

Maine Arts Camp

2013

Recipe Name: Basic Bread for Cinnamon Monkey Bread

Chef: Charlie Limoggio C.E.C.

Servings:

Yield: 2 loaves

Quantity	Unit	Ingredient Name	Prep Notes
1 ½	cups	Warm water (105° to 115°F)	
1	package	Fleischmann's® Active Dry Yeast	
2	TBSP	Sugar	
1	tsp.	Salt	
2	TBSP	Margarine	
4	cups	All-purpose flour	4-4 ½ cups

1. Place warm water in large, warm bowl. Sprinkle in yeast; stir until dissolved. Add sugar, salt, margarine and 2 cups flour. Stir to make smooth batter. Gradually stir in enough remaining flour to make soft dough. Turn out onto lightly floured surface. Knead until smooth and elastic, about 8 to 10 minutes. Spray dough with cooking spray; cover with bowl; let rise 20 to 30 minutes.
*see notes
2. Punch dough down. Divide dough into 2 equal portions. Roll each to 11 × 7-inch rectangle. Roll up tightly from short end; pinch seam and ends to seal. Place, seam side down, in two 7 1/2 × 2 1/2 × 3 1/2-inch loaf pans coated with cooking spray. Cover; let rise in warm, draft-free place until doubled (1/2-inch over top of pan), about 1 hour.
3. Bake at 375°F for 35 to 40 minutes, or until done. Remove from pans; cool on wire racks.

Notes: *If desired, place dough in greased bowl, turning to grease top; cover. Let rise in warm, draft-free place until doubled in size, about 1 hour.

VARIATION :

WHOLESOME WHEAT GERM: Follow directions except add 1/3 cup wheat germ to liquid mixture along with sugar and other ingredients. Proceed as directed.