

RASPBERRY BRIOCHE BRAID

INGREDIENTS BRIOCHE DOUGH

½ tsp granulated yeast
1 tsp kosher salt
2 large eggs, lightly beaten
2 tbsp honey
5 tbsp unsalted butter, melted
⅓ c lukewarm water
1½ c + 1 tbsp flour

QUICK RASPBERRY JAM

12 oz raspberries
¼ c sugar
¾ tsp lemon juice

CREAM CHEESE FILLING

4 oz cream cheese, at room temperature
½ tsp lemon zest
1 tbsp sugar

EGG WASH

1 large egg
1 tbsp water

RASPBERRY ICING

single raspberry
2 tbsp heavy cream
½ c confectioner sugar

PREHEAT

Preheat the oven to 350°.

DIRECTIONS, BRIOCHE DOUGH

In a large bowl, mix yeast, salt, eggs, honey, butter, and water. Stir in flour until incorporated. Cover (not airtight), let sit at room temperature for about two hours. Then refrigerate at least 3 hours, but overnight is best.

QUICK RASPBERRY JAM

In small saucepan heat raspberries, sugar, and lemon juice. Use fork to break up raspberries just enough to produce a bit of juice. Simmer over medium-low heat about 30 minutes, stirring often. Jam will cling to spoon when it is done. Allow to cool.

CREAM CHEESE FILLING

Mix cream cheese, lemon zest, and sugar in small bowl. Set aside.

BRIOCHE BRAID

On sheet of parchment paper, roll brioche dough into 10 x 12" rectangle. Use enough flour the dough doesn't stick to the paper or rolling pin. Spread cream cheese filling down the center of dough, not more than 1½" wide. Top cream cheese with raspberry jam.

Cut ½" strips on both sides of filling using pastry or pizza cutter. Lightly lift and twist top two strips of dough, then cross them over top of filling. Do not pull dough too thin or it may break as it rises and bakes. Continue same routine of lifting and twisting pieces and crossing over each other until end, tuck loose ends under the loaf so they are secure.

Place braid and parchment onto a baking sheet. Cover loosely with plastic and allow to rest for about 1½ hours.

EGG WASH

Just before baking, beat egg and water in a small bowl. Brush braid gently on all sides with egg wash.

BAKE

Bake braid for 30 minutes or until golden brown. Allow to cool before topping with the icing.

RASPBERRY ICING

In small bowl, mash single raspberry with fork. Add cream and mix until blended. Add confectioner's sugar and mix until smooth. If too thick to drizzle, add more cream. Once braid is cool, drizzle with half the icing. Top with remaining raspberries and drizzle again with remaining icing.