

Swedish Cardamom Braid

1 package (1/4 ounce) active dry yeast
1/4 cup warm water (110° to 115°)
1-1/4 cups warm 2% milk (110° to 115°)
1/2 cup butter, softened
1/3 cup sugar
3 egg yolks
2-1/2 teaspoons ground cardamom
1/8 teaspoon salt
5 to 5-1/2 cups all-purpose flour

TOPPING:

2 tablespoons butter, melted
1/4 cup slivered almonds
2 tablespoons Pearl sugar (available at A Swedish Shop)
2 teaspoons ground cinnamon

Directions

In a large bowl, dissolve yeast in warm water. Add the milk, butter, sugar, egg yolks, cardamom, salt and 3 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down; divide in half. Divide each half into three portions. On a lightly floured surface, shape each portion into a 16-in.-long rope. Place three ropes on a greased baking sheet and braid; pinch ends to seal and tuck under. Repeat with remaining dough. Cover and let rise until doubled, about 45 minutes.

Bake at 375° for 20-25 minutes or until golden brown. Remove from pans to wire racks. Brush warm loaves with butter. Combine the almonds, sugar and cinnamon; sprinkle over loaves.
Yield: 2 loaves (12 slices each).



We hope you enjoy our Cardamom Braid!

*Recipe courtesy of A Swedish Shop
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