



Maple Nut Twist

Dough Ingredients:

1/4 cup warm water
1 pkg active dry yeast
3/4 cup lukewarm milk
1/4 cup sugar
1 tsp salt
1 egg
1/4 cup butter

Filling Ingredients:

6 Tbsp butter
1/2 cup brown sugar
1 tsp cinnamon
1 tsp maple flavoring
1/3 cup chopped nuts

Instructions:

Dissolve yeast in warm water. Add milk, sugar, salt, egg and butter/margarine and half of the flour. Mix until smooth. Add enough of the remaining flour to handle easily. Knead until smooth and elastic (about 5 to 7 minutes). Cover with damp cloth; let rise in a warm place until doubled in size (about 1.5 hours). Meanwhile, prepare the filling: Let butter stand at room temperature to soften. Combine butter, brown sugar, cinnamon, maple flavoring and nuts. Mix well. Retrieve the risen dough and punch down and divide into 3 balls. With a rolling pin, roll each ball into an approx. 16 inch circle. Place on a greased pizza pan. Spread with one third of the filling. Repeat with the other two balls. Place a small glass into the center of the dough. Cut the dough into 16 sections leaving the center intact. It will look similar to spokes on a bicycle. Pick up a section of the dough and twist twice and tuck the end under. Do this with the remaining sections. Let rise until doubled (about 30 minutes). Bake in a 350 degree oven for 17 to 18 minutes. Once cooled drizzle with a glaze flavored with a touch of maple flavoring.