

ADULT BAKING CONTEST RECIPE

CARDAMOM & CHERRY BRAIDED BREAD

1/4 cup Dried Cherries	4 tablespoons Butter
2 tablespoons Water	1/3 cup Sugar
1 pkg. Active Dry Yeast (1 tablespoon)	1/2 tsp. Salt
2 3/4 cups All-Purpose Flour, divided	1 Egg, Slightly Beaten
3/4 tsp. Ground Cardamom	Milk
3/4 cup Milk	Dusting Sugar Crystals

Cut dried cherries in half, similar to the size of a raisin, and place in a bowl with water and set aside.

In a large mixing bowl, combine yeast, 3/4 cup of flour and cardamom. Heat together milk, butter, sugar and salt just until warm, stirring occasionally to melt butter. Cool to approximately 110 degrees. Add to dry mixture in mixing bowl; add egg. Beat at low speed with electric mixer for 30 seconds, scraping sides of bowl constantly. Beat at high speed for 3 minutes. By hand, stir enough of the remaining flour to the above mixture to make a soft dough. Turn out onto lightly floured surface; knead till smooth and elastic, 5 to 8 minutes. Gently knead in strained cherries until incorporated throughout the dough, 1 to 2 minutes. Place in lightly greased bowl, cover and keep covered with moist cloth until doubled in bulk. Approximately 1 1/4 hours. Punch down and turn out onto lightly floured surface. Divide dough into thirds and form into balls. Let rest 10 minutes. Roll each ball into 16" long ropes. Line up the three ropes on parchment paper lined cookie sheet and braid loosely. Pinch ends and tuck under. Cover, let rise 30 minutes until almost doubled in size. Brush lightly with milk. Do not soak or allow milk to get on parchment paper. Sprinkle with dusting sugar crystals. Bake at 375 degrees for 20-25 minutes until golden brown.