

CANDY CANE BREAD

2 c. dairy sour cream
2 pkg. active dry yeast
1/2 c. warm water
1/4 c. butter, softened
1/3 c. sugar
2 tsp. salt
2 eggs
About 6 c. all-purpose flour



FILLING for cakes:

1 1/2 c. (divided into 3) chopped dried apricots
1 1/2 c. (divided into 3) chopped maraschino cherries
mix filling together in separate bowls ... each bowl should contain 1/2 c. of chopped apricots and 1/2 c. of chopped maraschino cherries thoroughly combined.

Heat sour cream over low heat until lukewarm. Dissolve yeast in warm water. Stir in sour cream, 1/4 cup butter, sugar, salt, eggs and 2 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle.

Turn dough onto well floured board; knead until smooth, about 10 minutes. Place in greased bowl; turn grease side up. Cover; let rise in warm place until double, about 1 hour.

Heat oven to 375 degrees. Punch down dough; divide into 3 equal parts. Roll each part into rectangle, 15 x 6 inches; place on greased baking sheet. With knife, make 2 inch cuts at 1/2 inch intervals on long sides of rectangles. Spread 1 bowl filling down center of each rectangle. Criss-cross strips over filling. Stretch dough to 22 inches. Curve to form cane. Bake 15-20 minutes or until golden brown.

While warm, brush with butter and drizzle canes with Thin Icing. If desired, decorate with cherry halves or pieces. 3 coffee cakes.

THIN ICING:

2 c. confectioners' sugar
2 tbsp. water

Blend 2 cups sugar with about 2 tablespoons water. If icing is too stiff, stir in few drops of water.