

Cranberry Walnut Loaf



Ingredients (makes app. 25 slices):

100 g dried cranberries, 5 TblSps apple juice, 500 g flour, 250 ml milk (plus 2 TblSps), one 42 g block of fresh yeast, 50 g butter, 50 g sugar, one package vanilla sugar, 2 eggs, 1 pinch of salt, 100 g walnuts, 2 apples, 2 TblSps red currant or cranberry jelly, 3 TblSps honey, 1 TblSp rum or amaretto

Preparation:

Soak the cranberries in the apple juice. Put the flour into a big bowl, and form a well in the middle. In a small bowl, dissolve the yeast in 250 ml lukewarm milk and pour the mixture into the flour well. Let rest for app. 15 minutes.

Melt the butter. Add sugar, vanilla sugar, one egg, salt and butter to the dough, then stir well until smooth. Let rest for another 30 minutes. Roast the walnuts in a pan and chop them into pieces. Drain the cranberries. From one egg, separate the egg white from the yolk.

Mix the egg yolk with 2 TblSps milk. Wash, peel and dice the apples. Mix apples with cranberries, jelly, honey, walnuts, egg white and the rum.

On a baking sheet, roll out the dough and top it with the cranberry mixture. Beginning with the longitudinal side, roll the dough up. If it is now too long for only one loaf, cut it in the middle. Let rest again for 10 more minutes. Coat with egg yolk-milk mixture, then bake for 35-40 minutes at 200°C.

Enjoy!