



Apple Cinnamon, Khorasan Flour, Sourdough, Breakfast Knot (or Dessert)

Cinnamon Knot Dough:

2 1/4 cups White All-Purpose [Khorasan Flour](#)
2 Tablespoons sugar
1 teaspoon baking powder
1/2 teaspoon baking soda

1 teaspoon salt
1/2 cup butter, softened, but not melted
1 cup milk
1/2 cup sourdough discard (flat)

Mix dry ingredients. Using a pastry cutter, cut in the softened butter.

Mix in milk and sourdough discard to make a soft dough.

Mix well and add a little more flour, if needed, to make a soft, not sticky dough.

Place in a bowl. Cover and let it rest (rise) for 3-5 hours on the countertop.

Flour your surface and place dough on top of flour. Roll dough into a rectangle - like you are making cinnamon rolls, but not too thin.

Sprinkle the filling in an even layer on top of dough: brown Sugar; white sugar; cinnamon; chopped apples, optional; Nuts, optional

Roll the dough up lengthwise, like you would make cinnamon rolls. Leave 1 inch at the top, and cut through the dough lengthwise with a sharp knife making 3 equal sections.

Braid the dough with the cinnamon-sugar filling facing up. Join the ends to make a circle.

Place into an enameled dutch oven or cast iron skillet lined with parchment paper.

Bake at 350 for 35-45 minutes, until golden brown. Let cool and drizzle with icing.

ICING:

1 Tablespoon butter, melted
1 cup powdered sugar

1 1/2 - 2 Tablespoons milk
dash of powdered vanilla flavoring

Mix until smooth icing forms. Add a few drops of milk if you need to thin the icing out.