



SWEET BREAD MIX



OUR SIGNATURE RECIPES

SWEET BREAD MIX

A trip to the tropics! Our nutty and rich yeasted sweet bread has a rich coconut filling and sweet coconut glaze.

INCLUDES
COCONUT
FILLING & GLAZE



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



BEST IF BAKED BY:



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OUR SIGNATURE RECIPE FOR COCONUT FILLED SWEET BREAD

Delicious homemade bread is easier than ever with our signature mix. With a nutty, rich coconut filling and a creamy coconut glaze, this sweet bread is a perfect recipe for any time of year, and makes an impressive treat.



YOU'LL NEED BREAD

- 6** tablespoons butter, softened
- 2** large eggs
- 1/2** cup lukewarm water

FILLING

- 1/3** cup lukewarm water

GLAZE

- 2** tablespoons butter, softened
- 2** tablespoons milk or cream

BAKES 1 LOAF



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

- 1 • STIR** together bread mix, yeast, butter, eggs, and water. Knead until smooth. Place in a lightly greased bowl, cover, and let rise until puffy, 1 to 1 1/2 hours. The dough may also be made in a bread machine set on the dough cycle.
- 2 • ROLL** dough into a 14" x 20" rectangle. Combine filling mix and water to make a thick paste. Spread over dough, leaving 1" free of filling on long edge. Lightly brush edge with water and roll into a log towards bare edge. Pinch seam closed, and place on parchment-lined or greased baking sheet.
- 3 • 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, cut side up, so they overlap. Cover and let rise until puffy, about 1 to 1 1/2 hours.
- 4 • BAKE** in a preheated 350°F oven for 25-30 minutes, until golden brown. Let cool while making glaze.
- 5 • HEAT** butter and milk or cream together until butter is melted. Stir in glaze mix until smooth. Spread or drizzle on warm bread.

BAKER'S TIP:

To prepare as pan rolls: After pinching 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

COCONUT 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)
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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 of package (46g)
Servings Per Container 18

Amount Per Serving	Mix	Prepared
Calories	180	240
Calories from Fat	30	80
	% Daily Value**	
Total Fat 3g*	5%	14%
Saturated Fat 2.5g	13%	30%
Trans Fat 0g		
Cholesterol 0mg	0%	12%
Sodium 200mg	8%	9%
Total Carbohydrate 35g	12%	12%
Dietary Fiber 1g	4%	4%
Sugars 17g		
Protein 4g		
Vitamin A	0%	4%
Vitamin C	2%	2%
Calcium	4%	4%
Iron	6%	8%
Thiamin	10%	10%
Riboflavin	6%	8%
Niacin	6%	6%
Folic Acid	8%	8%

*Amount in Mix: Prepared contributes an additional 60 Calories (50 Calories from Fat), 6 g Total Fat (3.5 g Saturated Fat), 35 mg Cholesterol, 10 mg Sodium, 1 g Protein.

**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, Sea Salt, Sour Cream (cultured cream, nonfat milk), Natural Flavor. FILLING MIX: Toasted Coconut (coconut, cane sugar, salt), Cane Sugar, Oat Flour, Coconut Flour, Natural Flavors, Sea Salt. GLAZE MIX: Confectioners' Sugar (cane sugar, cornstarch), Natural Flavors. CONTAINS: Wheat, Milk, Coconut.

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, almonds, hazelnuts, pecans, and walnuts.

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