



ALMOND-FILLED SWEET BREAD MIX

ALMOND-FILLED SWEET BREAD

BAKES 1 SWEET BREAD RING OR 16 PAN ROLLS

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

YOU'LL NEED

DOUGH

- 6 TABLESPOONS SOFTENED BUTTER
- 2 LARGE EGGS
- ½ CUP LUKEWARM WATER
- 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 1 1/2 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 1 1/2 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.

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.



BAKING WITH JOY SINCE 1790

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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ALMOND-FILLED SWEET BREAD MIX



INCLUDES
FILLING &
GLAZE

PERFECTLY
BUTTERY &
DELICIOUS

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



SERVING
SUGGESTION



BEST IF BAKED BY:



ALMOND-FILLED SWEET BREAD MIX

Nutrition Facts

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

	Mix		Prepared	
		% Daily Value*		% Daily Value*
Calories	180		240	
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 OR 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, 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.

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

DO NOT EAT RAW MIX, DOUGH, OR BATTER.