**Sweet Bread Braid**

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| *Dough*  625 mL flour, divided  60 mL sugar  7 mL salt  15 mL quick rise yeast  25 mL margarine  225 mL water  1 egg | *Filling*  50 mL water, divided  15 mL cornstarch  50 mL apple juice  120 mL sugar  1 mL cinnamon  375 mL apples, peeled & diced (about 2)  7 mL margarine |

1. Preheat oven to 375F.
2. In a large bowl, combine 125 mL flour, sugar, salt and yeast.
3. In a small pot, combine margarine and water. Heat until 105-115F.
4. Add warm liquid to flour mixture. Stir until well mixed in.
5. Add egg and 125 mL flour, combine well. Add enough of the remaining flour to make a soft dough.
6. Turn out onto a lightly floured counter and knead for 5-8 minutes.
7. Place the dough into a greased (oil) bowl and flip it to make sure all the dough is greased. Cover it with a clean t-towel and let rise on top of warm oven for 15 minutes.
8. Combine 25 mL water and cornstarch in a custard cup. Set aside. Prepare apples, set aside.
9. In a small pot, combine juice, remaining water, sugar and cinnamon. Bring to a boil on medium-high heat.
10. Add cornstarch solution to juice mixture and cook until thick (= boils), stir constantly.
11. Remove from heat. Add apples and margarine. Stir to coat.
12. After 30 minutes, punch down dough and roll out on a lightly floured surface into a rectangle (24 x 30 cm) (*about the size of a legal size paper*).
13. Place apple filling in the center (lengthwise). Leave a 7cm (3 inch) edge on either size.
14. Cut diagonally 2 cm (1 inch) strips evenly on both sides of the edge (lengthwise) but not close to the filling.
15. Braid dough by crisscrossing the strips. Pinch ends together.
16. Place braid on an ungreased cookie sheet; cover with t-towel. Let rise for 20-25 minutes.
17. Bake for 30-45 minutes or until golden brown. Cool on rack.