



Cranberry-Filled Wreaths



SERVINGS

24



COOKING TIME

23 min

Cranberry-Filled Wreaths are a delicious and festive addition to your holiday menu. Not only does this bread recipe utilize common holiday flavors like cranberry but it's shaped into a ring to look like a wreath. Dress up this warm and soft cranberry bread dessert with smooth icing to make it a perfect dessert for Christmas.

Ingredients

Coffee Cake

- 1 (16 oz) can whole cranberry sauce
- 1 (16 oz) package hot roll mix
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/4 cup granulated sugar
- 1 cup hot water (120°F to 130°F)
- 1/4 cup egg substitute or 1 egg, lightly beaten
- 3 tbsp margarine or butter, softened
- 1/2 cup chopped nuts, divided
- 2 tbsp granulated sugar, divided

Icing

- 3/4 cup powdered sugar
- 3-4 tsp low-fat or fat-free milk
- 1/4 tsp vanilla

Cooking Instructions

1. Spray two cookie sheets with cooking spray.
2. Place cranberry sauce in fine strainer or sieve; stir to break up.

3. Set aside to drain thoroughly.
4. In large bowl, combine contents of box and yeast packet from hot roll mix with oats and 1/4 cup granulated sugar; mix well.
5. Stir in hot water, egg substitute and margarine until dough pulls away from bowl.
6. Knead on lightly floured surface 5 minutes or until smooth.
7. Divide dough in half.
8. Keep half the dough covered.
9. Press other half of dough into 12 x 8-inch rectangle on one cookie sheet.
10. Top with half of drained cranberry sauce, 1/4 cup nuts and 1 tbsp sugar to within 1-inch of edge.
11. Roll up, starting from long side, pinching seams and ends to seal.
12. Bring ends together to form a ring.
13. With kitchen shears, cut through ring almost to center at 2-inch intervals.
14. Make second wreath with remaining dough.
15. Cover both wreaths loosely with plastic wrap; let rise in warm place 30 minutes or until nearly double in size.
16. Heat oven to 350°F.
17. Uncover wreaths; bake 23 to 28 minutes or until golden brown.
18. Carefully remove to wire rack; cool completely.
19. For icing, combine all ingredients in small bowl; mix until smooth.
20. Spread over top of each wreath.
21. Serve warm or at room temperature.