



Always baked from scratch with a lot of love.

Overnight Pullapart Cinnamon Loaf



This no-knead dough is made the day before and allowed to slow-rise in the fridge overnight to develop flavor.

This is a spin on monkey bread or traditional cinnamon rolls. It is a great breakfast treat. It is a little more work, but worth it. I usually make the whole loaf the day before I am going to serve it. There are still several steps if you choose to let it rise overnight and I find it easier just to set aside the time and make it all on the same day. I like to serve it on Christmas morning but it would be great anytime – especially when you have guests. It would also make a special gift. Enjoy.

Ingredients

- ¾ cup milk
- 1 pkg. active dry yeast
- ¼ cup butter, melted
- 2 Tbsp. granulated sugar
- 1 egg, lightly beaten
- ½ tsp. salt
- 3 cups all-purpose flour
- ¼ cup butter, melted
- ¾ cup granulated sugar
- 2 tsp. cinnamon (I use cinnamon from The Spice House)
- 1 recipe Quick Glaze (optional) – I skip the glaze

Directions

In a small saucepan, heat milk just until warm (105-115 degrees). Pour into a large mixing bowl then add the yeast. Stir until yeast is dissolved. Let stand 5 minutes or until foamy. With a mixer, beat ¼ cup melted butter, 2 Tbsp. sugar, egg, and salt into the yeast mixture until combined. Add half the flour, then beat on low for 30 seconds, scraping bowl as needed. Increase speed to medium and beat three minutes more. Stir in remaining flour. Shape in a ball (dough will not be smooth). Transfer to an oiled bowl. Cover and refrigerate overnight. (or to make right away, cover and set aside in a warm place to rise 45-60 minutes or until nearly doubled. Butter a 9x5x3 inch loaf pan; set aside.

Remove dough from refrigerator. On a lightly floured surface roll dough to a 20x12 inch rectangle. Brush with ¼ cup melted butter and sprinkle with a mixture of ¾ cup sugar and cinnamon. Cut dough rectangle crosswise in five 12x4 inch strips. Stack strips, then cut six 4x2 inch pieces. Loosely stagger pieces in prepared pan, cut sides up.

Let rise in a warm place 45 minutes or until nearly double in size. Preheat oven to 350 degrees. Bake loaf 30 minutes, or until golden brown. Cool in pan for 10 minutes. Remove from pan and transfer to serving plate. Drizzle with Quick Glaze and sprinkle with nuts, if desired. Cool twenty minutes more. Pull apart slices to serve. Makes 12 servings.

Quick Glaze

In a small bowl stir together 1 cup powdered sugar, ½ tsp. vanilla, and 1-2 Tbsp. milk for drizzling consistency.

