



SWEET BREAD MIX



OUR SIGNATURE RECIPES

SWEET BREAD MIX

Buttery and delicious, our nutty sweet bread has a swirled almond filling and is drizzled with an almond glaze.

INCLUDES ALMOND FILLING & GLAZE



NET WT 29.25 OZ (1 LB 13.25 OZ) 829g



BEST IF BAKED BY:



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OUR SIGNATURE RECIPE FOR

ALMOND FILLED SWEET BREAD

Delicious homemade bread is easier than ever. With a nutty, rich almond filling and a sweet, almond flavored glaze, our traditional sweet bread is a perfect treat for any time of year.



YOU'LL NEED BREAD

6 tablespoons butter, softened

2 large eggs

1/2 cup lukewarm water

FILLING

1/2 cup water

GLAZE

2 tablespoons butter

1 tablespoon milk or 2 tablespoons cream

BAKES 1 LOAF

THIS BOX CONTAINS BREAD MIX, FILLING MIX, GLAZE MIX, AND YEAST PACKET.

- STIR** together bread mix, butter, eggs, water, and yeast. Knead until smooth. Place in a lightly greased bowl, cover, and let rise until puffy, about 1 to 1 1/2 hours. The dough may also be made in a bread machine set on the dough cycle.
- COMBINE** filling mix with 1/2 cup water to make a thick paste. Add extra water if filling thickens too much to spread.
- ROLL** dough into a 14" x 20" rectangle. Spread filling over dough, leaving 1" free of filling on long side. Lightly brush edge with water and roll into a log towards bare edge. Pinch seam closed, and place on a parchment-lined or greased baking sheet.
- SHAPE** into a ring, pinching ends together. Using kitchen scissors or a sharp knife, cut three-quarters of the way into edge at 1" to 2" intervals. Gently twist each section, face side up, so they overlap. Let rise until puffy, about 1 to 1 1/2 hours.
- BAKE** in preheated 350°F oven for 28-35 minutes, until golden brown. Let cool on pan while making glaze.
- HEAT** butter and milk or cream until butter is melted. Stir in glaze mix whisking until smooth and spreadable. Spread or drizzle on warm bread.

BAKER'S TIP:

To prepare as pan rolls: Just after pinching the seam closed, cut log into 16 pieces and place in a lightly greased 9" square or 10" round pan. Follow second rise as directed and bake for 30-35 minutes at 350°F.

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR

ALMOND FILLED SWEET BREAD MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.
855.371.BAKE (2253)
KingArthurFlour.com/contact

100% EMPLOYEE-OWNED. 100% COMMITTED TO QUALITY.



We're committed to using the power of business as a force for social and environmental good.

Nutrition Facts

Serving Size 1/18 package (46g)
Servings Per Container 18

Amount Per Serving	Mix Prepared	
Calories	180	240
Calories from Fat	25	80
	% Daily Value**	

Total Fat 3g*	5%	14%
Saturated Fat 0g	0%	20%
Trans Fat 0g		

Cholesterol 0mg	0%	12%
Sodium 200mg	8%	17%

Total Carbohydrate 35g	12%	12%
Dietary Fiber 1g	4%	4%
Sugars 16g		

Protein 5g

Vitamin A	0%	4%
Vitamin C	2%	2%

Calcium	4%	6%
Iron	6%	8%

Thiamin	10%	15%
Riboflavin	8%	10%

Niacin	8%	8%
Folic Acid	8%	10%

*Amount in Mix. Prepared contributes an additional 60 Calories (60 Calories from Fat), 6 g Total Fat (4 g Saturated Fat), 35 mg Cholesterol, 200 mg Sodium.

**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: DOUGH MIX: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Sugar, Nonfat Milk, Sour Cream (cultured cream, nonfat milk), Sea Salt, Natural Flavors. **FILLING MIX:** Almond Flour, Cane Sugar, Whole Grain Oat Flour, Cornstarch, Natural Flavors, Sea Salt. **GLAZE MIX:** Confectioners' Sugar (cane sugar, cornstarch), Natural Flavors. **YEAST:** Yeast, Sorbitan Monostearate, Ascorbic Acid. **CONTAINS:** Milk, Wheat, Almonds.

THE KING ARTHUR FLOUR COMPANY, INC.
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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, soy, hazelnuts, pecans, walnuts, and coconut.

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