

Braided Breakfast Pastry



from Jaelynn Hart

March 2022

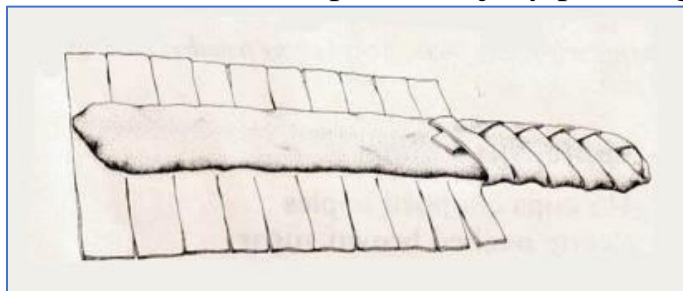
- 1 package (3 ounces) cream cheese
- ¼ cup firm margarine or butter
- 2 ½ cups variety baking mix
- ½ cup orange juice or water
- 1 pkg (8 ounces) cream cheese, softened
- 1/3 cup orange marmalade or any preserves or jellies or 1 can pie filling
- Chocolate Glaze or Powdered Sugar Glaze

Heat oven to 400°.

Cut 3-ounce package cream cheese and the margarine (butter) into baking mix. Stir in orange juice (water). Turn dough onto surface well dusted with baking mix. Roll gently into baking mix to coat. Knead 10 times. Roll into rectangle, 15" x 9". Place on large cooking sheet.

Beat 8-ounce package softened cream cheese and the marmalade (preserves/jelly/pie filing) until smooth.

Spread lengthwise down center of rectangle. Make cuts 2 ½" long at 1" intervals on each 15" side of rectangle. Fold strips over filling, overlapping and crossing in center.



Bake about 20 minutes or until golden brown; cool 10 minutes.

Drizzle Chocolate Glaze or Powdered Sugar Glaze. One pastry should make 12 slices.