Cinnamon Crunch Bread

1/2 cup buttermilk, warm

1/3 cup warm water

2 and 1/4 teaspoons yeast

1/4 cup sugar

5 Tablespoons butter, melted

1 large egg, room temperature

1 teaspoon salt

3 cups bread flour

Filling

3 Tablespoons butter, extra soft

1/3 cup brown sugar

1 and 1/2 teaspoons cinnamon

Cinnamon Crunch Topping

2 Tablespoons butter, melted

1/3 cup brown sugar

1 and 1/2 teaspoons cinnamon

2 teaspoons flour

Whisk together milk, water, yeast and 2 T. sugar in mixing bowl.

Let sit 5 minutes.

Add remaining sugar, butter, egg, salt and 1 cup flour.

Mix in remaining flour. Mix on low for 2 minutes.

Transfer dough to a greased bowl.

Cover and let rise 1 1/2 - 2 hours.

Roll dough to 1 9x15" rectangle on floured countertop.

Spread softened butter over top.

Stir together brown sugar and cinnamon.

Sprinkle over buttered dough.

Roll dough into a 15" log.

Cut log in half, lengthwise, using a serrated knife.

Cross halves, forming an x.

Continue twisting until the end.

Place in a greased loaf pan.

Cover and let rise 30 minutes.

Whisk together crunch topping ingredients.

Spoon over loaf.

Bake 45-55 minutes at 350.

Cool 10 minutes in pan before removing.