

Auntie Anne's[®] AT-HOME™ BAKING KIT

YOU'LL NEED:

- Auntie Anne's[®] Baking Kit
- Nonstick spray
- 1 cup unsalted butter, divided use
- ½ cup packed brown sugar
- 12 oz. can almond cake and pastry filling (other nut varieties of cake and pastry filling may be substituted)
- ¼ cup cold strong coffee
- 1½ cups fresh or jarred raspberry puree

DOUGH PREPARATION (1 DOUGH MIX)

1. In a large bowl, dissolve contents of 1 yeast packet in 1¼ cups lukewarm tap water (105°F). Let rest about 2 minutes. **Note:** Water temperature must not exceed 115°F.
2. Add 1 dough mix to yeast/water mixture. Using a rubber spatula (or your hands), mix until dough ball forms.

BAKING INSTRUCTIONS

Preheat oven to 375°F.

Yield: 12-16 servings

1. Grease two 9" x 5" loaf pans.
2. Divide dough in half. Place a dough portion on a lightly floured rolling mat and roll to a very thin rectangle (slightly less than ⅛" thick).
3. In a medium microwave-safe bowl, microwave ¼ cup butter and brown sugar for 1-2 minutes just until butter is melted and brown sugar is dissolved, stirring every 30 seconds. Remove from microwave. With mixer on low speed, mix in cake and pastry filling. Cool for 10 minutes.
4. Spread half of mixture on rolled out dough. Lift the edge of the rolling mat to begin to carefully roll dough like a jelly roll. Roll dough up completely then use fingers to gently seal ends and seam. Carefully lift up dough and place it in a prepared loaf pan in a U-shape with the ends overlapping slightly in the middle of the pan.
5. Repeat steps with remaining portion of dough and filling. Brush tops with coffee.
6. Cover each with plastic wrap that has been sprayed with nonstick cooking spray and place in a warm place for 30 minutes.
7. Remove plastic wrap and bake for 15 minutes. Reduce oven temperature to 325° and bake for 15-20 minutes more or until top is golden brown, covering top of bread loosely with foil if needed during last 15 minutes of baking time to prevent overbrowning.
8. Remove from oven and cool in pans for 30 minutes before inverting onto a wire to remove from pans and cool completely.
9. Heat a grill to medium high heat. Grease grill grates.
10. Melt remaining ¾ cup butter and place in a small bowl. Use a serrated knife to slice loaves into 1½" thick slices. Cut each slice into six cubes. Using 24 (12") metal or water-soaked wooden skewers, place three cubes on each skewer. Brush both sides lightly with melted butter.
11. Grill skewers for 2-3 minutes per side or until grill marks appear.
12. Arrange skewers on a platter. Place raspberry puree in a small bowl and place on platter. Serve immediately.

GRILLED ALMOND POVITICA KABOBS WITH RASPBERRY SAUCE



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