



ALMOND FILLED SWEET BREAD MIX

OUR SIGNATURE RECIPE FOR

ALMOND FILLED SWEET BREAD

YOU'LL NEED

| DOUGH | FILLING | GLAZE |
|-------------------------------|---------------|--|
| 6 tablespoons softened butter | 1/2 cup water | 2 tablespoons butter |
| 2 large eggs | | 1 tablespoon milk or 2 tablespoons cream |
| 1/2 cup lukewarm water | | |
| 1 yeast packet (included) | | |

THIS BOX CONTAINS: DOUGH MIX, FILLING MIX, GLAZE MIX, YEAST PACKET

- STIR** together dough mix, 6 tablespoons butter, eggs, water, and yeast. 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.
- COMBINE** filling mix with 1/2 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 of filling 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 until puffy, 1 to 1 1/2 hours.
- BAKE** in 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 or drizzle on warm bread.

BAKES 1 SWEET BREAD RING

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 to 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.

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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

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BEST IF BAKED BY:

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 diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: DOUGH MIX: King Arthur Unbleached Flour (wheat flour, malted barley flour), Cane Sugar, Nonfat Milk, Sour Cream (cultured cream, nonfat milk), Sea Salt, Natural Flavor. **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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