

Dialyvite[®]'s Raspberry Breakfast Braid



A quick breakfast treat enriched with the benefits of Dialyvite[®] Hi-Peak Protein.

Ingredients:

2 cups flour

4 teaspoons sugar, divided

$\frac{3}{4}$ teaspoon baking soda

$\frac{1}{4}$ cup cold butter

1 $\frac{1}{2}$ cups fresh raspberries

3 oz of cream cheese, cubed

1 $\frac{1}{2}$ teaspoons cream of tartar

7 $\frac{1}{2}$ Tablespoons Smart Balance

4 scoops Dialyvite[®] Hi-Peak Protein Powder

Preheat oven to 425° F. Combine flour, 2 $\frac{1}{2}$ teaspoons of white sugar, Dialyvite[®] Hi-Peak Protein Powder, cream of tartar and baking soda in a bowl. Cut in the cream cheese and butter, mix until crumbly. Add the milk and stir until moistened. On a piece of parchment paper, roll the dough out into a 15 x 12 in rectangle. Spoon fruit down the middle and sprinkle with 1 $\frac{1}{2}$ teaspoons of sugar. Cut 1" wide strips along the long side. Fold the strips across the middle at an angle, working from top to bottom. Seal the ends and place parchment paper on baking sheet. Bake in oven for 15-20 minutes, until top is golden brown. Drizzle icing over warm pastry. Makes 12 servings.

Each serving contains approximately:

7.4 grams of Protein	8 grams of Total Fat	3 grams Saturated Fat	5 grams of Sugar	239 milligrams of Sodium
210 milligrams of Potassium	2 grams Dietary Fiber	87 milligrams of Phosphorus	23 grams of Carbohydrates	199 Calories