



THE J.M. SMUCKER Co

Sweet Almond Swirl Bread

Prep Time Cook Time Serves Difficulty

45 mins 48 mins 12 N/A

Ingredients

- **Dough:**
- 1 tsp sugar
- 1/4 cup warm water (110-115°F/45-56°C)
- 1 1/2 tsp active dry yeast
- 1/2 cup hot milk (110-115°F/45-56°C)
- 1/4 cup sugar
- 1 tsp salt
- 1/4 cup butter
- 1 egg
- 3 1/4 cups Robin Hood® Best for Bread Flour Homestyle White

Robin Hood® Best for Bread Homestyle White Flour

- **Almond Filling:**
- 1/4 cup butter, softened
- 1/4 cup sugar
- 1 egg
- 1/4 tsp almond extract
- 1 tsp vanilla extract
- Pinch of salt
- 3/4 cup Robin Hood® Almond Flour
- **Garnish:**
- 1 egg, beaten
- 1 tbsp sliced almonds
- 1 tbsp SUGAR IN THE RAW® Natural Turbinado Sugar

Directions

Step 2:

Dissolve 1 tsp (5mL) sugar in water in large bowl of electric mixer. Sprinkle in yeast and let stand for 10 minutes or until frothy. Meanwhile, mix milk, sugar, salt, and butter in medium bowl. Stir to melt butter. Add to frothed yeast mixture along with egg and mix to combine.

Step 3:

Add 2 cups (500mL) flour and beat until smooth. Gradually add remaining flour until a soft dough forms.

Step 4:

Turn dough out onto lightly floured surface. Knead dough, adding more flour as necessary, until dough is smooth, elastic, and no longer sticky (about 10 minutes).

Step 5:

Place in lightly greased bowl. Turn dough to grease top. Cover with plastic wrap and tea towel.

Step 6:

Let rise in warm place (75°-85°F/24°-29°C) until doubled (45-60 minutes).

Step 7:

Punch down dough. Turn out onto lightly floured board. Cover with tea towel and let rest for 10 minutes.

Step 9:

Beat butter and sugar together in small bowl. Beat in egg and extracts. Mix in almond flour and salt.

Step 10:

Grease a 9"x 5" (23cm x 13cm) loaf pan and line with parchment paper.

Step 11:

Roll dough into 13" x 16" (33cm x 40cm) rectangle. Spread with filling leaving a 1" (2.5cm) border from edge. Roll up tightly from the longer end. Pinch to seal edges and bottom. With sharp kitchen scissors, cut the roll in half lengthwise, to form two long halves of dough. Some of the filling might fall out. Pinch the two pieces together at one end and then twist the two pieces together and pinch the other end. Place in prepared pan. Cover with tea towel and let rise in warm place, 45-60 minutes or until puffy. Brush with beaten egg and top with almonds and sugar if using.

Step 12:

Bake at 400°F (200 °C) for 10 minutes, then reduce to 350°F (180°C) and continue baking another 35-38 minutes or until internal temperature reaches 190°F (87°C). Let cool in pan 10 minutes then remove to wire rack. Cool completely.

Images

