



YIELD: 16 LARGE ROLLS

Nutty Peanut Butter Cinnamon Braids

WILMA OLDS, WILSON, KANSAS
 2023 National Festival of Breads
 Go Nuts Category Honorable Mention

INGREDIENTS

DOUGH

- 4½ cups Hudson Cream Bread Flour, divided
- 2 (¼-ounce) packages instant dry yeast
- ½ cup granulated sugar
- 2 teaspoons salt
- 2 tablespoons powdered peanut butter
- 2 tablespoons wheat germ
- 1¾ cups whole milk
- 5 tablespoons unsalted butter
- 2 large eggs
- 1 cup dry roasted, lightly salted peanuts, finely chopped

FILLING

- ¾ cup light brown sugar
- 2 tablespoons ground cinnamon
- 6 tablespoons unsalted butter, softened, divided

PEANUT BUTTER GLAZE

- 3 cups confectioners' sugar, sifted
- 1 tablespoon unsalted butter, melted
- ¼ cup creamy peanut butter
- 6 - 7 tablespoons whole milk
- ½ teaspoon vanilla extract
- ⅓ cup dry roasted, lightly salted peanuts, finely chopped, for garnish

DIRECTIONS

1. **For dough:** In the bowl of stand mixer fitted with paddle, combine 2 cups flour, yeast, sugar, salt, powdered peanut butter and wheat germ. Set aside.
2. In microwaveable bowl heat milk and butter to 120°F -130°F. Add to flour mixture and mix to combine. Stir in the eggs. Gradually stir in enough of the remaining flour to make a soft dough.
3. Using dough hook, add peanuts and knead 8 - 10 minutes until smooth and elastic. Cover; let rest 5 - 10 minutes.
4. **For filling:** In a medium bowl, combine brown sugar and cinnamon. Set aside.
5. Divide the dough in half. Place half in a greased bowl, turning to grease top, cover with plastic wrap and place in the refrigerator.
6. On a lightly floured surface, roll remaining dough into a 14" x 14" square. Spread on 3 tablespoons butter and sprinkle on half of the brown sugar and cinnamon mixture. Fold the bottom edge of the 14" square to the top, making two layers of dough, now measuring 7" x 14". Pinch the top edges together to join the two pieces of dough. Slightly pat the two pieces of dough together. Cut 24 slices, each about ½", with a knife or pizza cutter to make 7" x ½" double slices of dough.
7. **To braid:** For each roll, braid three slices together, pinching the top and bottom and tucking under the ends. Place braided rolls 2 inches apart on 2 greased or parchment-lined 15" x 10" baking sheets. Cover; let rise until doubled, about 45 minutes.
8. Remove the other half of the dough from the refrigerator and repeat steps 6 and 7.
9. Near the end of the rise, preheat oven to 375°F. Bake 15 - 20 minutes or until golden brown and internal temperature is 195°F - 199°F.
10. **For glaze:** In medium bowl, whisk ingredients until smooth and thin consistency. Spread on rolls with a pastry brush as soon as they are removed from the oven and sprinkle on peanuts.

NUTRITION INFORMATION PER SERVING (1 ROLL, 153g): 550 calories, 25g total fat, 8g saturated fat, 0g trans fat, 50mg cholesterol, 400mg sodium, 70g total carbohydrate, 4g dietary fiber, 38g total sugars, 14g protein, 8mcg folate, 0mg vitamin C, 1mg iron.