

Cranberry Swirl Bread



Bread

- 1 package Yumree Yumree Breads mix
- 1 package yeast – included in Yumree Yumree Breads mix
- 1/4 cup packed brown sugar
- 2 eggs, beaten
- 1 1/3 cups milk or rice milk
- 4 tablespoons butter or 1/4 cup extra light olive oil

Filling

- 1 (14 ounce) can whole berry cranberry sauce
- 1/2 cup finely chopped pecans

Glaze

- 2 ounces cream cheese
- 1/8 teaspoon vanilla extract
- 1/2 cup powdered sugar

In a large mixing bowl, combine Yumree Yumree Breads mix, yeast, and sugar. Mix well.

In a small saucepan, combine eggs, milk, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Using the [Rolling Mix](#) suggestion, lightly flour a silicone mat. Divide dough in half. Gently roll one half of dough in flour on mat. Form dough into a ball. With a lightly floured silicone rolling pin, roll dough into a 14 x 8 inch rectangle.

In a small microwave safe bowl, heat cranberry sauce in microwave for 45 seconds and stir. Repeat twice, or until cranberry sauce is a spreadable consistency. Spread half of cranberry sauce over dough leaving 1/2 inch on all sides of rectangle. Sprinkle half of pecans evenly over cranberry sauce.

Use the silicone mat as leverage; pick up short edge of mat; and gradually lift and roll short edge of dough into a jellyroll shape. When roll is completed, transfer dough into a greased 7 x 3 1/2 inch non-stick loaf pan, seam side down. Use a lightly floured dough lifter or cake lifter to move rolled bread into pan. Repeat for remaining dough. Cover both loaves with lightly greased plastic wrap and allow bread to rise in a warm place until level with top of pan. Use the [Quick Rise Method](#).

Bake at 350 degrees for 35 minutes, or until bread sounds hollow when tapped. Cool in pan on a wire rack for 3 minutes. Remove from pan. Lay bread on its side for 15 minutes. Flip to opposite side of loaf to continue cooling.

In a small microwave safe bowl, heat cream cheese in microwave for 20 seconds, or until soft. Stir in vanilla extract. Gradually add powdered sugar until desired consistency is achieved. Glaze tops of loaves.

Makes 2 loaves

Cook's Note: *Electric mixer required.* The filling and glaze were tested using a 700 watt microwave.