THE J.M. SMUCKER Co

Cream Cheese & Jam Filled Bread

Makes 2 loaves

Prep Time	Cook Time	Serves	Difficulty
30 mins	35 mins	N/A	N/A

Ingredients

- **Bread Dough:**
- 1 tsp (5 mL) sugar
- 1/2 cup (125 mL) warm water (110-115°F/45-56°C)
- 1 envelope (2 1/4 tsp / 11 mL) (8 g) active dry yeast
- 1 cup (250 mL) milk
- 2 tbsp (30 mL) butter
- 2 tbsp (30 mL) sugar
- 1 1/2 tsp (7 mL) salt
- 1/2 cup (125 mL) warm water (110-115°F/45-56°C)
- 5 1/2 cups (1375 mL) **Robin Hood®** Best For Bread Homestyle White Flour, divided

  Robin Hood® Best for Bread Homestyle White Flour

- **Filling:**
- 8 oz (250 g) cream cheese, softened
- 1/3 cup (75 mL) sugar
- 2 tbsp (30 mL) butter, softened
- 2 tbsp (15 mL) **Robin Hood®** Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1 egg
- 1 tsp (5 mL) vanilla extract
- 1 cup (250 mL) **Smucker's®** Pure Strawberry Jam
- **Topping:**
- 1 egg, beaten
- 1/4 cup (50 mL) natural turbinado sugar

Directions

Step 1:

Dissolve 1 teaspoon (5 mL) sugar in 1/2 cup (125 mL) warm water in a liquid measuring cup. Sprinkle in yeast. Let stand 10 minutes, then stir well. Add yeast to a large bowl.

Step 2:

Heat milk to lukewarm. Stir in butter, 2 tablespoons (30 mL) sugar, salt and 1/2 cup (125 mL) warm water. Add milk mixture and 2 cups (500 mL) flour to dissolved yeast mixture. Beat with wooden spoon or electric mixer until smooth and elastic.

Step 3:

Stir in 2 1/2 cups (625 mL) of remaining flour gradually. If necessary, add more flour to make a soft dough which leaves sides of bowl. Turn out on floured board.

Step 4:

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 greased top. Cover with greased waxed paper 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 and divide into 2 equal portions. Cover with tea towel and let rest for 10 minutes.

Step 8:

Filling: beat cream cheese, sugar, butter, flour, egg and vanilla until smooth.

Step 9:

Line 2 baking sheets with parchment paper.

Step 10:

Roll each piece of dough into 10” x 15” (25 cm x 38 cm) rectangle. Place on prepared baking sheets.

Step 11:

Spread jam down center of dough, lengthwise. Top with cream cheese mixture.

Step 12:

Fold each end of dough over filling. Cut sides of dough in 1” (2.5 cm) strips down both sides of dough. Crisscross strips of dough over filling. Cover lightly with plastic wrap and let rise for 1 hour.

Step 13:

Preheat oven to 375°F (190°C). Brush top of loaves with egg and sprinkle with sugar.

Glazes may be used to provide different results in the bread crust. If you brush a mixture of an egg white and 1/2 tsp (2 mL) water you will get a crisp crust. A whole egg beaten with 1 tsp (5 mL) water will produce a shiny golden crust. If only using egg yolks your finished product will have a shiny deep-brown crust. If you brush the dough with melted butter or oil you will have a soft velvety crust. If you want to top your bread with nuts, seeds or grains brush, with a glaze first. It will act as a glue.

Step 14:

Bake in preheated oven 30 to 35 minutes until golden brown. Cool on wire cooling rack. Eat warm or room temperature.

Images

