



tear off a piece/TOAP (cinnamon-sugar bread)

for the bread:

- 1 cup skim milk
- 1/2 cup (1 stick) sweet cream salted butter, melted (i use land o'lakes)
- 1/2 cup granulated sugar
- 3 eggs
- 5-1/2 cups bread flour (i use gold medal better for bread)

for the yeast:

- 2 packages dry yeast (i use fleischmann's rapidrise)
- 1/2 cup lukewarm water (between 105 - 115 degrees F)
- 2 tsp granulated sugar

for finishing the bread after rising:

- 1/2 cup (1 stick) sweet cream salted butter
- 3 cups granulated sugar
- 3 tbs ground cinnamon

1. preheat the oven to 350 degrees F.
2. make the yeast by mixing together the water, yeast and sugar in a 2 cup measuring cup. set aside.
3. scald the milk by putting it in the microwave on high for 3 minutes. it should start to form a skin on top.
4. in a large bowl, combine the milk, butter, sugar, eggs, and 3 cups of flour. mix well. once the yeast has risen above 1 cup, add it to the bowl along with the remaining 2-1/2 cups of flour. knead the dough until it becomes smooth and elastic. cover with a towel and set aside. allow to rise for about 2 hours. punch down with a fork. recover and let rise another hour.
5. melt the second stick of butter in a bowl or small pot. in a bowl, combine the cinnamon and sugar. i usually use a glass bowl and a fork to do this so i can see it has truly been mixed well.
6. divide the bread dough in half. knead one of the halves for about a minute or two. shape into a french loaf. cut into 10 equal pieces. dip each piece in butter, then roll in the cinnamon/sugar mixture. place side by side in a bread pan as seen in the picture above (i use airbake pans, and i find that they by far work the best). do the same with the other half in another bread pan. bake for 28 minutes.

<http://www.oncupcakemoon.com/recipes/tearoffapiece.pdf>