Braided Cinnamon Wreath

Dough

* 2 cups flour
* 1/2 tsp salt
* 1 cup lukewarm milk
* 2 1/2 teaspoons active dry yeast
* 2 Tablespoons melted butter
* 1 egg yolk
* 1 tbsp sugar

Filling:

* 1/4 cup melted butter
* 5 tbsp sugar
* 3 tsp cinnamon

Method:

1. Mix the yeast and sugar with the lukewarm milk and let it sit a few minutes while the yeast bubbles and foams up.
2. Add the egg yolk, the melted butter, the flour and the salt, then knead the dough and shape into a ball.
3. Place the dough in a large, greased bowl, then cover and place in a warm space and let rise until doubled in size (about 1 hour).
4. Preheat oven to about 350 degrees Fahrenheit. Dust your work surface with flour, and roll the dough out to a thickness of 1cm.
5. Spread half of the melted butter across all of the dough, then sprinkle three quarters of the cinnamon and sugar mixture.
6. Roll up the dough, and using a knife, cut the log in half length-wise.
7. Twist the two halves together, keeping the open layers exposed as described in the photo tutorial. Give a round shape, then transfer to a baking tray.
8. Top the remaining butter and sprinkle some sugar and cinnamon mixture. Bake for 30 to 35 minutes, until the top is golden brown.