
TRYDAY NIGHTS • LOWES FOODS

Filled with a rich peanut and pretzel blend, this bread is baked to a golden crisp. Try pairing it with a jam or preserve for a little added flavor. Makes 2

GOLDEN BRAIDED BREAD

INGREDIENTS:

- 2 Hershey's Gold bars
- Wewalka Danish Dough or Pastry Puff
- 1 Egg (for egg wash)

Optional:

- Lowes Foods Preserves for pairing

DIRECTIONS:

- Roll out the dough and cut it in half
- Place a Hershey's Gold bar on each sheet of dough so there is enough dough around it to cut and braid
- Cut strips along each side at an angle, enough so the dough strip will stretch across the bar
- Remove the 4 corner dough pieces and fold the end pieces over the candy bar
- Alternated crossing pieces of dough over the bar until the bar is entirely covered
- Place the braided bread on a cookie sheet. Coat the bread in an egg wash
- Bake the bread based on the instructions on the packaging
- Remove from oven and serve

