


Apple bread

ca. 2h 

2 

 35-40 min at 200°C (400°F, Gas Mark 6) 

Ingredients

500 g Schär "Bread Mix" Mix B, 25 g yeast, 250 ml milk, 100 g ground nuts (hazelnuts or walnuts), 50 g butter, 1 egg, 1 pinch of cinnamon, 5 g salt, 400 g apples

Method

Sieve the flour onto a work surface and make a well in the middle. Dissolve the yeast in the lukewarm milk and pour into the well. Mix it all together with a bit of flour into a pre-dough and leave to rise for 30 minutes. Then knead the pre-dough with the nuts, butter and egg, and the cinnamon and salt until it forms a firm dough. Cover and leave to rise in a warm place for 20 minutes. Peel the apple, cut into small cubes and work into the dough. Mould the dough into a loaf shape and make cuts across the surface. Place the loaf on a baking tray covered with baking parchment and leave to rise for 20 minutes. Bake in a preheated oven (200°C) for approx. 35-40 minutes.

