

BREAD BAKING 101 — BASIC BUTTERY BREAD DOUGH (Makes 2 loaves)

Ingredients

- 2 cups all-purpose flour (240 g)
- 2 cups bread flour (260 g)
- 2¼ tsp instant yeast
- 2 tsp fine sea salt
- 1 large egg, beaten
- 4 Tbsp butter, room temperature (57 g)
- 1½ to 2 cups warm water at 105°F (half milk / half water works well)

Optional

- ½ cup old dough from previous batch
- 3 Tbsp raw honey
- Replace part of water with ¾–1 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 about 1 hour.
6. Divide: Use half for sandwich loaf and half for swirl loaf.
7. Second Rise: Let loaves rise 45 to 60 minutes until about 1 inch above pan.
8. Bake at 400°F for 30 to 35 minutes. Bread is done when internal temp is 200–205°F. Tent with foil if browning early.

Cinnamon Swirl Filling

- ¼ cup soft butter
- ¾ cup brown sugar
- ½ cup granulated sugar
- 2 tbsp powdered sugar
- 1 tbsp all-purpose flour
- ½ tsp fine sea salt
- ½ tsp vanilla extract
- 1 tbsp cinnamon or cardamom

Mix filling into a smooth paste. Roll dough into rectangle, spread filling leaving 1-inch border, roll up, seal seam, proof, and bake as above.