

Cinnamon Butter Braid from She Makes and Bakes

Prep time 30 minutes Bake time 20 minutes at 400

Makes 2 braids

1 package puff pastry sheets, thawed

3 tablespoons milk

1/2 cup butter

1 cup brown sugar, packed

2-3 tablespoons cream

1/8 teaspoon baking soda

1 tablespoon cinnamon

1 egg + 1 tablespoon water (egg wash)

For the icing:

1 cup powdered sugar

2 tablespoons milk

Dash cinnamon

Preheat oven to 400 degrees.

In a saucepan over medium high heat, melt the butter. Add in the brown sugar and whisk, bringing it up to a boil. Let it boil for about one minute, remove from heat, and whisk in the cream. Add the baking soda and cinnamon and whisk until combined. Spread out your puff pastry sheets on parchment-paper-lined sheet trays. Brush with a few tablespoons of milk (this is supposed to help act as a glue to keep the filling in). On the outside sections, cut diagonal strips that are about 1/2 inch wide. Cut small slits on the creases at the top and bottom of the pastry. Spread half of the filling in the center of each pastry sheet, leaving room on the ends. Fold the top and bottom of the pastry over the filling, and start folding the strips over the filling, alternating between the left and right side. Make sure there are no gaps. Cut the wings off the corners and pinch to seal. Press any seams together to minimize filling leakage.

Mix together egg and water and brush onto the top of the puff pastry. You can use the rest of the wash for scrambled eggs. Place the sheet tray in the oven, and bake for about 20 minutes until the top is browned.

To make the icing, stir together the powdered sugar, milk, and cinnamon until smooth. Drizzle over baked pastry and serve.

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