

# Whole Wheat Cinnamon Bread

**Makes:** 56 servings

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Ingredients	Weight	Measure
Enriched bread flour	2 lb 8 oz	2 qt 1/4 cup
Whole wheat flour	2 lb 10 oz	2 qt 2 cups
Sugar	2 5/8 oz	1/2 cup 2 Tbsp
Salt		2 Tbsp
Active dry yeast	1 5/8 oz	1/4 cup
Vegetable oil	5 1/4 oz	5/8 cup
Water, room temperature	10 lb 8 oz	1 qt 3 cups
Vegetable oil	5 1/2 oz	5/8 cup 2 tsp
Sugar	1 lb 2 oz	2 1/2 cups
Ground cinnamon	2 oz	1/2 cup
Vegetable oil	1 oz	2 Tbsp
Powdered sugar, unsifted	10 1/2 oz	2 1/2 cups
Vegetable oil		2 Tbsp 2 tsp
Water, boiling		2 Tbsp 2 tsp

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>261</b>	
Total Fat	7.36 g	
Protein	5.68 g	
Carbohydrates	46.89 g	
Dietary Fiber	3.78 g	
Saturated Fat	1.11 g	
Sodium	257 mg	

## Directions

1. Blend bread flour, whole wheat flour, sugar, salt, and yeast in mixer on low speed.
2. Add vegetable oil and water to the mixer.
3. Blend with dough hook for 3 minutes on low speed.
4. Blend on medium speed until dough leaves sides of bowl, approximately 10-12 minutes. During this period, check consistency of dough. If it is stiff, add more water.
5. Weigh dough into 4-2 lb 4 oz portions.
6. Roll dough into rectangular shaped pieces. Brush each rectangle with vegetable oil.
7. Combine sugar and cinnamon. Sprinkle each rectangle with  $\frac{3}{4}$  cup of the sugar-cinnamon mixture. Using rolling pin, roll over sugar-cinnamon mixture helping the mixture to stay in place on dough.
8. Roll dough into a jelly roll shape. Seal roll. Place 4 loaves lengthwise on 4 lined (18" x 26" x 1") pans that have been sprinkled lightly with flour.
9. Cut immediately. Dip dough cutter in vegetable oil and cut each loaf into 14 slices. (Dip cutter often while cutting.)
10. Proof bread in a 110 °F-120 °F proofer until double in size.
11. Bake until lightly browned: Convection oven: 325 °F for 12-15 minutes. (Times may vary according to oven.)
12. Cool slightly before frosting with glaze.
13. Cream powdered sugar, vegetable oil, and water for glaze.
14. Drizzle bread with glaze.
15. Transfer bread to preheated food warmer until needed for service.