

3 T yeast

1/2 c sugar

4 eggs

3-3/4 c warm water

4-1/2 t salt

4-5 T vegetable oil

2-1/2 generous cups (use more if you like) cinnamon baking chips

11-12 c all-purpose flour (or can use a bread flour or a mix of bread, all-purpose or white whole wheat).

Preheat oven to 375 degrees.

In a small bowl, combine yeast, 1/4 c warm water and 1 T sugar. Let sit for 10 minutes. To a large mixing bowl, add remaining water, eggs, and oil. Combine. Add the yeast mixture to the water, eggs and oil. To this add salt, 4 cups of flour. Mix until it resembles a good cake batter. Add cinnamon chips and 7 more cups of flour, taking care to add them slowly avoiding dough to be too stiff. Knead by hand or in mixer for 10 minutes. Add any additional flour, if needed.

Grease a large bowl. Add dough to bowl, cover with wet, warm towel and let rise in warm location for up to 1 hour or until dough has doubled in size.

Punch dough down and shape into 4 loaves. Place loaves into greased bread pans, cover with wet warm towel and allow to rise one hour or until double.

Place pans in preheated 375 degree oven and bake for 30 minutes. Remove from oven and brush the tops of the loaves with butter.