



RECIPE NAME: Yummy Cream Cheese Bread

FROM THE KITCHEN OF: Jan Collins '74, '75

INGREDIENTS:

DOUGH

8 ounces sour cream,
scalded
1/2 cup sugar
1/2 cup melted butter
2 eggs, beaten
1 teaspoon salt
2 packages dry yeast (4
1/2 teaspoons)
1/2 cup warm water
4 cups all-purpose flour

FILLING

2 - 8 ounce packages
cream cheese, room
temperature
3/4 cup sugar
1 egg, beaten
1/8 teaspoon salt
2 teaspoon vanilla

GLAZE

2 cups sifted powdered
sugar
1/4 cup milk
2 teaspoon vanilla

INSTRUCTIONS:

Dough: Combine sour cream, sugar, butter, and salt. Mix well and cool to lukewarm. In large bowl dissolve yeast in warm water; stir in sour cream mixture and eggs. Slowly add flour. Dough will be soft. Place in greased bowl; cover and let rise until double in size, about 1 to 1/2 hours. Punch down. Divide dough in half. On a floured surface, roll one half of the dough into a rectangle about 12" x 18". Spread half of the filling over dough leaving a 1/2" inch margin around the edges. Roll up jelly roll fashion starting at the long edge. Pinch edges. Place in greased 9" round pan serpentine style. Repeat with remaining dough and filling. Cover and let rise until double in size about 45 to 60 minutes. Bake in preheated 350 degree oven for 30 to 35 minutes. Cool completely. Drizzle glaze over each loaf.

Filling: Combine all ingredients until smooth.

Glaze: Combine all ingredients until smooth.

