

# Cinnamon Bread {Red Star Yeast Giveaway}

Yield: 20 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/red-star-italian-bread-recipe>

## Ingredients:

- 3/4 cup water — very warm but not hot, 120–130 degrees F
- 2 teaspoons yeast Red Star Platinum
- 2 cups unbleached all purpose flour
- 1 1/2 cups white whole wheat flour
- 3 tablespoons vital wheat gluten
- 1 1/4 teaspoons kosher salt
- 1 1/4 teaspoons ground cinnamon
- 1 large egg — slightly beaten
- 1/2 cup milk
- 2 tablespoons shortening — melted and at room temperature
- 1 cup hazelnuts —, toasted and roughly chopped
- 1/2 cup granulated sugar
- 2 tablespoons ground cinnamon

## Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 10 milligrams
4. Fat: 6 grams
5. Fiber: 3 grams
6. Protein: 5 grams
7. SaturatedFat: 1 grams
8. Sodium: 160 milligrams
9. Sugar: 6 grams

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