

## Coffee Cake Braids



### Trisha's Dishes

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**Note:** The unbaked recipe can be refrigerated up to 24 hours. Freezes well.

When my brother and I were growing up our mother would fix the most incredible breakfast pastries. This is our favorite.

**Servings:** Makes 4 braids. 4 to 6 serving per braid.

**Prep Time:** 45 minutes + rest overnight

**Bake Time:** 30 minutes @ 350 degrees

### Step 1 - The Batter

#### Ingredient and Instructions:

- 4 cups flour
- 6 tablespoons sugar
- 1 teaspoon salt
- 1 cup shortening

Mix as you would a pie crust.

- 1 package yeast

Mix yeast with  $\frac{1}{4}$  cup of water then add to batter.

- 3 beaten egg yolks
- 1 cup scalded milk (cool to luke warm)

Mix well, cover and place in refrigerator overnight.

### Step 2 - The Filling

#### Ingredient and Instructions:

- 1 cups brown sugar
- $\frac{1}{2}$  cup flour
- 1 tablespoon grated orange rind
- 1 cup chopped pecan

Mix together and set aside.

- $\frac{1}{2}$  melted butter

Add and mix just before assembling the braids.

### Step 3 - Assemble

1. Divide dough in 4 parts and roll each to a 9 X 12 size.
2. Evenly divide and spread filling over dough.
3. Roll (long side) as a jelly roll, cut in two long way then braid, keeping cut side up until you get to end. Garnish with 36 pecan halves.
4. Bake as directed, drizzle with glaze and enjoy.

**For Glaze:** Combine 2  $\frac{1}{2}$  cups confectioners' sugar,  $\frac{1}{4}$  cup milk and 1 teaspoon vanilla extract.