

# The Cinnamon Swirl

- $\frac{1}{2}$  cup ground walnuts
- $\frac{1}{2}$  cup sugar, divided
- 2 teaspoons cinnamon
- 1 batch basic bread dough, risen (see recipe above left)
- 1 egg, beaten

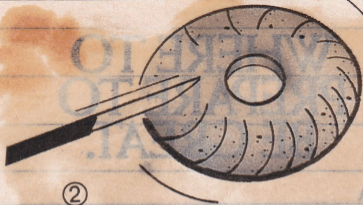
In a medium-size bowl, combine walnuts and sugar (save one tablespoon of sugar for later use); mix well to make filling. Blend in cinnamon. Punch dough down, and divide in half. On a floured board, roll out first dough half into a 12- by 18-inch rectangle. Sprinkle half the walnut-sugar mixture evenly on dough. Starting from one of the 18-inch sides, roll dough up like a jelly roll. Place on a greased cookie sheet (seam side down), bringing ends together to form a ring. Brush ends with water, then press them together



(sketch 1). Using a sharp knife, cut "slices" an inch apart: Start 1 inch from inner part of ring, and slice through outside edge of

serves \_\_\_\_\_





②

ring (sketch 2). Without separating slices, turn each one slightly on its side (sketch 3).



③

Repeat process with second half of dough and filling. Cover loaves with a clean dish towel, and leave in a warm place (80° to 85°F.) for 15 to 25 minutes, until loaves have almost doubled in size (loaves will continue to rise during the first few minutes of baking). Preheat oven to 350°F. Mix beaten egg with 1 tablespoon of water; brush loaves with egg mixture. Sprinkle tops with the reserved tablespoon of sugar. Bake for 35 to 40 minutes, until loaves are golden and make a hollow sound when tapped. Check loaves after 20 minutes; if they seem to be browning too quickly, place a sheet of foil loosely over tops. Serve warm (tastes great toasted and spread with a little butter) or at room temperature. Makes two loaves.