RECIPE ROUNDUP

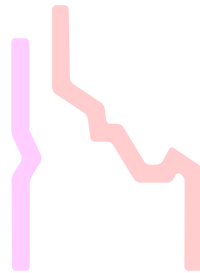*Recipe for:* Cream Cheese Bread

From the kitchen of: Susan Gibson, IHC Board Member

Ingredients

1 cup sour cream
1/2 cup sugar
1 tsp salt
1/2 cup melted butter
2 pkgs. dry yeast
1/2 cup warm water
2 eggs, beaten
4 cups flour

Cream Cheese Filling

2 8oz. cream cheese, softened
3/4 cup sugar
1 egg, beaten
1/8 tsp salt
2 tsp vanilla extract

Directions

Heat sour cream on low heat; stir in sugar, salt and butter; cool to lukewarm. Sprinkle yeast over warm water in a large mixing bowl, stirring until yeast dissolves. Add sour cream mixture, eggs and flour; mix well. Cover tightly; refrigerate overnight. The next day, prepare cream cheese filling (See below). Divide dough into four equal parts; roll out each part on a well floured board into a 12x8 inch rectangle. Spread one-fourth of Cream Cheese Filling on each rectangle. Roll up jelly roll fashion, beginning at long sides. Pinch edges together and fold ends under slightly; place the rolls seam side down on greased baking sheets. Cover and let rise in a warm place until doubled in bulk, about an hour. Bake at 375 for 12 to 15 minutes.

Cream Cheese Filling

Combine cream cheese and sugar in a small mixing bowl. Add egg, salt, vanilla; mix well.

The Story

In 1977 just as my first daughter was entering kindergarten, I clipped this recipe, created by Ellen Murphy, a Bossier Parish, Louisiana extension agent, out of the newspaper. At Christmas time, I decided with a little adaption, this would be a perfect gift for her teachers. Thus began a tradition that lasted 14 years as my three daughters made their way through elementary school. When the last one left for junior high, Mr. Barnes, the P.E. teacher informed me that the bread had begun an anticipated holiday treat for his family every year and he expected me to continue to deliver. Instead, I gave him the recipe. I don't know if Mr. Barnes ever made the bread, but it has continued to be a tradition in our family. My oldest daughter makes the bread each Christmas for her children's teachers.