Apple brioche

NIBBLEDISH CONTRIBUTOR

Ingredients

- 150 ml of milk
- 2 eggs
- 50 grams of butter
- 250 grams of spelt flour
- 150 grams of wheat flour
- 50 grams of sugar
- pinch of salt
- 1 package of dried yeast (5 grams)
- 1 apple, peeled and sliced
- 2 tablespoons of orange jam
- 1 tablespoon of lemon juice

- 2 tablespoon of sugar
- 1 tablespoon of brandy
- 1/2 teaspoon of cinnamon

Instructions

1. Place dough ingredients in bread maker (milk, eggs, flours, sugar, salt and yeast). Choose program for brioche or sweet yeast bread.
2. If you don't use bread maker, knead dough ingredients well, place in warm place to rise dough for about 1 hour.
3. Sprinkle apple slices with lemon juice, sugar (2 tablespoons), cinnamon, brandy and mix with orange jam.
4. Once dough doubles its size, roll out, sprinkle with apple pieces, roll, seal ends and place in baking tray. Smear top with milk and sprinkle with sugar.

5. Bake in bread maker or in the oven (about 1 hour in 180 C degrees).