



## ALMOND FILLED SWEET BREAD MIX



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### OUR SIGNATURE RECIPE FOR ALMOND FILLED SWEET BREAD

#### YOU'LL NEED

##### DOUGH

6 tablespoons softened butter

2 large eggs

1/2 cup lukewarm water

1 yeast packet (included)

##### FILLING

1/2 cup water

##### GLAZE

2 tablespoons butter

1 tablespoon milk or  
2 tablespoons cream

#### 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.

### OUR SIGNATURE RECIPE FOR ALMOND FILLED SWEET BREAD MIX

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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

100199K307K

210193



BEST IF BAKED BY:

## Nutrition Facts

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

	Mix		Prepared	
Calories	180		240	
	% Daily Value*		% Daily Value*	
<b>Total Fat</b>	3g	4%	9g	12%
Saturated Fat	0g	0%	4g	20%
Trans Fat	0g		0g	
<b>Cholesterol</b>	0mg	0%	35mg	12%
<b>Sodium</b>	200mg	9%	210mg	9%
<b>Total Carbohydrate</b>	35g	13%	35g	13%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	16g		16g	
Incl. Added Sugars	14g	28%	14g	28%
<b>Protein</b>	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, 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.

KING ARTHUR BAKING 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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