



Cranberry Wreaths

READY IN



45 min.

SERVINGS



12

CALORIES



276 kcal

SIDE DISH

Ingredients

- ☐ 0.3 cup butter
- ☐ 1 cup cranberries finely chopped
- ☐ 2 eggs
- ☐ 0.8 cup evaporated milk
- ☐ 3.5 cups flour all-purpose
- ☐ 1.5 teaspoons orange peel grated
- ☐ 1 cup powdered sugar sifted
- ☐ 1 teaspoon salt
- ☐ 0.5 cup sugar

- ☐ 0.5 teaspoon vanilla extract pure spice islands®
- ☐ 0.3 cup water
- ☐ 1 envelope rapidrise yeast dry

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer

Directions

- ☐ In large bowl, combine 1-1/2 cups flour, sugar, undissolved yeast, and salt.
- ☐ Heat milk, butter, and water until very warm (120 degrees to 130 degrees F). Gradually add to flour mixture; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally.
- ☐ Add eggs and 1/2 cup flour; beat 2 minutes at high speed, scraping bowl occasionally. With spoon, stir in enough remaining flour to make stiff batter. Cover tightly with plastic wrap; refrigerate 2 to 24 hours.
- ☐ Cranberry filling: In medium saucepan, combine chopped cranberries, 1/2 cup sugar, and 1 1/2 teaspoons grated orange peel; bring to boil over medium heat. Reduce heat; simmer, stirring frequently, for 5 minutes or until very thick.
- ☐ Remove mixture from heat, and let cool.
- ☐ Remove dough from refrigerator. Punch dough down.
- ☐ Remove to lightly floured surface.
- ☐ Roll to 21 x 12-inch rectangle.
- ☐ Spread Cranberry Filling over dough to within 1/2 inch of edges. Fold crosswise in thirds, to enclose filling, making a 12 x 7-inch rectangle. Press edges to seal.
- ☐ Cut dough into 12 (1-inch) strips. Holding ends of each strip, twist three times. Pinch together ends of each twisted strip to form wreaths; place on greased baking sheets. Cover; let rise in warm, draft-free place until almost doubled in size, about 30 to 45 minutes.

- ☐
- Bake at 400 degrees F for 12 to 15 minutes or until done, switching positions of sheets halfway through baking time for even browning.
- ☐
- Remove wreaths from baking sheets; let cool on wire racks. Frost wreaths with Powdered Sugar Icing, if desired.
- ☐
- Powdered Sugar Frosting: In bowl, combine powdered sugar, 4 to 5 teaspoons evaporated milk, and 1/2 teaspoon SPICE ISLANDS Pure Vanilla Extract. Stir until smooth

Nutrition Facts



Properties

Glycemic Index:15.84, Glycemic Load:26.26, Inflammation Score:-4, Nutrition Score:7.6469565318978%

Flavonoids

Cyanidin: 3.87mg, Cyanidin: 3.87mg, Cyanidin: 3.87mg, Cyanidin: 3.87mg Delphinidin: 0.64mg, Delphinidin: 0.64mg, Delphinidin: 0.64mg, Delphinidin: 0.64mg Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg Peonidin: 4.1mg, Peonidin: 4.1mg, Peonidin: 4.1mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg Epicatechin: 0.36mg, Epicatechin: 0.36mg, Epicatechin: 0.36mg, Epicatechin: 0.36mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.55mg, Myricetin: 0.55mg, Myricetin: 0.55mg, Myricetin: 0.55mg Quercetin: 1.24mg, Quercetin: 1.24mg, Quercetin: 1.24mg, Quercetin: 1.24mg

Nutrients (% of daily need)

Calories: 275.9kcal (13.79%), Fat: 6.13g (9.44%), Saturated Fat: 1.81g (11.28%), Carbohydrates: 49.1g (16.37%), Net Carbohydrates: 47.63g (17.32%), Sugar: 20.18g (22.42%), Cholesterol: 31.85mg (10.62%), Sodium: 267.24mg (11.62%), Alcohol: 0.06g (100%), Alcohol %: 0.07% (100%), Protein: 6.08g (12.17%), Vitamin B1: 0.36mg (24.17%), Selenium: 15.14µg (21.63%), Folate: 85.28µg (21.32%), Vitamin B2: 0.29mg (17.29%), Manganese: 0.29mg (14.25%), Vitamin B3: 2.44mg (12.18%), Iron: 1.9mg (10.53%), Phosphorus: 91.65mg (9.17%), Fiber: 1.47g (5.87%), Calcium: 53.82mg (5.38%), Vitamin A: 252.45IU (5.05%), Vitamin B5: 0.48mg (4.81%), Zinc: 0.53mg (3.52%), Copper: 0.07mg (3.5%), Magnesium: 13.77mg (3.44%), Potassium: 112.26mg (3.21%), Vitamin B6: 0.05mg (2.54%), Vitamin E: 0.38mg (2.54%), Vitamin C: 1.82mg (2.2%), Vitamin B12: 0.1µg (1.59%), Vitamin D: 0.16µg (1.08%)