

# Orange Blossom Water

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## Berry Twist Bread

From: Land O'Lakes / Servings: 1 Loaf

1/2 cup warm milk (105 °F – 115 °F) (40.6 °C - 46.1 °C)	Combine warm milk and water in large bowl; add yeast. Stir to dissolve.
1/3 cup warm water (105 °F – 115 °F)(40.6 °C - 46.1 °C)	Stir in 2 3/4 cups flour, sugar, butter, egg and 1 teaspoon salt until soft dough forms.
1/4 ounce (7 g) package active dry yeast	Turn dough out onto lightly floured surface. Knead dough, adding additional flour 1 tablespoon at a time, if necessary, until dough is smooth (5 to 10 minutes).
3 to 3 1/2 cups all purpose flour	
1/4 cup sugar	Place dough into greased bowl; turn greased-side up.
1/4 cup (57 g) butter, melted	Cover; let rise until double in size (45 to 60 minutes).
1 egg	
1 1/8 tsp salt	Knead dough on lightly floured surface (30 seconds). Cover; let rest 10 minutes.
2 tbsp seedless raspberry jam	Roll dough into 15x10-inch rectangle.
<u>Glaze</u>	Combine jam and 1/8 teaspoon salt in small bowl. Spread dough with jam mixture to within 1/2 inch of edge.
3/4 cup powdered sugar	
1 to 2 tbsp orange juice	Roll up, beginning with 15-inch side.
1 tsp freshly grated orange peel	Place onto large greased baking sheet. Form into circle; pinch ends to seal. Cut 3/4 the way through dough every 1 1/2 inches on outside edge with kitchen shears or serrated knife. Twist each section of dough, turning it on side to form ring.
	Cover; let rise until double in size (30 to 45

minutes).

Heat oven to 350°F (176 °C). Bake for 20 to 30 minutes or until golden brown. Remove from pan; cool completely on wire rack.

Meanwhile, combine powdered sugar, 1 tablespoon orange juice and orange peel, if desired, in small bowl. Add enough additional orange juice for desired glazing consistency. Drizzle over cooled bread.

### **Notes and Tips**

For the filling, I used 3 1/2 tbsp strawberry jam.