



Plaited bread with apple jam

NIBBLEDISH CONTRIBUTOR

Ingredients

3 cups flour
1/4 cup milk powder
1 tbsp instant yeast
1/2 tsp salt
2 tbsp butter
1/4 cup sugar
3/4 cup warm fresh milk
1 egg

for fillings:-

2 green apples , peel and grated
1/2 cup sugar
1 tbsp lemon.
1 tbsp apple sauce
1/2 tsp cinnamon
pinch nutmeg

Instructions

- 1.For dough:, mix all the ingredients and knead to form soft non sticky dough, leave to rise double.
2. Then punch down dough and knead again and cut into 8 pieces and each dough roll into long strip, plait it crisscross.
3. Spread jam and leave to rise again. Bake in hot oven for 20 mins. serve warm

Note:

For the filling, cook in a pan until apples are soft and jam thicken and darker colour.