

Cinnamon Cream Cheese Danish Bread

Makes 4 loaves

Bread:

2 c. milk
1 cube (1/2 c. butter)
2 T. active dry yeast
1/4 c. warm water
4 eggs
2/3 c. sugar
9 c. all purpose flour
2 tsp. salt

- In a small sauce pan, heat the milk with the butter until the butter just begins to melt. Take off heat to cool while you proof the yeast in the 1/4 c. water. Proof the yeast for 10 min.
- Pour the milk/butter mixture into the mixing bowl of your large bread mixer (like a Bosch). Add the sugar and mix. Make sure the milk is not too hot before adding the yeast mixture to it. Then, add the yeast and blend.
- Beat in the eggs.
- Begin adding the flour. Add half of the flour and beat with the mixture, then add the salt and blend in. Now add the rest of the flour and continue mixing. Knead in the machine with the dough hook for 10 min. If it seems too sticky, add a little more flour, a quarter cup at a time. If you add flour, knead a couple of minutes longer.
- Allow the dough to rise until double in size.
- Divide the dough into 4 equal sections. Roll out one section and spread with the cream cheese mixture. (recipe below) Or, make a thick snake of cream cheese mixture along on e side, then spread a thin layer over the rest of the dough. Sprinkle with about 1/3 c. of sugar and sprinkle heavily with cinnamon. Begin rolling. If you made the thick snake of cream cheese, begin there so that the cream cheese will end up in the middle of the bread.
- Put the roll of dough into greased loaf pans. Allow the loaves to rise until double again.
- Bake at 350° F. for aprox. 45 min. When you remove them from the oven, allow to cool for 10 min. before turning onto a wire rack.

Cream Cheese Filling:

2- 8 oz. packages of cream cheese (room temperature)
1 egg
1/2 c. sugar

Blend all together in a mixer until smooth and creamy