THE J.M. SMUCKER Co

Pull Apart Cranberry Orange Tree

Makes: 16 servings

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

Ingredients

- 1 tsp sugar
- 1/4 cup warm water
- 2 tsp active dry yeast
- 3/4 cup Carnation Evaporated Milk
- 2 tbsp butter
- 1/2 cup sugar
- 1 tsp salt
- 1/4 cup warm water
- 1 egg
- 3 1/2-3 3/4 cups Robin Hood®Best for Bread Homestyle White Flour
- 1 tbsp orange zest
- 3/4 cup dried cranberries or cherries
- 1 egg, beaten
- Glaze:
- 2 tbsp fresh orange juice
- 1/2 cup sifted icing sugar
- Decorations:
- icing, sprinkles, silver and gold balls, optional

Directions

Dissolve sugar in water in large mixing bowl. Sprinkle in yeast and let stand for 10 minutes or until frothy. Meanwhile, heat evaporated milk in microwave or stove top until hot but not boiling. Add butter, sugar, salt, and warm water and stir to melt butter. Cool slightly and add to yeast mixture. Mix on low speed, add egg and mix. Add 3 cups (750 mL) of flour and orange zest and mix until a soft dough forms, adding additional flour if necessary to make a dough that is soft and smooth. Mix in cranberries.

Turn dough out onto lightly floured surface. Knead, dusting with flour as necessary, for 10 minutes or until a smooth elastic dough forms.

Place dough in a large, greased bowl, turning to grease all over. Cover with plastic wrap and tea towel and let rise 60-90 minutes or until doubled. Line a baking sheet with parchment paper.

Punch down dough on well-floured surface. Divide dough into 30 pieces and roll each piece into a ball, keeping dough covered so it does not dry out. Arrange 28 balls into Christmas Tree shape, beginning with 7 balls on bottom row, then 6, etc., decreasing by 1 ball per row until done. Shape remaining 2 balls into tree trunk and place at bottom. Cover with tea towel and let rise 30-45 minutes. Preheat oven to 400°F (205°C). Brush with beaten egg.

Bake in preheated oven 10 minutes, reduce temperature to 350°F (175°C) and continue baking 13-15 minutes or until golden and thermometer inserted in centre measures 190°F. (88°C). Meanwhile combine ingredients for glaze. Drizzle glaze over hot bread, repeating as glaze absorbs. Cool completely. Decorate with additional icing, sprinkles, silver balls etc.

Images

