

Blueberry Wreaths

Ingredients for the bread dough	Ingredients for the filling
125 ml milk 30 ml white sugar 6 ml active dry yeast 1 egg beaten 30 ml melted butter 435 ml all-purpose flour 2 ml salt	125 ml blueberries 45 ml sugar

INSTRUCTIONS

Day 1 – Making the bread dough

1. Add the milk to a liquid measure and heat in the microwave until warm. Add the sugar and stir until it's dissolved. Gently stir in the yeast. Set aside to proof for 5 to 10 mins.
2. Once the yeast mixture has proofed, pour into the bowl of the stand mixer. Add the melted butter, beaten egg and salt.
3. Gradually add flour to the mixture; knead for 2 minutes at medium speed. Occasionally scrap the sides of the bowl.
4. Then knead for another 2 minutes at high speed.
5. Place the dough in a Ziploc bag lightly greased with oil.

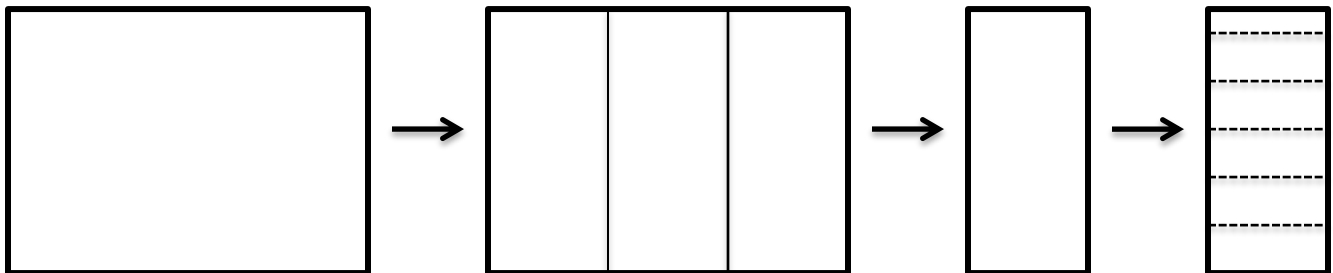
Day 2 – Making the filling and shaping the dough

Blueberry filling:

1. In a medium saucepan, add the blueberries and sugar. Bring to boil over medium to high heat.
2. Reduce heat to medium and simmer for 5 minutes or until very thick.
3. Remove saucepan from heat, and let cool.

Bread dough:

1. Preheat the oven to 400°F.
2. Knead the dough a few times and a lightly floured surface.
3. Roll the dough out into a rectangle, $\frac{1}{4}$ inch thick.
4. Spread the cranberry filling over dough to within $\frac{1}{2}$ inch of edges.
5. Fold crosswise into thirds. Press edges on all three sides to seal. Cut into 6 (1 inch) strips.



6. Holding ends of each strip, twist three times. Pinch together the ends of the strips to form wreaths.
7. Place wreaths on a baking sheet covered with parchment paper.
8. Place it in the proofer for 20 minutes.
9. Bake for 12 mins or until golden brown.

