

# Sweets Contest Entry Form - Submission #1703

Date Submitted: 9/25/2020

Name\*

Email Address

Terresa Marler Dipuma

tk...

Address\*

[Redacted]

City\*

P...

Zip Code\*

[Redacted]



Please Mark Your Category\*

Cookies

Candies

Cakes

Pies

Title of Entry\*

Cinnamon Pecan Oatmeal Bread

Prep Time\*

2 hours, 50 minutes

Cooking Time\*

45 minutes

Serves/Makes\*

1 loaf

Ingredients\*

Dough: 3 cups bread flour 1 cup rolled oats 2 tablespoons butter 1 1/2 teaspoons sea salt 3 tablespoons cane syrup 2 teaspoons instant yeast 1 1/4 cup lukewarm whole milk 1/2 cup finely chopped pecans Filling: 1/4 cup sugar 1 1/2 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. Don'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 6x20 rectangle. 5. Brush dough with egg mixture, leaving a 1 inch 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 9x5 loaf pan. Cover and allow to rise until top of dough is 1 inch 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!