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*If Veterans don't help Veterans, who will?*

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## Swedish Coffee Bread (Bread Machine)

- 1 Cup milk
- 1/2 Tsp salt
- 1 Egg yolk
- 2 Tbsp softened butter
- 3 Cups all-purpose flour
- 1/3 Cup sugar
- 1 (1/4 ounce) envelope active dry yeast
- 3 Tsp ground cardamom
- 2 Egg whites, slightly beaten
- Pearl sugar or other decorative sugar

- 1) Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.
- 2) When the dough cycle has finished, divide into three equal portions. Roll each piece into a rope 12 to 14 inches long. Lay the three ropes side by side, then braid together. Tuck the ends underneath, and place onto a greased baking sheet, cover loosely with a towel, and allow to rise until doubled in bulk.
- 3) Preheat oven to 375 degrees F.
- 4) Brush the braid with beaten egg white and sprinkle with pearl sugar. Bake in preheated oven until golden brown, 20 to 25 minutes.

Makes 12 Servings

