Cinnamon Chip Loaf

1 cup - 1 Tablespoon water

2 teaspoons vanilla

1 large egg

2 Tablespoons butter

2 Tablespoons nonfat dry milk

1 teaspoon cinnamon

1 1/4 teaspoons salt

1/2 teaspoon baking powder

2 Tablespoons sugar

3 cups flour

2 1/2 teaspoons instant yeast

3/4 cup cinnamon chips

Place all ingredients in bowl of standing mixer.

Knead until you have a soft, smooth dough.

Place dough in a greased bowl.

Cover and let rise 1 hour.

Gently deflate the dough and form it into an 8" log.

Place the dough into a greased loaf pan.

Cover pan and let rise 1 hour.

Bake bread 40-45 minutes at 350.

Remove the bread from pan and let it cool completely before slicing.