

Cinnamon Swirl Bread

Dough

500g	Strong White Flour
7g	Fast Action Yeast
10g	Sea Salt (fine)
330g	Full Fat Goats Milk (or Full Fat Cow Milk)
20g	Unsalted Butter - melted
15g	Honey

For the filling:

65g	Caster Sugar
1tsp	Strong White Flour
1tsp	Ground Cinnamon
3tbsp	Milk (for brushing)

Method:

- Add the flour and salt to a bowl and mix
- Add the milk, butter and honey to a pan and heat to just until the butter has melted.
- Leave to cool until it reaches approx 30°C
- Add the yeast to the milk mixture and mix well
- Add this to the flour and mix well
- This is quite a wet dough and will require a good knead - about 10mins (keep checking with a window pane test)
- Place in a bowl, cover and leave to prove for approx an hour or until doubled in size
- Knock back the dough and leave it to relax for 5 min.
- Grease the bread tin and line with greaseproof paper with enough to hang over the edges.
- Mix the caster sugar, 1tbsp flour and cinnamon together
- Roll out so the width of the dough is the same measurement as the length of the bread pan its going in, and approx 20" long. Making sure you have straight edges and good corners
- Brush the dough with milk, then sprinkle the sugar/cinnamon mix liberally but leaving 1/2" free at one end.
- Roll up the dough , nearly and tightly starting from a short end and sealing with pinching the free end.
- Lift the dough carefully into the prepared tin and tucking in the ends .
- Cover and leave to prove for approx 50mins
- About 20mins before the end of the prove, heat the oven to 200°C Fan
- Place a roasting in the base of the oven
- Brush the top of the loaf with butter
- Bake for 30mins and pour boiling water into the roasting tin.
- Remove from the oven once its having a golden colour and when the base is tapped has. Dull thud sound.
- Leave to cool on a rack completely before slicing