



Cream Cheese-Filled Wreath

 Vegetarian

READY IN



615 min.

SERVINGS



12

CALORIES



309 kcal

SIDE DISH

Ingredients

- ☐ 0.5 oz active yeast dry
- ☐ 4 cups bread flour
- ☐ 0.5 cup butter
- ☐ 2 large eggs lightly beaten
- ☐ 1 teaspoon salt
- ☐ 8 oz cup heavy whipping cream sour
- ☐ 0.5 cup sugar
- ☐ 2 teaspoons sugar

- ☐ 12 servings vanilla glaze
- ☐ 0.5 cup warm water (105° to 115°)

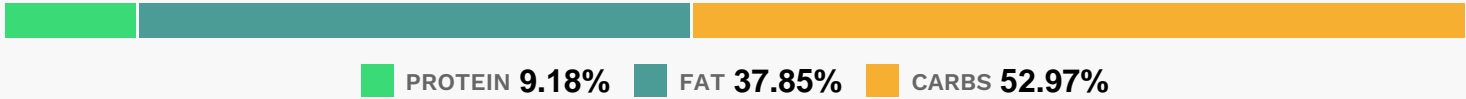
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ kitchen thermometer

Directions

- ☐ Cook first 4 ingredients over medium-low heat, stirring occasionally, 5 minutes or until butter melts. Cool until an instant-read thermometer registers to 105 to 115 (10 minutes).
- ☐ Combine yeast, warm water, and 2 tsp. sugar in a large bowl; let stand 5 minutes. Stir in sour cream mixture and eggs; gradually stir in flour. (Dough will be soft.) Cover and chill 8 to 24 hours.
- ☐ Turn dough out onto a heavily floured surface, and knead 4 or 5 times.
- ☐ Roll dough into a 24- x 8-inch rectangle; spread with Cream Cheese Filling, leaving a 1-inch border around edges.
- ☐ Roll up dough, jelly-roll fashion, starting at 1 long side; press seam.
- ☐ Place, seam side down, on a lightly greased baking sheet. Bring ends of roll together to form a ring; moisten and pinch edges to seal. Cover; let rise in a warm place (85), free from drafts, 1 hour or until doubled in bulk.
- ☐ Preheat oven to 37
- ☐ Bake 20 to 22 minutes or until browned.
- ☐ Transfer to a serving plate.
- ☐ Drizzle with Vanilla Glaze.

Nutrition Facts



Properties

Glycemic Index:21.43, Glycemic Load:25.86, Inflammation Score:-3, Nutrition Score:6.14999999120184%

Nutrients (% of daily need)

Calories: 308.94kcal (15.45%), Fat: 12.94g (19.91%), Saturated Fat: 7.14g (44.66%), Carbohydrates: 40.74g (13.58%), Net Carbohydrates: 39.42g (14.33%), Sugar: 9.92g (11.02%), Cholesterol: 62.49mg (20.83%), Sodium: 274.41mg (11.93%), Alcohol: 0.34g (100%), Alcohol %: 0.44% (100%), Protein: 7.06g (14.12%), Selenium: 20.04µg (28.63%), Manganese: 0.34mg (17.06%), Folate: 46.73µg (11.68%), Vitamin B1: 0.17mg (11.4%), Vitamin B2: 0.15mg (8.7%), Phosphorus: 81.13mg (8.11%), Vitamin A: 399.94IU (8%), Vitamin B5: 0.54mg (5.44%), Fiber: 1.32g (5.27%), Copper: 0.09mg (4.67%), Vitamin B3: 0.92mg (4.62%), Zinc: 0.63mg (4.2%), Vitamin E: 0.55mg (3.64%), Magnesium: 14.36mg (3.59%), Calcium: 33.25mg (3.32%), Iron: 0.57mg (3.16%), Vitamin B6: 0.06mg (2.78%), Potassium: 92.04mg (2.63%), Vitamin B12: 0.13µg (2.18%), Vitamin D: 0.17µg (1.11%), Vitamin K: 1.1µg (1.05%)