



Holiday Sweet Breads

Each mix makes three giftable mini loaves.

For Chocolate Babka Mix

1. Prepare dough as directed on box through step 3. Grease three Filigree Paper Loaf Pans.
2. Roll dough out to a rectangle 15" by 12". Cover with the prepared filling and starting with the short side, roll dough into a log, pinching the seam closed.
3. Slice log lengthwise all the way through and turn each half so the cut sides are facing up. Twist the pieces over each other to make a 15" braided log. Cut into thirds and place each piece into a greased paper pan.
4. Cover and let rise for 45 to 60 minutes. It won't double but should be puffy-looking. After 30 minutes, preheat the oven to 350°F and place pans on a baking sheet.
5. Bake for 31 to 33 minutes. Loaves should be golden brown and center should register 190°F on a digital thermometer. Remove from the oven and cool completely on a rack.

For Almond Sweet Bread Mix

1. Prepare dough as directed on box through step 2. Grease three Filigree Paper Loaf Pans.
2. Follow steps 2 to 4 as outlined in Chocolate Babka Mix instructions.
3. Bake for 25 to 27 minutes. Loaves should be golden brown and center should register 190°F on a digital thermometer. Remove from the oven and cool completely on a rack.
4. Prepare Almond Sweet Bread glaze according to directions on box and drizzle over cooled breads.

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