

100% EMPLOYEE OWNED



BAKER'S
Cinnamon Filling
MIX



Makes consistently rich & thick filling.

Ⓢ NET WT 18 OZ (1 LB 2 OZ) 510g

Baker's Cinnamon Filling Mix

For thick, rich cinnamon filling, stir together 1/4 cup mix with 1 tablespoon water and spread on dough. Makes 4 batches of buns or loaves of bread.

Cinnamon Swirl Bread

MAKES 1 LOAF

DOUGH

- 3 cups (361g) King Arthur Unbleached All-Purpose Flour
- 1 1/4 teaspoons salt
- 2 1/2 teaspoons instant yeast
- 3 tablespoons (43g) butter
- 2 tablespoons (14g) nonfat dry milk
- 3 tablespoons (35g) sugar
- 1 cup (227g) water

FILLING

- 3/4 cup (114g) Baker's Cinnamon Filling Mix
- 3 tablespoons (43g) water

DIRECTIONS

Combine all dough ingredients. Mix and knead together for a soft, smooth dough. Allow to rise, covered, for 1 1/2 hours.

Roll dough into an 8" x 24" rectangle. Mix together filling ingredients, and spread on dough, leaving a 1" border. Roll dough up starting with a short edge, pinching ends closed, and fit, seam-side down, into a lightly greased 8 1/2" x 4 1/2" bread pan. Cover pan, and allow to rise for about 2 hours, or until crowned a scant 1" above the pan's rim.

Bake in a preheated 350°F oven for 40 to 45 minutes, tenting lightly with aluminum foil after 20 minutes to prevent overbrowning. Cool on a wire rack.

BEST IF USED BY:

Nutrition Facts

51 servings per container

Serving size 1 tbsp (10g)

Amount per serving

Calories 45

% Daily Value*

Total Fat 1g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 15mg 1%

Total Carbohydrate 9g 3%

Dietary Fiber 0g 0%

Total Sugars 7g

Includes 7g Added Sugars 14%

Protein 0g

Vitamin D 0mcg 0%

Calcium 12mg 0%

Iron 0mg 0%

Potassium 9mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: CANE SUGAR, SUNFLOWER OIL SHORTENING (SUNFLOWER OIL, BUTTERMILK, NATURAL FLAVOR), MODIFIED FOOD STARCH, VIETNAMESE CINNAMON, NATURAL FLAVORS.

CONTAINS: MILK.

KING ARTHUR BAKING COMPANY, INC.
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For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

Store cool and dry.

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline

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