



This is a wonderful alternative to cinnamon toast. The bread is light and fluffy with crunchy nuts and sweet caramel sauce swirled throughout. Eat it as is, toast it, or use it for French toast.

Cinnamon Hazelnut Bread

Ingredients

5 cups flour
1 1/2 tablespoons sugar
2 1/4 teaspoons active dry yeast
1 cup warm water
1 1/4 cups milk, room temperature
1 egg, room temperature
2 1/2 tablespoons unsalted butter, melted
1 teaspoon salt
2 teaspoons cinnamon
1 cup toasted whole hazelnuts
1 cup caramel sauce
1 egg, lightly beaten

Instructions

Spray the bottom of two loaf pans with non-stick spray and line with parchment paper. In a large bowl, sift the flour, cinnamon, and salt. Blend with a whisk and set aside.

Place the yeast and the sugar in a bowl along with the warm water and allow the yeast to activate for ten minutes. Beat the egg with the milk in a measuring cup and add the melted butter. Make a well in the center of the flour mixture and add the yeast followed by the milk mixture. Blend well and then turn to a floured surface and knead for 5 to 10 minutes. Place in a buttered large bowl and cover with plastic wrap and a thick tea towel. Allow the dough to rise for 2 hours.

When the dough has risen, dust a surface with flour and roll out the dough to a 1/4" thick square. Drizzle caramel sauce and toasted hazelnuts over the entire surface. Starting at the end closest to you, tightly roll the dough. Cut the roll in half and place each half into the prepared loaf pans with the open end to the bottom. Let the dough rise in the loaf pan for at least 30 minutes. While the bread is rising, preheat the oven to 350°F.

Beat the egg and generously brush the entire top surface and as much of the sides of the loaves as possible. Bake for 45 to 60 minutes or until the tops are golden brown and the loaf pan feels light when lifted.

Makes 2 loaves.