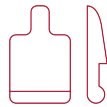




Fruit Loaf



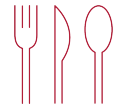
DIFFICULTY: MEDIUM



PREPARATION TIME: 30
MINUTES



COOKING TIME: 45 MINUTES
(+45 MINUTES PROVING
TIME)



SERVES: 1 LOAF

Ingredients

Fruit Mixture

- 100g dates, roughly chopped
- 100g dried apricots, roughly chopped
- 50g glace cherries, halved
- 50g currants
- 50g dried cranberries or blueberries
- 1 orange, zested and juiced
- 100ml chai tea, cooled

Dough

- 50ml warm water
- 1 heaped tsp dried yeast
- 2 cups bread flour
- 2 tsp [Gewürzhaus St Nicholas Spekulaas Spice Mix](#)
- 1 tbsp caster sugar
- ½ tsp salt

Topping

Method

Combine fruits with the orange juice and zest and chai and leave to macerate for 30 minutes.

Place the warm water into a small bowl and add the yeast. Whisk briefly with a fork to combine. Let the yeast activate for 10 minutes.

Place the bread flour, spice mix, caster sugar, salt and the yeast/water mixture into a mixer with a dough hook. Drain the liquid from the macerating fruit and add to the dough ingredients. Knead this mixture for approximately 5 minutes until dough starts to come together. Add in the fruit and knead for another 5 minutes. If the dough is a little sticky, add a tablespoon of extra flour. Keep kneading until the dough forms a smooth ball.

Set your oven to Dough proving. Turn out the dough onto a floured universal tray and prove for 30 minutes. Remove dough at the end of proving and knock back and knead into a free form oval shape. Place back into the oven to prove for a further 15 minutes.

Change oven function to Breadbaking at 180°C. Once the oven is at temperature, place the universal tray into the oven on level 3 and cook your loaf for approximately 45 minutes.

Remove from the oven and brush with the melted butter and sprinkle with the sugar and spice. Allow to cool for 30 minutes before slicing and serving.

1 tbsp butter, melted

1 tsp raw sugar

¼ tsp [Gewürzhaus St Nicholas Spekulaas
Spice Mix](#)

Notes
