



Spiced Easter Bread



DIFFICULTY: MEDIUM



PREPARATION TIME: 45
MINUTES EXCLUDING
PROVING AND CHILLING



COOKING TIME: 30 MINUTES



SERVES: 1 LARGE LOAF

Ingredients

Dough

3 & 1/2 cups plain flour, sifted
2 tbsps caster sugar
2 tsps instant dried yeast
1 tsp salt
125g unsalted butter, melted
1 cup milk, warmed
2 eggs, lightly beaten

Filling

125g unsalted butter, softened
1/2 cup brown sugar
2 tsps ground cinnamon
1 tsp mixed spice
3/4 cup sultanas
1/4 cup mixed peel
1/4 cup pecans, chopped

Icing

1/2 cup icing sugar, sifted
1 tsp softened butter
2 to 3 tbsps boiling water

Method

Place flour, caster sugar, yeast and salt into a large mixing bowl. Mix together melted butter, milk and eggs. Add to the dry ingredients and mix well to form a soft dough.

Turn dough out onto a well floured surface and knead for approximately 5 minutes or until dough is smooth and elastic. This can also be done in an electric mixer using the dough hook attachment.

Place dough into a large lightly greased bowl. Select Dough Prove 1 and allow dough to prove for approximately 45 minutes or until doubled in size.

While dough is proving make the filling.

Place butter, brown sugar and spices in a small bowl and mix until well combined. In a separate bowl combine sultanas, mixed peel and pecans and set aside.

After the first prove, knock the air out of the dough and turn out onto a floured surface. Roll dough out to a rectangle approximately 38cm x 30cm. Gently spread butter filling over the dough then sprinkle evenly with fruit and nut mix. Roll the dough up tightly from the short side to form a roll. Place onto a tray lined with baking paper and chill in the refrigerator for 30 minutes. Remove from the fridge and cut in half lengthwise with a sharp knife.

Position the two halves together side by side with the cut sides facing up. With cut sides up form into a twist, overlapping one half over the other. Carefully place the twist into a well greased 28cm x 13cm deep loaf tin. Select Dough Prove 1 for approximately 30 minutes or until dough has doubled in size.

Bake in preheated oven on Circotherm at 190 deg C on wire rack on shelf 2 for 25-30 minutes or until loaf is golden brown.

Allow to cool in the tin for 10 minutes then turn out onto a wire rack to cool completely.

For the icing, mix ingredients together until smooth then drizzle over loaf.

Notes
