

## Christmas Wreath Bread

Invite kids to gather 'round — and round, and round — to help craft wreathes from our glazed, fruit-and nut-filled bread.

### Ingredients:

#### Bread:

- ❄️ 1 ¼-ounce package active dry yeast
- ❄️ ¼ cup warm water (about 110°F)
- ❄️ ½ cup warm milk
- ❄️ 3 tablespoons granulated sugar
- ❄️ ¼ cup unsalted butter, at room temperature
- ❄️ 1 ½ teaspoons salt
- ❄️ ½ teaspoon ground cardamom
- ❄️ 2 large eggs
- ❄️ 1 teaspoon lemon zest
- ❄️ 3 ¼ cups plus 1 tablespoon all-purpose flour

#### Glaze:

- ❄️ ½ cup powdered sugar
- ❄️ 1 ½ teaspoons lemon juice
- ❄️ 1 tablespoon water

### Fruit-and-Nut Filling:

- ❄️ ¼ cup unsalted butter, at room temperature
- ❄️ ¼ cup all-purpose flour
- ❄️ 2 tablespoons granulated sugar
- ❄️ ½ cup almonds, chopped
- ❄️ ½ cup hazelnuts, chopped
- ❄️ 1 cup dried mixed fruit mix (use your favorite fruits: we suggest cranberries, cherries, mangoes, apricots, and pineapple)
- ❄️ ½ teaspoon lemon zest
- ❄️ ½ teaspoon almond extract
- ❄️ ½ teaspoon vanilla extract



### Directions:

To make the wreath bread:

1. Sprinkle yeast over warm water in a large bowl; stir briefly. Let stand until foamy, about 5 minutes.
2. Add milk, sugar, butter, salt, cardamom, eggs, and lemon zest, stirring to combine.
3. Using an electric mixer or a stand mixer fitted with a paddle attachment, add two cups of the flour, one cup at a time, beating well after each addition. Continue beating on medium speed for three minutes. Add remaining flour, beating until well combined.
4. Scrape dough out onto a lightly floured surface and knead until smooth, about 5-10 minutes, adding more flour as needed to prevent sticking.
5. Spray a large bowl with canola oil cooking spray. Place dough in greased bowl and spray the top lightly with cooking spray.
6. Cover bowl with plastic wrap and store in a warm place, allowing dough to rise until doubled in size, about 1 hour to 1 ½ hours.

To prepare the fruit-and-nut filling:

1. In a medium bowl, combine butter, flour, and sugar. Beat with an electric mixer until smooth.
2. Stir in nuts, dried fruit, lemon zest, almond, and vanilla extracts. Cover mixture and refrigerate.

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To assemble the wreath bread:

1. Spray a large baking sheet with non-stick cooking spray and dust with a tablespoon of flour.
2. On a lightly floured surface, knead dough for a minute or two to release air.
3. Using a rolling pin, roll dough into a 9-x30-inch rectangle.
4. Crumble filling over dough, leaving an inch of dough exposed on all edges.
5. Beginning at a long side, tightly roll up dough, pinching edge against loaf to seal.
6. With a sharp knife, slice roll in half lengthwise, turning cut sides up. Loosely twist these two pieces around each other, being careful to keep cut side up.
7. Transfer to prepared baking sheet, shaping into a 10-inch ring. Pinch ends together to seal.
8. Let rise, uncovered, in a warm place until dough puffs and increases in size, about 45-60 minutes.
9. Preheat oven to 375°F.
10. Bake until deep golden brown, about 20 minutes. Remove from oven and let cool on baking sheet to room temperature before glazing.

To make the sugar glaze:

1. In a small bowl combine powdered sugar, lemon juice, and water. Whisk until mixture is smooth.
2. Pour glaze over bread. Let glaze set before serving.

Makes 1 wreath bread.

**REMINDER TO SELF:** Ask parents if children have any food allergies!

