

FRUITY EASTER BREAD



Category: Bakes and Confectionery

Created: on 2018-12-19
 Qualified by: Supercook CL
 Suggested by: Kitchen Center
 Total preparation time: 14:15 Minutes

Suitable for machine:
 - Supercook SC250
 - Supercook SC300
 - Supercook SC350
 - Supercook SC380
 - Supercook SC400

INGREDIENTS FOR 12 SERVES

FOR SOAKING DRIED FRUITS:

70 gram raisins
40 gram peanuts
40 gram almonds
40 gram chopped nuts
50 gram Dried cranberries

2 tablespoon 15ml flour

40 milliliter rum (to soak the dried fruit)
 zest of 1/2 lemon
 zest of 1/2 orange

FOR THE FRUIT PURÉE:

1 peeled apple cut in 4
90 gram pitted plums
100 milliliter water

FOR THE BREAD

4 egg yolks
4 egg whites at room temperature
160 gram brown (or regular) sugar
50 gram honey
200 gram chopped butter room temperature
400 gram flour
2 teaspoon baking powder
2 1/2 teaspoon cinnamon
1 teaspoon mace
1/2 teaspoon ground cloves
1 tablespoon 15ml instant coffee
2 teaspoon pan de pascua essence

1/2 ~~teaspoon~~ ^{teaspoon} salted dried fruit (optional) STEP BY STEP - PREPARATION

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