

Cinnamon Swirl Bread

All ingredients are weighed for consistent results. Use a good quality kitchen scale for precise measurements. Even the liquid ingredients need to be weighed – do not use fluid ounces.

Prepare bread dough 8 to 20 hours before cooking. Prepare cinnamon swirl and melted butter when you are doing the short kneading process.

Steps: Prepare dough, let sit for at least 8 hours, knead bread, rise bread, cook bread, eat bread.

Bread Dough:

15 oz All Purpose Flour
½ teaspoon Rapid Rise Yeast
1 ½ teaspoons table salt
3 ¾ oz sugar
7 5/8 oz water (room temperature)
3 oz club soda (room temperature)

Cinnamon Swirl:

½ cup brown sugar
1 ½ teaspoons cinnamon
¼ cup raisins (optional)
4 tablespoons butter (melted)
*¼ cup uncooked rice (for cooking only)

.....

To make Bread Dough, combine all dry ingredients (except rice) in a large bowl. On the scale, use a large measuring cup and weigh water and club soda. Pour wet ingredients into dry ingredients. Using a rubber spatula, fold mixture together scraping the sides of the bowl. When dough comes together, let sit for 8 – 20 hours.

Next day: Start fire in Big Green Egg – use place setter – flat side down – set grill on edges.

Mix brown sugar and cinnamon in small bowl – set aside. Melt butter.

Use a skillet or pot and line with parchment paper with plenty of excess hanging over the edge. Spray paper with non-stick spray. Note: this pan is not the pan you'll be cooking your bread in.

Sprinkle flour on counter or cutting board, turn dough out and knead dough 15 times. Cut dough into two pieces 1/3 and 2/3 sizes. Roll out both dough sections to approximately a 10 inch round (one will be much thicker than the other). Use flour to keep dough from sticking to rolling pin and work surface.

Brush round with butter to within a ½ inch of the edges. Sprinkle evenly with Cinnamon Swirl mixture – pressing it slightly into the dough. Sprinkle raisins on top of the swirl mixture. (You can use as many or as few raisins as you like – or even skip the raisins if you don't like them)

Take the 2/3 dough round and place it on top of the 1/3 round that has the cinnamon mixture on it. Press edges together around the dough to seal in the cinnamon mixture. Take edges of the round and gently tuck them under the dough to create a ball push the cinnamon into the center of the dough ball and place it on the parchment paper inside the pan. Spray top of dough with non-stick spray and cover with plastic wrap, set in warm place for 1- 2 hours to rise.

Adjust air to get your Big Green Egg to 500 degrees. Place a cast iron Dutch oven on the center of the grate, put cover on Dutch oven and then close Big Green Egg. Dutch oven must preheat for at least for 30 minutes at 500 degrees.

When dough has risen to about twice its size – the bread is ready to bake.

Take a sharp knife and make a slit (4 inch by ½ inch deep) in the top of the bread.

Reduce temperature of Big Green Egg to 425 degrees. Open lid to Big Green Egg, remove lid to Dutch oven and toss in ¼ cup of rice in bottom of Dutch oven and distribute evenly.

Using parchment as a sling, lift dough by the parchment and carefully set inside Dutch oven on top of rice.

Cover Dutch oven and close Big Green Egg lid. Cook dough for 30 minutes.

After 30 minutes – remove lid to Dutch oven. Brush dough with remaining melted butter then close Big Green Egg to finish baking (this part has no lid on the Dutch oven to brown the bread). Bake for approximately 15 to 30 minutes longer until center of bread registers 210 degrees with instant read thermometer.

Using edges of parchment lift bread out and set on cooling rack to cool for up to 2 hours. Most people can only wait about 10 minutes!