

CINNAMON WREATH

(from [Baker Street](#))

for the dough:

2 cups flour
½ tsp salt
½ cup lukewarm milk
1 envelope active dry yeast (2 + ¼ tsp)
⅛ cup melted butter
1 egg yolk
1 tbsp sugar

for the filing:

¼ cup melted butter
4-5 tbsp sugar
3 tsp cinnamon

Mix the yeast and sugar with the lukewarm milk and let it sit a few minutes while the yeast bubbles and foams up.

Add the egg yolk, the melted butter, the flour and the salt, knead the dough and shape into a ball. Place the dough in a large, greased bowl, then cover and place in a warm space and let rise until doubled in size (about 1 hour).

Heat the oven to about 400 degrees Fahrenheit. Roll the dough out to a thickness of 1cm (1/4 inch). Spread the melted butter across all of the dough, sprinkle the cinnamon and sugar mixture. Reserve a small amount of melted butter for the top of the bread.

Roll up the dough, and using a knife, cut the log in half length-wise. Twist the two halves together, keeping the open layers exposed. Give it a round shape, and transfer to a lightly buttered baking tray, or a baking sheet lined with parchment paper.

Brush a little butter on top and sprinkle some sugar and cinnamon mixture. Bake for 30 to 35 minutes, until the bread is golden brown. Reduce the oven temperature to 350 degrees Fahrenheit after 5-10 minutes to stop it burning.