

Braided Blueberry Bread

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Ingredients:

1 (1#) loaf frozen bread dough
3 oz cream cheese, softened
1 TBSP cookie butter (speculoos)
1 TBSP brown sugar
3 TBSP blueberry preserves

2 TBSP melted butter

Directions:

*Wrap the frozen dough in a piece of greased plastic wrap and refrigerate overnight (or for about 6 hours).

*Mix together the cream cheese, cookie butter, brown sugar, and blueberry preserves. Set aside.

*Cover a baking sheet with parchment paper.

*Roll the dough on a floured surface to about a 16 X 9 rectangle. Cut into 3 strips, 16 inches long by 3 inches wide, and spread the cream cheese mixture down the center of each strip to about an inch of the top and bottom, and to about 1/4 an inch of each side.

*Roll one long side of each strip over the filling, then do the same with the other side, forming 3 ropes. Gently pinch the edges. Move the strips to the prepared baking sheet, side by side.

*Squeeze the top 1 inch of the strips together and fold under. Loosely braid the strips then squeeze the bottoms together and fold under like you did at the top.

*Grease a large piece of plastic wrap and cover the braid loosely. Set aside for 4 hours to rise.

*Preheat oven to 350 degrees. Remove the plastic wrap, gently brush the melted butter over the top of the braid. Bake for 30 minutes.