

Ingredients for dough

- 2 packets (5 teaspoons) of active dry yeast
- 1 ¼ cups of warm water
- 1 teaspoon of sugar
- 2 tablespoons of sugar
- 1 cup warm milk
- 1 tablespoon of salt
- 1 egg
- 3 tablespoons of butter
- 6 cups of flour

Ingredients for topping

- ¾ cup of sugar
- 1/3 cup of cinnamon
- ½ cup of butter

For dough

Put yeast, warm water, and 1 teaspoon of sugar in a small bowl.

Let mixture sit until yeast has bubbled and dissolved (roughly 10 minutes).

Stir in milk, egg, butter, salt and 2 tablespoons of sugar.

Add 3 ½ cups of flour and beat until smooth.

Add remaining flour until the dough is easy to handle.

Knead dough on floured surface until elastic (roughly 10 minutes).

Place in a greased bowl, cover, and rise in a warm place until dough has doubled in size.

Make topping (*see below*).

Grease pan (use an angle food cake pan, Bundt pan, or any circular ceramic baking dish).

Roll the dough into balls, dip in melted butter, and roll in toppings. Place balls in baking pan in layers.

Leave dough to rise until doubled.

Brush the top of the loaf with remaining melted butter.

Bake for 25 minutes at 375 degrees.

For topping

Mix cinnamon and sugar.

Melt butter.