



ALMOND-FILLED SWEET BREAD MIX

> 100% EMPLOYEE OWNED



ALMOND-FILLED SWEET BREAD MIX



INCLUDES
FILLING &
GLAZE

PERFECTLY
BUTTERY &
DELICIOUS

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

ALMOND-FILLED SWEET BREAD MIX

BEST IF BAKED BY:



100% recycled fiber with a minimum of 35% post-consumer content.



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ALMOND-FILLED SWEET BREAD

MAKES 1 SWEET BREAD RING OR 16 ROLLS

This box contains dough mix, filling mix, glaze mix, and yeast packet.

YOU'LL NEED DOUGH

6 TABLESPOONS BUTTER, SOFTENED

2 LARGE EGGS

½ CUP WATER, LUKEWARM

1 YEAST PACKET, INCLUDED

FILLING

½ CUP WATER

GLAZE

2 TABLESPOONS BUTTER

1 TABLESPOON MILK OR 2 TABLESPOONS CREAM

DIRECTIONS

1. COMBINE dough mix, 6 tablespoons butter, eggs, water, and yeast. Mix and knead – by hand or mixer – for 5 to 10 minutes, adding more water if needed, one teaspoon at a time. Dough should be tacky to the touch, smooth and elastic, and spring back when touched lightly with a floured finger. Place in a lightly greased bowl. Cover, and let rise until puffy, about 1 to 1½ hours. Dough can also be made in bread machine set on the dough cycle.

2. STIR filling mix with ½ cup water to make a thick paste. Add extra water, if needed. Roll dough into a 14" x 20" rectangle on a lightly greased or floured surface. Spread filling over dough, leaving 1" free on long side. Lightly brush edge with water and roll into a log towards bare edge. Pinch seam closed. 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 at 1" to 2" intervals. Gently twist each section, face side up, so they overlap. Let rise for 1½ hours, until puffy.

3. BAKE in a preheated 350°F oven for 28 to 35 minutes, until golden brown. Let cool on pan while making glaze. Heat 2 tablespoons butter and milk or cream until butter is melted. Stir in glaze mix, whisking until smooth and spreadable. Spread on warm bread.

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 to 35 minutes at 350°F.



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ALMOND-FILLED SWEET BREAD MIX

Nutrition Facts

18 servings per container
Serving size 1/18 package (46g)

Calories	Mix		Prepared	
	180		240	
	% Daily Value*		% Daily Value*	
Total Fat	3g	4%	9g	12%
Saturated Fat	0g	0%	4g	20%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	35mg	12%
Sodium	200mg	9%	210mg	9%
Total Carbohydrate	35g	13%	35g	13%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	16g		16g	
Incl. Added Sugars	14g	28%	14g	28%
Protein	5g		5g	
Vitamin D	0mcg	0%	0.1mcg	0%
Calcium	50mg	4%	50mg	4%
Iron	0.5mg	2%	0.6mg	4%
Potassium	110mg	2%	120mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: DOUGH MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), CANE SUGAR, NONFAT MILK, SOUR CREAM (CULTURED CREAM, NONFAT MILK), SEA SALT, NATURAL FLAVOR. FILLING MIX: ALMOND FLOUR, CANE SUGAR, WHOLE GRAIN OAT FLOUR, CORN STARCH, NATURAL FLAVORS, SEA SALT. GLAZE MIX: CONFECTIONERS' SUGAR (CANE SUGAR, CORN STARCH), NATURAL FLAVORS. YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

CONTAINS: WHEAT, MILK, ALMONDS.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit:
KingArthurBaking.com/Allergen-Program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.