

♥ recipes worth sharing

Joy's

Bread Wreath

Description:

This beautiful sweet bread wreath features layers of cinnamon-sugar, maple flavoring, and chopped nuts twisted into a festive wreath shape and finished with a sweet maple glaze. It's a wonderful make-ahead recipe for holidays, brunches, and special family gatherings.



PREP TIME
45 min



COOK TIME
20–35 min



TOTAL TIME
Varies



YIELD
1 large wreath

INGREDIENTS

Dough

- 1 tablespoon active dry yeast
- 1 cup warm milk or water
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 egg, unbeaten
- 3 cups flour

Filling

- 1 cup sugar
- 1 teaspoon cinnamon
- 1 teaspoon maple flavoring
- 1/3 cup chopped nuts
- 4 tablespoons melted butter

Maple Glaze

- 1½ cups powdered sugar
- 2 tablespoons margarine
- ½ teaspoon maple flavoring
- 2 tablespoons hot water

RHINO TIP



For the cleanest twists, make sure the dough is chilled before rolling and shaping. Cold dough is easier to handle and helps the wreath hold its shape.

STEP-BY-STEP INSTRUCTIONS



1

Prepare the dough.

Dissolve the yeast in the warm milk or water. Add the sugar, salt, egg, and flour. Mix well and stir vigorously into a soft dough. Knead until smooth.

2

Chill the dough.

Divide the dough into 3 equal pieces. Knead each piece briefly and place in covered containers. Chill for several hours.

3

Prepare the filling and roll the dough.

In a small bowl, mix together the sugar, cinnamon, maple flavoring, and chopped nuts until blended. Roll each piece of dough into a circle approximately 14 inches in diameter, about the size of a large pizza pan.

4

Layer the wreath.

Place one dough circle on a large pizza pan. Brush with melted butter and sprinkle with one-third of the filling mixture. Repeat with the second and third dough circles, brushing each with butter and sprinkling with filling as you build the layers.

5

Cut and twist the wreath.

Leave a 2-inch circle in the center untouched. Cut the wreath into 16 sections from the outer edge toward the center. Twist each section. Each twisted piece will contain all 3 layers of dough.

6

Rise and bake.

Let the wreath rise for 45 minutes. Bake at 350°F for 20–35 minutes, or until golden brown.

7

Glaze and serve.

In a small bowl, combine the powdered sugar, margarine, maple flavoring, and hot water until smooth. Drizzle the glaze over the warm wreath before serving.

TIPS & VARIATIONS

1



Use pecans or walnuts for the chopped nuts, depending on your preference.

2



For extra maple flavor, add a few drops of maple flavoring to the glaze.

3



Make-Ahead Dough: The dough can be made ahead and kept covered in the refrigerator for up to 3 weeks.

4



Freezer-Friendly Dough: After dividing the dough into 3 pieces, wrap each piece tightly and freeze until ready to use. Thaw before rolling, shaping, and baking.

5



Holiday Prep Tip: Make the dough ahead of time, refrigerate or freeze it, then roll, shape, rise, and bake the wreath fresh when you're ready to serve.



Family favorites, one recipe at a time.

