

NOON ROGANI

(from King Arthur website)

19 ounces King Arthur Unbleached All Purpose Flour
1 teaspoon instant yeast
10 ounces warm water
2 teaspoons salt
1 tablespoon sugar
1 tablespoon vegetable oil



filling

2 ounces melted butter, divided
2 to 4 ounces sugar to taste
2 teaspoons cinnamon

In a large bowl mix the flour, water and yeast to a thick shaggy mass. Let rest for 10 minutes. After 10 minutes add the salt, sugar and vegetable oil to create a dough that is not sticky to the touch but still slightly tacky. Knead by hand, mixer or bread machine until the dough is smooth and elastic.

Place the dough in a greased bowl and cover. Let rise until puffy, about 30-40 minutes.

Turn out the dough onto a well floured surface. Gently deflate and shape into a square pillow. Roll the square to approximately 23" square and 1/8th" thick.

Mix the cinnamon and sugar in a small bowl. Brush the dough with half of the melted butter and generously sprinkle on the cinnamon sugar mixture. Use more or less sugar to taste. Roll up the dough tightly, pinching the seam well, and continue rolling and stretching the rope until it reaches a length of 5 feet. Twist the entire length of the rope similar to wringing out a towel, but much more loosely.

On a greased baking sheet or parchment paper, coil the rope into a round spiral, turban style. Don't wrap too tightly, keep the coil slightly loose to aid in the final rise. Brush with the remaining melted butter and set aside, covered, to rise until puffy 40-45 minutes.

Bake the loaf in a preheated 400°F oven for 30-45 minutes or until deeply golden brown. Cool slightly on a rack before serving. Makes one 10-12" spiral.
Makes at least 8 servings.