

350° 45 min

2 loaves

Cinnamon Bread

8

$\frac{1}{2}$ c melted shortening ^{cooled}	$\frac{1}{2}$ c lukewarm water
$\frac{1}{2}$ c sugar	2 c scalded milk (cooled)
2 tsp salt	7 cups flour
2 beaten eggs	$\frac{1}{2}$ c sugar
1 Tbsp yeast	1 Tbsp sugar cinnamon

Combine cooled shortening, sugar, salt and eggs; add yeast softened in lukewarm water. Add milk cooled to lukewarm, alternately with flour. Knead lightly. Let rise till double in bulk. Punch down. Divide into 2 rectangles. Brush with melted butter. Sprinkle with sugar and cinnamon. Roll as for jelly roll,

place in greased $6\frac{1}{2} \times 10\frac{1}{2}$ bread pan. let rise until double in bulk. Bake in 350° oven for 45 min.