

Swedish Cardamom Bread

Yield: 4 min
Total Time: 180 min

Recipe from: <https://www.recipeschoose.com/recipes/swedish-braid-recipe>

Ingredients:

- 1/2 cup warm water heat on the stovetop, or 30 seconds on high in the microwave
- 1 tablespoon granulated sugar
- 2 teaspoons active dry yeast from a ¼ oz packet
- 1/2 cup salted butter
- 1 ounce evaporated milk + about ½ cup water enough to make 2 cups with the milk
- 4 eggs beaten
- 3/4 cup granulated sugar additional
- 3 teaspoons cardamom seeds lightly crushed
- 1 teaspoon cardamom seeds finely crushed or ground
- 1 teaspoon table salt
- 9 cups all purpose flour
- 1 egg
- 1 teaspoon water
- pearl sugar optional
- frosting optional
- 3/4 cup salted butter
- 5 cups powdered sugar also known as confectioners sugar
- 2 tablespoons heavy whipping cream
- 1/2 teaspoon maple extract
- 1/4 teaspoon vanilla extract
- 1 tablespoon sprinkles or pearl sugar optional