

CLASS L
ADULT BAKING CONTEST
Association of Connecticut State Fairs

LOCAL PREMIUMS: 1st 25.00 2nd 20.00 3rd 15.00 4th 10.00 5th 5.00

Lot No. Description
1. Cinnamon Swirl Bread



Dough

- 3 cups King Arthur Unbleached All-Purpose Flour
- ¼ cup potato flakes
- ¼ cup non-fat dry milk
- 1 ¼ teaspoons salt
- ½ teaspoon cinnamon
- 3 tablespoons sugar
- 2 ½ teaspoons instant yeast
- 4 tablespoons butter
- 1 cup lukewarm water

Filling

- ¼ cup sugar
- 1 ½ teaspoons cinnamon
- ¼ cup raisins, chopped
- 2 teaspoons King Arthur Unbleached All-Purpose Flour
- 1 large egg beaten with 1 tablespoon water

Streusel Topping

- 2 tablespoons butter
- 2 tablespoons sugar
- ¼ teaspoon cinnamon
- ¼ cup King Arthur Unbleached All-Purpose Flour

Directions

- 1) In a large mixing bowl, combine all of the dough ingredients, mixing until the dough begins to come away from the sides of the bowl.
- 2) Transfer the dough to a lightly oiled work surface; knead for 3 minutes. Allow to rest for 15 minutes, then continue kneading till smooth, an additional 8 to 10 minutes.
- 3) Transfer the dough to a lightly oiled bowl, cover the bowl with plastic wrap and set aside to rise for 1 to 1 ½ hours; it will be puffy, if not doubled in bulk.
- 4) Transfer the dough to a lightly oiled work surface and shape it into a long, thin rectangle, about 16" x 8".
- 5) To make the filling, combine the sugar, cinnamon, raisins and flour.
- 6) Brush the dough with some of the egg/water and pat the filling onto the dough. Beginning with a short edge, roll the dough into a log. Pinch the side seam and ends closed (to keep the filling from bubbling out), and place the log in a lightly greased 9" x 5" loaf pan.
- 7) Cover the pan with lightly greased plastic wrap and allow the bread to rise for about 1 hour at room temperature or until it is crowned about 1" over the rim of the pan. Towards the end of the rising time, preheat the oven 350° F.
- 8) In a small bowl, combine the streusel ingredients, cutting the butter until the mixture is crumbly.
- 9) Brush the loaf with the remaining beaten egg and add the streusel, using your fingers to gently apply it to the dough, being careful not to deflate the loaf.
- 10) Bake the bread for about 45 minutes, tenting the loaf lightly with aluminum foil for the final 15 minutes or so if it appears to be browning too quickly.
- 11) Remove the loaf from the oven and after about 5 minutes, gently remove it from the pan. Some of the streusel will fall off.

Submit on a foil-covered cardboard not larger than 1" from the loaf.

Judging Criteria

Overall Appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	<u>40 points</u>
Total	100 points

ALL DECISIONS OF THE JUDGES ARE FINAL