



CINNAMON STREUSEL BREAD

(Makes 3 loaves)

1 cake (1 oz.) compressed yeast
1/2 cup lukewarm (80-85°F.) water
1-1/2 cups lukewarm milk
1/4 cup sugar
1 tablespoon salt
3 eggs
1/4 cup soft butter
7-1/2 cups sifted Ceresota or Heckers Unbleached Flour

In large mixing bowl, dissolve yeast in water. Add all other ingredients and 1/2 the flour; mix well. Add the remaining flour and mix well. Turn out onto floured board and knead until smooth and elastic. Place in greased bowl; let rise in warm (80-85°F.), draft-free place for 1 hour. Punch down; let rest 30 minutes. Divide into 3 pieces. Shape each into a loaf and place in well-greased 9x5x3-inch loaf pans. Brush tops with milk. Sprinkle Streusel* over tops. Let rise again in warm place for 45 to 50 minutes. Bake in 425°F. oven 15 minutes; reduce heat to 375°F. and bake 30 minutes longer, or until tests done. Remove from pans and cool on rack.

*STREUSEL: Blend together 1/3 cup Ceresota or Heckers Flour; 1/3 cup brown sugar; 3 tablespoons soft butter until mixture resembles coarse meal.