

cinnamon bread



1 cup of warm water

3 packages of yeast

1 can evaporate milk

10 cups unbleached flour

1/2 cup oil

1/2 cup honey

4 eggs

Combine in a bowl yeast and water and set aside for 5 minutes until it "proofs" becomes foamy. Be sure you have the

Water the correct temperature so that you do not kill the yeast.

In a blender mix milk, eggs, oil and honey. Pour into the same bowl as yeast mixture (once it has become foamy). Add all at once 5 cups of flour. Mix well then add remaining flour mix then knead well.

Place dough in a clean, greased bowl, cover with a towel and let rise in a draft free place for 1 1/2 hours.

Separate dough in half and roll each piece into a rectangle. Spread over the dough butter, cinnamon sugar, raisins are optional, than roll lengthwise.

Place 2 shaped loaves onto a large cookie sheet cover with a towel and let rise again 45 minutes.

Bake 375 F 35 minutes