



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**

**Robin Hood® Best for Bread Homestyle White Flour**

- 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.

## Images

