

TASTE OF HOME COOKING SCHOOL

Bread braids from Rhodes add new twist to meals



Braided Athenian bread



Ham Swiss and broccoli braid

Braided right-over-left or left-over-right, these breads will guarantee no leftovers tonight!

Hot bread baking in your oven creates a warm & cozy home. It can also make a quick & hearty meal or decadent dessert. How? You can use convenient frozen bread dough to easily turn your favorite ingredients into beautiful, filled bread braids!

Bread braids may look complicated, but if you can flatten a piece of dough and snip and tuck a few strips, then you can weave one and have it wrapped up in minutes. Try the home-baked "Ham, Swiss & Broccoli Braid" and in just a few minutes you'll have dinner made. Or, tightly tuck a few Greek favorites into an irresistible baked bundle for "Braided Athenian Bread". You can even criss-cross the strips to create a clever new twist on the ol' apple-pie dish.

But for the melted masterpiece of decadent desserts, "Rich Chocolate Toffee Braid" will take the top honors hands down. Warm cream cheese, melted milk chocolate and buttery toffee bits will come out of the oven with an aroma and sweet bread flavor you've likely never savored.

Whatever you choose to hide inside, beautiful bread braids made with frozen dough can help you weave your way to exciting everyday recipes.

Braided Athenian Bread

- 12 Rhodes Dinner Rolls or 1 Loaf Rhodes Bread, thawed to room temperature
- 1 tablespoon fresh minced garlic
- 1 can (6 oz.) whole black olives, halved
- 1/4 cup chopped Italian parsley
- 2 tablespoons capers, drained
- 1/4 cup sliced sun-dried tomatoes
- 1/4 cup sour cream
- 1 teaspoon black pepper
- 1/4 cup grated parmesan cheese
- 1 egg, beaten
- poppy seeds

Spray counter lightly with non-stick cooking spray. Roll loaf or dinner rolls combined into a 10x15-inch rectangle. Cover with plastic wrap and let rest. In a bowl, combine garlic, olives, parsley, capers, tomatoes, sour cream and pepper. Remove wrap from dough and place filling lengthwise down the middle third. Sprinkle filling with parmesan cheese. Make cuts 1 1/2-inches apart on long sides of dough to within 1/2-inch of filling. Alternately cross strips over filling. Press short ends together to seal and tuck under. Support braid with both hands and place on a large, sprayed baking sheet. Brush with beaten egg and sprinkle with poppy seeds. Cover with sprayed plastic wrap and let rise 30 minutes. Remove wrap and bake at 350 degrees for 25-30 minutes.

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