



### **“Twist ‘n Swirl” Cranberry Cinnamon Bread**

*Perfect to serve as a sweet or savory holiday bread*

#### **Flavor Ingredients:**

- 1 egg, lightly beaten
- 1/4 cup orange juice
- 1 teaspoon grated orange zest
- 4 Tablespoons unsalted butter, softened
- 1 teaspoon salt
- 1/4 teaspoon pure vanilla extract

#### **Bread:**

- 2 cups all-purpose flour
- 1 packet active or premium dry yeast
- 1/4 cup ‘granulated sugar
- 1 cup milk or unsweetened almond milk, heated to 120 to 130 degrees F
- 2 cups all-purpose flour as needed; plus flour for rolling
- Garnish: 1 egg mixed with 1/2 Tablespoon water
- Sanding or Decorative white sugar as desired

**Combine Flavor Ingredients:** In a bowl, stir together egg, orange juice, orange zest, butter, salt, and vanilla. There will be bits of butter in mixture. Set aside.

**Combine Flour Mixture:** In a mixing bowl with a paddle attachment, stir together 2 cups flour, dry yeast, and sugar.

**Heat Milk:** In microwave safe container, heat milk in microwave on high power about 30 seconds or until heated to 120° to 130° F.

**Form into Bread Dough:**

- Gradually pour hot milk into flour mixture in mixing bowl; beat for 3 minutes.
- Add reserved Flavor ingredients to mixing bowl; beat for 2 minutes.
- Slowly add 1 cup flour; mix to form a dough.
- Place kneading hook attachment on mixer; slowly add remaining flour as needed, mixing until soft smooth dough forms.
- With floured hands, place dough into greased bowl; cover lightly with plastic wrap, place in warming drawer or warm place; let rise 45 minutes to 1 hour.

**Cranberry Cinnamon Filling**

1 cup low sugar dried cranberries  
3 tablespoons granulated sugar  
2 teaspoons ground cinnamon  
1/8 teaspoon ground nutmeg  
3 tablespoons unsalted butter, spreadable consistency  
1 egg, beaten with 1 teaspoon water

**Soften Cranberries:** Cover the cranberries with hot water; set aside to soften; drain well before using; pat dry with paper towels.

**Prepare Pan:** Butter 9-inch round springform pan.

**Prepare Cinnamon Mixture:** In a small bowl, mix sugar, cinnamon, and nutmeg.

**Add the Filling:** Place raised dough on lightly floured surface. Roll dough into 10x16 inch rectangle. Using your fingers or a brush, gently spread the slightly melted butter evenly over the surface of the dough; sprinkle dough with cinnamon mixture; sprinkle cranberries over; pat down gently to nestle cranberries into the dough.

**Shaping the Bread:** Starting with the long side of the dough, roll it up securely, finishing with the seam on the bottom; The log will be perpendicular to you. Flatten top slightly; using a chef's knife and scissors, slice the log lengthwise into 3 strips. Twist each strip.

**Braid Three Twisted Dough Strips:** Braid twisted dough strips. (Starting in the center, braiding going up and then toward the bottom. This makes it easier to braid.) Then form into a coil. Pinch edges, keeping cranberries tucked in the dough. Carefully place coiled

dough into the prepared pan. Cover the dough with parchment; place in warm place; let rise about 45 minutes or doubled.

**Preheat** oven to 375 degrees F. Center the oven rack.

**Bake the Bread:** Brush the bread top with beaten egg mixture; sprinkle top with sanding or decorative white sugar. Bake 35 to 45 minutes or until golden brown. (about 200 degrees F in center); Cover bread with a piece of foil if it browns too quickly.

**Cool the Bread:** Remove baked bread from oven; let rest 5 minutes. Loosen sides; remove from pan releasing the edges of springform pan. Let cool.

Yield: one 9-inch coffeecake

**Recipe Inspired by:** Dorie Greenspan's; *Raisin Swirl Bread* in her new book "*Baking with Dorie*" and *Raisin Swirl Bread* in her book *From My Home to Yours*".

**About the Recipe:** Are you looking for a new holiday bread? This cinnamon bread is lightly flavored with oranges and filled with sweet tart cranberries. The twisted Babka bread is sprinkled with white crystals of sugar. Serve it as a sweet or savory coffeecake for breakfast or a brunch.