



Make It Sweet.

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Cheese Filled Braided Sweet Bread

This is such an easy dough to make – and is nice and soft and can be used for sweet or savory applications. It looks SOOOO much more complicated than it is.

Dough

170 g (¾ C) Milk
57 g (¼ C or 4 Tbsp) Unsalted Butter
2 ¼ tsp Instant Yeast
1 tsp Salt
50 g (¼ C) Light Brown Sugar
1 tsp Vanilla Bean Paste
1 Large Egg – lightly beaten
360 g (3 C) All-Purpose Flour

Egg Wash Glaze

1 Egg
2 Tbsp Water
Crystal Sugar

Filling (sweet)

227 g (1 C or 8 oz) Cream Cheese
100 g (1 C) Granulated Sugar
21 g (3 Tbsp) All-Purpose Flour
1 Large Egg
2 tsp Vanilla Bean Paste
Zest of 1 Orange
2 C Dried Cranberries

Filling (savory)

227 g (1C or 8 oz.) Cream Cheese
21 g (3 Tbsp) All-Purpose Flour
1 Large Egg
1 C Chopped Ham
1 C Chopped or grated Gruyere Cheese
¼ C Grated Parmesan Cheese
Salt and Pepper to taste and fresh herbs

Assembly

- Deflate the dough and divide in half
- Working with one half, roll to 12" x 8" size on a lightly greased piece of parchment that is 12" x 8".
- Lightly mark the dough into thirds lengthwise
- Lightly stretch the long side ends of the middle section.
- Spread half of the filling onto the middle section.
- Sprinkle with dried cranberries.
- Using a sharp knife, pizza cutter or scissors, make 1" wide angled slices into each side almost to the filling.
- Fold up each stretched end to cover the end of the filling. Fold strips at an angle, pressing the end in a little and then alternate from side to side.
- Place on parchment lined baking sheet and allow to rise for about 1 hour.
- Preheat oven to 375°F
- Brush with egg wash. Sprinkle with crystal sugar.
- Bake for 35 to 40 minutes until golden brown.
- Store refrigerated for 4 days or in the freezer for 3 months.