



## Cranberry Orange Braided Bread

This holiday sweet bread is great for gifting, or for sharing at a festive breakfast or brunch. Its subtle orange flavor; soft, tender crumb, and surprise sweet fruit and nut filling are sure to please gift recipients and guests alike.

### Starter

- 1 cup King Arthur Unbleached All-Purpose Flour
- 1/2 cup cool water
- 1/8 teaspoon instant yeast

### Dough

- 2 1/4 cups King Arthur Unbleached All-Purpose Flour
- 1 1/4 teaspoons salt
- 2 teaspoons SAF Gold instant yeast\*
- 1/3 cup granulated sugar
- 1/4 cup (4 tablespoons) soft unsalted butter
- 2 large eggs
- 1 large egg yolk, white reserved
- 1/4 teaspoon Fiori di Sicilia flavor\*
- grated peel of 1 large orange

\*See "tips," below.

### Filling

- 3/4 cup dried cranberries
- 3/4 cup walnuts
- 1/2 cup Sticky Bun Sugar\*

\*See "tips," below.

### Topping

- pearl sugar or sparkling sugar, for decorating

### Directions

1. To make the starter: Combine the starter ingredients, cover, and leave at room temperature overnight.
2. To make the dough: Mix the starter with the dough ingredients, kneading until elastic and satiny. Let the dough rise in a greased, covered bowl for 1 to 2 hours, until puffy.
3. Divide the dough into three pieces. Flatten each piece into a 6" x 12" rectangle.
4. Mix the filling ingredients together, and spread each rectangle with some of the filling.
5. Starting with a long edge, roll each rectangle into a log. Braid the logs together.
6. Cover the braid, and allow it to rise for 1 to 2 hours, until puffy.
7. Preheat the oven to 350°F.



### AT A GLANCE

#### PREP

20 mins. to 30 mins.

#### BAKE

30 mins. to 35 mins.

#### TOTAL

2 hrs 50 mins. to 5 hrs 5 mins.

#### YIELD

one 12" to 14" loaf.

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8. Combine the egg white with 1 tablespoon water, and brush onto the braid.  
Sprinkle with pearl or sparkling sugar.
  9. Bake the braid for 30 to 35 minutes, until golden brown; a digital thermometer inserted into the center should register 190°F.
  10. Remove the bread from the oven, and transfer it to a rack to cool.
  11. Yield: one 12" to 14" loaf.
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**Tips from our bakers**

- If you don't have Fiori di Sicilia, replace it with 2 teaspoons vanilla extract + 1/4 teaspoon orange oil (or 1 tablespoon grated orange rind).
- If you don't have Sticky Bun Sugar, replace it with brown sugar; the filling may seep out of the loaf a bit as it bakes.
- SAF Gold instant yeast is specially formulated for sweet dough; but use SAF Red if that's what you have, understanding that your dough will take longer to rise, both the first and second times.