



FESTIVE FRENCH BREAD

- 3 Envelopes Active Dry Yeast
- 2 Tablespoons Sugar
- ¼ Cup Warm Water
- 7 Cups White Flour
- 2 Cups Warm Water
- 1 Tablespoon Salt

FILLING

- 8 ounces Cream Cheese
- 1 Stick Softened Butter
- 1 Cup Powdered Sugar
- 1 Teaspoon Almond Extract
- 1 Cup Chopped Walnuts or Almonds
- 2 Tablespoons Lemon Rind
- 2 Tablespoons Orange Rind
- 2 Tablespoons Orange Juice
- 1 Cup Dried Fruit (Such as Golden Raisins)
- 4 Drops Green Food Coloring (Optional)

DIRECTIONS

1. Mix yeast, sugar and ¼ cup of warm water in mixing bowl.
2. Let rise for 30 minutes.
3. To the yeast mixture add 2 cups flour, 2 cups warm water and salt.
4. Mix too make smooth.
5. Stir in 4 cups flour.
6. Turn out onto board, cover and let rest for 10 minutes.
7. Knead for 5 to 8 minutes, working in remaining flour. Let rise, covered, for 1 ½ hours.
8. Punch down and let rest for 10 minutes.
9. Knead for 5 to 8 minutes.
10. Divide into 2 balls.
11. Roll out onto floured board into 2 rectangles.
12. Fill each with 1/3 c of filling.
13. Tuck ends under.
14. Place on a cookie sheet sprinkled with corn meal.
15. Brush each loaf with remaining filling.
16. Let rise, covered, for 1 hour.
17. Bake 35 minutes at 350 degrees.