Sweets Contest Entry Form - Submission #1703

Date Submitted: 9/25/2020

Name*  
Teresa Marler Dipurna  

Email Address

Address*

City*

State*

Zip Code*

Please Mark Your Category*

- Cookies
- Candies
- Cakes
- Pies

Title of Entry*
Cinnamon Pecan Oatmeal Bread

Prep Time*  Cooking Time*  Serves/Makes*
2 hours, 50 minutes  45 minutes  1 loaf

Ingredients*
Dough: 3 cups bread flour 1 cup rolled oats 2 tablespoons butter 1 ¼ teaspoons sea salt 3 tablespoons cane syrup 2 teaspoons instant yeast 1 ¼ cup lukewarm whole milk 1 ½ cup finely chopped pecans Filling: ¼ cup sugar 1 ½ teaspoons cinnamon 2 teaspoons all purpose flour 1 egg beaten with 1 tablespoon water

Recipe*
1. Combine all the dough ingredients. Mix and knead. (4-7 minutes in a stand mixer. Dough will be sticky at first. Donâ€™t add additional flour.)
2. Place dough in a lightly greased bowl. Cover and allow to rise for 1 hour.
3. While dough rises, make filling by combining sugar, cinnamon, and flour.
4. Move risen dough to a lightly oiled work surface. Deflate and pat dough into a 6â€ x 20â€ rectangle.
5. Brush dough with egg mixture, leaving a 1â€ bare seam on the short end. Sprinkle sugar mixture evenly over egg.
6. Starting with the covered edge, roll dough into a log. Pinch ends and seam closed.
7. Place dough seam side down in a lightly oiled 9â€ x 5â€ loaf pan. Cover and allow to rise until top of dough is 1â€ above the pan.
8. Preheat oven to 350 degrees while bread is rising. Bake bread 40-45 minutes. (Center of bread should measure 190 degrees when done.)
9. Remove from oven. Turn out of pan and allow bread to cool before slicing.

Provide a Photo of Your Dish!

Choose File  No file selected

A picture is not required, but it is encouraged!