SUPERCOOK

FRUITY EASTER BREAD

Kategori: Bakervarer

Laget: den 2018-12-19
Kvalifisert av: Supercook CL
Foreslått av: Kitchen Center
Total forberedelsestid: 14:15 minutter

Egnet for maskin:
- Supercook SC250
- Supercook SC300
- Supercook SC350
- Supercook SC380
- Supercook SC400

LISTE MED INGREDIENSER FOR 12 PORSJONER

	FOR SOAKING DRIED FRUITS:
70 gram	raisins
40 gram	peanuts
40 gram	Mandler
40 gram	chopped nuts
50 gram	Dried cranberries
2 matskje	Mel
40 milliliter	rum (to soak the dried fruit)
	zest of 1/2 lemon
	zest of 1/2 orange
	FOR THE FRUIT PURÉ:
1	peeled apple cut in 4
90 gram	pitted plums
100 milliliter	vann
	FOR THE BREAD
4	eggeplomme
4	egg whites at room temperature
160 gram	brown (or regular) sugar
50 gram	Honning
200 gram	chopped butter room temperature
400 gram	Mel
2 teskje	bakepulver
2 1/2 teskje	cinnamon
1 teskje	mace
1/2 teskje	ground cloves
1 matskje	pulverkaffe
2 teskje	pan de pascua essence

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1 /90tgskje saltdied fruit (optional)

TRINN FOR TRINN - TILBEREDNING

For å se hvordan dette tilberedes må du logge deg inn.

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