THE J.M. SMUCKER Co

Cinnamon Almond Swirl

Prep Time	Cook Time	Serves	Difficulty
20 mins	20 mins	12	N/A

Ingredients

- **Dough:**
- 1 egg, beaten
- 1 cup (250 mL) milk, room temperature
- 2 tbsp (30 mL) butter
- 3 cups (750 mL) **Robin Hood®** Best For Bread Homestyle White Flour

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- 1 1/2 tsp (7 mL) salt
- 3 tbsp (45 mL) sugar
- 1 1/2 tsp (7 mL) bread machine yeast
- **Filling:**
- 2/3 cup (150 mL) sugar
- 1/2 cup (125 mL) finely chopped almonds
- 3/4 tsp (3 mL) cinnamon
- 2 tbsp (30 mL) butter
- **Topping (Optional):**
- 1 egg, beaten
- 1 tbsp (15 mL) water
- 1/2 cup (125 mL) sliced almonds

Directions

Step 1:

Prepare dough in bread machine according to manufacturer’s directions.

Step 2:

Roll out on lightly floured board to 24" x 8" (60 x 20 cm) rectangle.

Step 3:

Filling: Combine all ingredients. Sprinkle over dough. Roll up tightly, jelly-roll fashion from longer side. Place on baking sheet lined with parchment paper.

Step 4:

Shape into a ring. Seal ends.

Step 5:

Cover with tea towel and let rise in warm place until doubled (30 to 40 minutes). If desired, brush dough just before baking with mixture of egg and water. Sprinkle with almonds.

Step 6:

Preheat oven to 400°F (200°C).

Step 7:

Bake in preheated oven for 15 to 20 minutes.

Images

