almond filled sweet bread

This box contains bread mix, filling mix, glaze mix, and yeast packet.
You will need:

for the bread:
- 1 1/2 teaspoons salt
- 6 tablespoons butter
- softened (for a lower-fat dough use 4 tablespoons)
- 2 large eggs
- 1 1/2 cups lukewarm water

1. Stir together bread mix, salt, 6 tablespoons butter, eggs, water, and yeast. Knead until smooth, place in a lightly greased bowl, cover, and let rise until puffy, about 1 hour at room temperature (at least 68°F). The dough may also be prepared in a bread machine using the dough cycle.

2. Combine filling mix with 1 1/2 cups water to make a thick paste. Add extra water if filling seems too thick to spread.

3. Roll dough into a 14” x 20” rectangle on a lightly greased or floured surface. Spread filling mixture over dough, and roll it gently into a log, starting with a long edge. Pinch seam closed. Place log seam-side down into a greased ring pan, or form into a circle on a greased or parchment-lined baking sheet. Pinch ends together and allow dough to rise until almost doubled. Near the end of rising, preheat oven to 350°F. Just before baking, slash the top of the dough several times with a sharp knife.

4. Bake for 28 to 35 minutes, until golden brown. Remove from oven. Allow bread to cool in pan for 30 minutes (or until just warm to the touch), then glaze.

5. Make the glaze: Heat butter and milk until butter is melted. Stir in glaze mix, whisking until mixture is smooth. Spread or drizzle on warm bread.

Yield: 1 loaf.

For the filling:
- 1/2 cup water

For the glaze:
- 2 tablespoons milk or cream

INGREDIENTS:

DOUGH MIX:
- KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, DOUGH CONDITIONER (WHEY, CORN FLOUR, MILK PROTEIN), DRIED SOUR CREAM (CULTURED CREAM, NONFAT MILK), NATURAL FLAVORS.

FILLING MIX:
- ALMOND FLOUR, SUGAR, ORGANIC WHOLE GRAIN OAT FLOUR, CORNSTARCH, NATURAL FLAVOR, SALT.

GLAZE MIX:
- GLAZING SUGAR (SUGAR, MALTODEXTRIN), NATURAL FLAVORS.

YEAST:
- YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

CONTAINS:
- MILK, WHEAT, ALMONDS.

KING ARTHUR FLOUR
NORWICH, VERMONT 05055
800.827.6836 • kingarthurflour.com
Produced on equipment that also processes eggs, soy, hazelnuts, pecans, walnuts and coconut. Do not eat raw mix, dough or batter.