

Grandma's Homemade Cinnamon Bread & Chelsea Recipe



INGREDIENTS:

- 1 Cup Milk
- 1/2 Cup Sugar
- 2 tsp Salt
- 1/4 Cup Shortening
- 3/4 Cup Cold Water

- 1/2 Cup Warm Water
- 2 tsp Sugar
- 2 pkg Traditional Yeast

- 2 Eggs
- Approx 7 1/2 Cups Flour

Topping:

- Brown Sugar
- Cinnamon
- Butter

*1 Recipe Makes 4 Loaves
of bread or 4 pans
of Chelsea

SWEET DOUGH INSTRUCTIONS:

1. Combine warm water, sugar & yeast in a bowl and let stand 10 minutes (cover with clean cloth and keep warm ideally)
2. Heat milk, sugar, salt & shortening in a small pot on low on the stove
3. Remove from heat and add cold water to cool
4. Combine warm milk mixture and yeast mixture
5. Add in 2 cups flour and 2 eggs, and beat with mixer for 5 minutes
6. Add flour gradually (about 5 1/2 more cups) mixing as you go until too thick for mixer
7. Remove from mixer and knead in any remaining flour (Approximately 7 1/2 cups total)
8. Knead bread for 5-10 mins. Ideally until you hear "squeaks" from the dough (popping air pockets)
9. Cover, keep warm, and let rise 1 1/2 - 2 hours
10. After rising, punch down dough, cut into 4 pieces and round up each. Cover pieces and rise 15 mins
11. Shape into buns, chelsea buns or cinnamon bread (See next page)

With Care

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CHELSEA INSTRUCTIONS:

1. Line 8" round or square cake pan with parchment paper
2. Melt 1/4 cup butter and pour into bottom of lined cake pan
3. Sprinkle 1/3 cup brown sugar on top of melted butter
4. Add cherries, pecans, or raisins to pan as desired
5. Roll out 1/4 of the sweet dough recipe (1 piece) into a 9" x 12" rectangle
6. Grease the top with melted butter using a pastry brush
7. In a small bowl mix 1/4 cup brown sugar and 1/2 tsp cinnamon and spread over buttered pastry. Add raisins, or other dried fruit as desired
8. Roll up pastry and cut 12" long log into 9 pieces (cut in thirds and again in thirds)
9. Arrange pieces in pan, cut sides should be facing up and down
10. Cover with clean cloth and let rise in warm space for 2 hours
11. Bake at 375 degrees for about 20 minutes
12. Remove from oven and invert pan onto wire rack to cool (remove parchment)
13. Once cool wrap in new parchment paper and put in airtight baggie for later, or enjoy some right away!
14. Warm up in oven or microwave

CINNAMON BREAD INSTRUCTIONS:

1. Line bread pan with parchment paper
2. Roll out 1/4 of the sweet dough recipe (1 piece) into a 9" x 12" rectangle
3. Grease the top with melted butter using a pastry brush
4. In a small bowl mix 1/4 cup brown sugar and 1/2 tsp cinnamon. Spread over buttered pastry.
5. Roll up pastry and place in loaf pan
6. Cover with clean cloth and let rise in warm space for 2 hours
7. Bake at 375 degrees for about 20 minutes
8. Remove from oven and take out of pan (remove parchment). Cool on wire rack
9. Once cool put in airtight baggie for later, or enjoy some right away!

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