanwhile preheat the oven to 450 degrees.

Place the loaf into the oven and turn the oven down to 400 degrees. Bake for 45 minutes then remove to a wire rack to cool.