THE J.M. SMUCKER Co

Festive Braided Fruit

Makes 1 loaf

Prep Time	Cook Time	Serves	Difficulty
25 mins	25 mins	N/A	N/A

Ingredients

- **Dough:**
- 3/4 cup (200 mL) milk, room temperature
- 1 egg, beaten
- 2 tbsp (30 mL) butter
- 1/2 tsp (2 mL) vanilla extract
- 1/2 tsp (2 mL) grated lemon rind
- 2 1/4 cups (550 mL) **Robin Hood®** Best For Bread Homestyle White Flour

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- 1/4 cup (50 mL) sugar
- 3/4 tsp (3 mL) salt
- 1 1/2 tsp (7 mL) bread machine yeast
- **Fruit Mixture:**
- 1/3 cup (75 mL) chopped mixed candied fruit
- 1/3 cup (75 mL) raisins
- extra flour for kneading
- **Icing, Sifted (Optional):**
- 1 cup (250 mL) icing sugar
- 1 tbsp (15 mL) water
- 1 tsp (5 mL) Vegetable Oil
- 1/2 tsp (2 mL) almond extract

Directions

Step 1:

Dough: Add ingredients for dough to machine according to manufacturer’s directions.

Step 2:

Select dough cycle. Remove dough to lightly floured board; cover with tea towel and let rest for 5 minutes.

Step 3:

Knead candied fruit and raisins into dough, adding extra flour if dough becomes sticky.

Step 4:

Divide dough into 3 sections. Roll each section into 16" (40 cm) long rope. Braid the 3 ropes together. Place on parchment paper lined baking sheet. Leave straight or shape as desired, i.e.: wreath, candy cane etc. Cover with tea towel. Let rise in warm place (75°- 85°F/24°- 29°C) until doubled (30 to 40 minutes).

Step 5:

Preheat oven to 375°F (190°C).

Step 6:

Bake on middle rack 20 to 25 minutes, or until golden. Remove from baking sheet immediately; cool on wire rack.

Step 7:

Icing: Combine all ingredients in a small bowl. If mixture is too dry, add extra water a few drops at a time. If mixture is too wet, add extra icing sugar until desired consistency. Drizzle over cooled bread.

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