

SPICED DESSERT BREAD

<https://lustron.home.blog/2020/10/08/spiced-dessert-bread/>

WHAT YOU NEED

- 1 Tbsp Yeast
- 3 Cups Flour
- 1/2 Cup Sugar
- 1 Cup Warm Water
- 3 Tbsp Oil
- 1 tsp Cloves
- 1 tsp Nutmeg
- 2 Tbsp Cinnamon
- Mixing Bowl
- Bread Pan
- Non-stick Spray

DIRECTIONS

- In a bowl, add yeast, flour, sugar, warm water, oil, cloves, nutmeg, and cinnamon. Mix until a smooth dough forms. Oil your bowl and your dough, then let rest 1 hour until doubled in size.
- Grease a bread pan. Knead your dough till smooth, then transfer to greased pan. Let rise until doubled in size, another hour. Heat oven to 350 F. Once dough is doubled, bake for 20-25 minutes. Remove from oven and let cool 5 minute before move to a plate or cooling rack.