

## Apple bread

### Getting in the mood for winter and Christmas

Are you looking for a delicious way to use up your apples from the garden and bring a little Christmas spirit into your home? Then we have the perfect recipe tip for you: apple bread! This moist and aromatic pastry is ideal for getting in the mood for the upcoming Christmas and winter season. With a combination of apples, cinnamon and nuts, this apple bread is not only delicious but also easy to make. In this recipe, we show you how to bake this apple bread at home in just a few steps. We wish you lots of fun and good luck!



*Recipe tip from Melanie*

### Ingredients:

- 750g apples (Boskoop)
- 250g raisins
- 250g dried figs
- 150g hazelnuts
- 1/16l rum
- 125g sugar
- ½ tsp ground cinnamon
- ½ tsp new spice ground
- ½ tsp cocoa powder
- 1 tsp ground cloves
- 1 pinch of salt
- 250g wholemeal spelt flour
- 250g spelt flour
- 1 pkg baking powder
- 1 egg

### Preparation:

- Finely chop the hazelnuts, cut the dried figs into very small pieces and finely chop the raisins.
- Peel the apples and grate finely using a kitchen slicer.
- Place these four ingredients in a bowl, then add the rum and the remaining spices.
- Mix the apple mixture well and leave to infuse for about a day.
- The next day, add the flour, baking powder and egg to the apple mixture.
- Mix the dough well and then pour into a buttered loaf tin and smooth out as much as possible.
- Bake the apple bread at 175°C for approx. 40 minutes. Leave to cool and the apple bread is ready.