

Cream Cheese Braid

Patricia Cooper

1 (8 oz.) container sour cream,
warmed

½ cup sugar

½ cup butter, melted

1 tsp. salt

2 pkgs. dry yeast

½ cup warm water

2 eggs, beaten, room
temperature

4 cups flour

Filling:

2 (8 oz.) pkgs. cream cheese

¾ cup sugar

1 egg, beaten

½ tsp. salt

2 tsp. vanilla

Glaze:

2 cups sifted powdered sugar

¼ cup milk

2 tsp. vanilla

Combine sour cream, sugar, butter, and salt in large bowl. Mix well and add eggs. Mix in dry ingredients, excluding flour. Gradually stir in flour (dough will be soft). Cover tightly and chill overnight.

Mix filling ingredients well with mixer. Divide dough into 4 equal portions. Turn each portion on floured surface and knead 4 to 5 times. Roll into a 12x8-inch rectangle. Spread ¼ filling over each, leaving ½ inch around edges. Roll in jelly-roll fashion. Pinch edges and ends to seal.

Carefully place rolls, seam side down, on greased baking sheet. Make 6 equally spaced X-shaped cuts across top of each loaf. Cover and let rise for 1 hour. Bake at 375° for 15 to 20 minutes. Mix glaze ingredients well; spread glaze on loaves while warm.