THE J.M. SMUCKER Co

Raspberry Breakfast Braid

Prep Time	Cook Time	Serves	Difficulty
20 mins	15 mins	8	N/A

Ingredients

- **Cake:**
- 2 cups (500 mL) packaged baking mix
- 3 oz (85 g) cream cheese (1/3 of 250 g package)
- 1/4 cup (50 mL) butter or margarine
- 1/3 cup (75 mL) milk
- 1/2 cup (125 mL) **Smucker's®** Raspberry Spread
- **Glaze:**
- 1/2 cup (125 mL) icing sugar
- 1/4 tsp (1 mL) almond extract
- 2-3 tsp (10-15 mL) milk

Directions

Step 2:

Preheat oven to 425°F (220°C). Grease a baking sheet.

Step 3:

In medium bowl, measure baking mix. Cut in cream cheese and butter until mixture is crumbly. Stir in milk. Turn dough onto lightly floured surface and knead lightly 10 to 12 times. Roll dough into a 12” x 8” (30 cm x 20 cm) rectangle. Turn onto prepared baking sheet. Spread jam lengthwise down centre 1/3 of dough. Make 2” (5 cm) cuts at 1” (2.5 cm) intervals on long sides. Fold strips over filling.

Step 4:

Bake in centre of preheated oven 12 to 15 minutes or until lightly browned.

Step 6:

Combine all glaze ingredients, adding enough milk for desired drizzling consistency. Drizzle over coffee cake.

Replace raspberry jam with your favourite **Smucker's Spread**.

Images

