



From the Recipe Box of Moon Shine Trading Company™

This delectable bread makes a beautiful presentation and
a tasty remembrance.

To be made in a Bread Machine

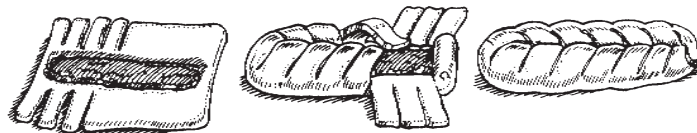
SWEDISH CHOCOLATE BREAD

DOUGH: 1 cup warm milk
1/2 cup butter or margarine
1/4 cup sugar
1/2 tsp. salt
3 cups flour
1 1/2 tsp. rapid or quick yeast

FILLING: 1/3 - 1/2 cup Roasted Nut Crunch or Milk Chocolate Almond Crunch

WASH: 1 egg beaten with 1-2 T. milk

PROCEDURE: Remove dough from the machine upon completion of the dough cycle. Roll on a lightly floured surface into a large rectangle. Spread the Chocolate Nut Creme filling on the middle third of the dough. With a knife or pastry scissors, cut 1-inch strips down both sides of the dough from filling to edge. Fold the top of filled end over dough and then alternate fold side strips over filling, angling each folded strip down to form a braided appearance.



Place on a greased baking sheet, cover and let rise for about 1 hour. Brush with egg wash and bake in a preheated 350° oven for 20 to 25 minutes.

This versatile bread can be served immediately or frozen for future use. Its taste and texture is so wonderful, you will make it again and again!

Moon Shine Trading Company is a division of Z Specialty Food, LLC
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