

PREP: 35 min + resting time
COOK: 35 min
SERVES: 12

# Cinnamon Pull Apart Loaf

Buttery slices of homemade bread, baked with sweet cinnamon sugar and finished off with a cream cheese glaze. This pull apart loaf is the perfect bake for an indulgent breakfast!

## Ingredients

**Dough**

80g unsalted butter

1 cup (250ml) milk

¼ cup (60ml) water

1 tsp Queen Natural Organic Vanilla Essence-Extract

3 2/3 cups (480g) + 2 tbsp (20g) bakers or plain flour, divided

2 sachets (14g) yeast

¼ cup caster sugar

½ tsp salt

2 large eggs, room temperature, lightly beaten

## Method - Dough

**STEP 1**

Place butter and milk in a small saucepan over a low heat until butter has melted. Remove pan from heat and whisk in water and vanilla. Allow mixture to cool slightly.

**STEP 2**

In the bowl of a stand mixer, fitted with a dough hook, sift in 3 cups of the flour, yeast, sugar and salt, lightly mix with a spoon. On a low-medium speed, add milk mixture. Add eggs and mix until slightly combined before adding the remaining 2/3 of a cup of flour and continue mixing for 5-10 minutes.

**STEP 3**

Transfer the dough into and oiled bowl and cover with plastic wrap. Set aside in a warm place and leave until doubled in size (about an hour).

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## Ingredients

**Filling**

3/4 cup (110g) brown sugar

2 ½ tsp ground cinnamon or Queen Cinnamon Baking Paste

80g unsalted butter, softened

Caster sugar to sprinkle on top

**Cream Cheese Glaze**

60g cream cheese, room temperature

1 cup (150g) icing sugar

1 tsp Queen Vanilla Bean Paste

2 tbsp (40ml) milk, slightly warmed

## Method - Dough

**STEP 4**

Grease and flour a large loaf pan (23cm x 13cm x 6cm) and set it aside ready for the dough. Punch down the dough to let out the air and if it is still sticky, knead in the extra 2 tablespoons of flour. Allow to rest for 5 minutes. Sprinkle flour on the bench and roll the dough out into a rectangle about 40cm by 30cm.

## Method - Filling

**STEP 1**

While dough is resting, mix sugar and cinnamon together and set aside.

**STEP 2**

Spread butter over the rolled dough. Sprinkle sugar mixture evenly over butter layer, and cut dough into 6 even strips down the length of the dough. Stack the pieces on top of each other and cut into 6 even pieces. Place slices a couple at a time into the tin, lining them up in a row, making sure the sugared sides all face the same direction. If needed, progressively press the dough toward the back of tin in order to fit in all the dough. Cover with plastic wrap and set aside in a warm place until doubled in size (45 minutes).

**STEP 3**

After 30 minutes of rising, preheat oven to 160C (fan-forced). Lightly sprinkle the top of the loaf with caster sugar and bake for 30-35 minutes. Leave it to rest in the tin for 30 minutes while making the cream cheese drizzle.

## Method - Cream Cheese Glaze

**STEP 1**

In a small bowl, combine cream cheese, icing sugar and vanilla together and whisk until smooth. Add a tablespoon of milk at a time, until desired consistency is reached.

**STEP 2**

Remove loaf from tin onto serving tray and generously drizzle with cream cheese icing and serve warm.

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