

## SWEDISH HOLIDAY WREATH

### INGREDIENTS

2 1/2 teaspoons active dry yeast  
4 tablespoons butter  
1/2 cup milk  
a large pinch saffron  
3 tablespoons granulated sugar  
1/4 teaspoon salt  
1/2 teaspoon cardamom  
1 3/4 cups all-purpose flour

### Filling

4 tablespoons unsalted butter, softened to room temperature  
3 tablespoons granulated sugar  
1/2 tablespoon cinnamon  
1/2 teaspoon cardamom  
Zest from 1/2-1 orange, finely minced  
Pinch of salt

### Egg wash

1 egg, lightly beaten with a splash of cream or milk and a pinch of salt  
Granulated or pearl sugar, to sprinkle

### DIRECTIONS

Place 1/2 cup of the flour in the work bowl of your stand mixer. Sprinkle yeast over it and one tablespoon of the sugar.

Melt butter in a sauce pan. Add milk and saffron and heat until approximately 100-105F, remove from heat and pour over the sprinkled yeast and flour. Let bloom for 15 minutes. If the yeast does not foam up, your liquid was too hot and you may have killed it, so be mindful of the heat. When yeast is completely dissolved, add the remaining sugar, salt, cardamom and remaining flour. Using the dough hook, work the dough until smooth and elastic, about 5 minutes. Remove the dough and shape into a ball; place in a lightly greased large bowl, cover with plastic wrap and leave to rise until doubled in size, about 60-90 minutes.

Meanwhile, mix the ingredients for the filling into a paste and set aside.

When dough is ready, roll it out into a large rectangle on a lightly floured surface. The dough should measure about 22 x 10 inches. Spread with filling and roll it into a log lengthwise (which means you'll have a 22-inch-long log). Using a sharp knife, split the dough in half lengthwise (which means you'll end up with two long strips of dough, still 22 inches long with the inside layers "exposed"). Put the two layers next to each other with the "exposed" part up. Join the top of the two pieces together, then start twisting the two lengths together (imagine doing a braid with just two strands, or you could just twist them together).

Transfer "braid" onto parchment paper or a silpat mat and shape it into a wreath by joining the two ends together. Slide the wreath on its paper or silpat onto a baking sheet. Cover loosely with plastic wrap and let rise for 45 minutes.

Meanwhile, heat oven to 390F.

Lightly brush wreath with egg wash. Sprinkle some granulated sugar on top. Bake 20 - 23 minutes or until golden brown. Let cool on wire rack before serving.