



FRUIT FILLED COFFEE BRAID

- 1 Cup Lukewarm Milk
- 1/2 Cup Sugar
- 1 Teaspoon Salt
- 2 Envelopes Yeast
- 2 Eggs
- 1/2 Cup Shortening
- 4 1/2 to 5 Cups Flour

CINNAMON APPLE FILLING

- 4 Small Apples, Peeled and Cut Up
- 3 Tablespoons Cinnamon Candies
- 1/3 Cup Water

APRICOT FILLING

- 25 Dried Apricots
- 4 Tablespoons Sugar

POPPY SEED FILLING

- 1/2 Cup Poppy Seeds
- 1/3 Cup Sour Cream
- 1 Tablespoon Butter
- 1 Tablespoon Honey
- 1/4 Cup Chopped Almonds
- 1 Teaspoon Grated Lemon Rind
- 1 Tablespoon Chopped Citron
- 1/4 Cup Raisins
- 2 Tablespoons Sugar
- 1 Tablespoon Cornstarch
- 2 Tablespoons Red Jelly

DIRECTIONS

1. Mix together milk, sugar and salt.
2. Crumble yeast into milk mixture and stir until yeast dissolves.
3. Stir in eggs and shortening.
4. Add flour, mixing with a spoon, then with hands to combine.
5. Place dough on a floured board and knead until smooth and elastic.
6. Place in a greased bowl, turning to coat, cover and allow to rise one hour.
7. Punch down, flip dough in the bowl and allow to rise 45 minutes.
8. Divide dough into three sections and let rest for 15 minutes.
9. Roll each section into an oblong 13 x 6 inches each.
10. For Cinnamon Apple Filling - Combine all ingredients in a saucepan, cook until soft. Drain and press pulp through a sieve.
11. For Poppy Seed Filling - Mix together all ingredients and boil for 1 minute.
12. For Apricot Filling - Soak apricots in boiling water until soft. Drain, press through a sieve and add sugar.
13. Spread desired filling to within 1 inch of the edge of each dough section.
14. Roll up cinnamon roll fashion.
15. Seal edges by pinching together.
16. To braid, gather each piece at the top and pinch to seal.
17. Braid dough loosely, pinching ends.
18. Sprinkle with cinnamon sugar if desired.
19. Bake in a 375 degree oven for 25 to 30 minutes.

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