

# Basic Buttery Bread Dough

*(Makes 2 Loaves)*

## Ingredients:

- 2 cups all-purpose flour (240g)
- 2 cups bread flour (260g)
- 1 3/4 tsp instant yeast (7g)
- 2 tsp fine sea salt (10g)
- 1 large egg, beaten (50g)
- 1 tbsp butter, room temp (15g)
- 1 1/2 to 2 cups warm water (355 to 475g) at 105F
- Optional: 1/2 cup old dough (100g) from previous batch
- Optional: 3 tbsp raw honey
- Optional: Replace part of water with 3/4 to 1 cup milk

## Instructions:

1. Mix dry ingredients in a large bowl (flours, yeast, salt).
2. Add egg, butter, and old dough if using.
3. Slowly mix in warm water until a soft, smooth dough forms.
4. Knead 8 to 10 minutes until dough passes the windowpane test.
5. First Rise: Place in greased bowl, cover, and let rise ~1 hr.
6. Divide: Use half for sandwich loaf and half for swirl loaf.
7. Second Rise: Let loaves rise 45 to 60 min until 1 inch above pan.
8. Bake at 400F for 30 to 35 min. The bread is done when the internal temp is 200F - 205F. Tent foil if browning early.

## Baker's Notes:

- The old dough adds flavor and texture - my secret weapon!
- Use parchment in pans for easy cleanup.

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## Cinnamon Swirl Filling

### Filling Ingredients:

- 1/4 cup soft butter
- 3/4 cup brown sugar
- 1/2 cup granulated sugar
- 2 tbsp powdered sugar
- 1 tbsp all-purpose flour
- 1/2 tsp fine sea salt
- 1/2 tsp homemade vanilla extract
- 1 tbsp cinnamon or cardamom

### Instructions:

1. Mix filling ingredients into a smooth paste.
2. Roll one dough portion into a rectangle.
3. Spread filling evenly, leaving 1 inch border on one long side.
4. Roll up and seal seam. Twist as shown in video.
5. Proof until loaf rises to the edge of the loaf pan.
6. Bake at 400F (convection) until internal temp is 200F.