



Apple and cider bread



Any apples can be used, but those that soften when cooked are particularly suitable.

Preparation time:
3H25

Cooking time:
The time varies depending on the type of machine and program selected. Thank you for referring to the manual for your machine.

Rating:
★★★★★ (No Ratings Yet)

Preparation



BY HAND

Preparation:

- 1 - Pour the ingredients into the pan in the following order: cold cider, salt and sugar.
- 2 - Add the flour and yeast.
- 3 - Select Program 1, the weight and browning level, then start.
- 4 - After the first 5 minutes of kneading, add the softened butter. When the machine beeps add the diced apple.
- 5 - At the start of cooking, brush the bread with the beaten egg and arrange the apple slices on top.
- 6 - At the end of the program, remove the pan and turn out the bread.

Ingredients	
Butter:	60g
Flour (T55):	500 g
Salt:	9 g
Sugar:	30 g
Dry Yeast:	5 g
Apple:	240 g
Cider:	300 ml