

My favourite recipes



BAKING

Summery apple bread

Ingredients

- 750 g Apples, tart
- 100 g Sultanas
- 100 g Apricots, dried
- 250 g Sugar
- 10 g Vanilla sugar (1 Sachet)
- Juice of one lemon
- 100 g Raspberry-blackcurrant jelly
- 400 g Sweet cherries, pitted
- 100 g Walnuts
- 100 g Cashew nuts
- 15 g Baking powder
- 10 g Salt
- 500 g [SchapfenMühle Spelt flour type 630](#)

Preparation

Peel the apples, cut them into cubes and put them in a bowl. Wash and drain the sultanas and chop the apricots. Add the sultanas and apricots to the apples and sprinkle them with the sugar and the vanilla sugar. Add the lemon juice and the jelly. Mix all the ingredients and leave to stand overnight in the fridge.

Preheat oven to 180 °C (top / bottom heat).

Add the cherries and nuts to the cold ingredients. Mix the baking powder and salt into the flour, add to the fruit and mix until everything is evenly distributed.

Pour the dough into two greased Madeira cake tins about 20 cm long and smooth them down.

Bake on the second rack from the bottom for roughly 60 minutes.

Notes

Please note: Every oven is different. Please adjust the individually required baking times and temperatures accordingly.

We hope you enjoy
the preparation!