



GERMAN 'HEFEZOPF'

Prep: 25mins – Resting time: 30mins – Baking time: 35 mins – Makes 2 loaves of 30cm

250ml cream
550g flour
1 sachet dried instant yeast (7g)
80g sugar
1 tbsp vanilla sugar
a pinch of salt
2 eggs
1 egg white

For the filling:

200g ground almonds
1 tsp cinnamon
50g cassonnade
3 tbsp rum (or water)
2 tbsp water
1 egg

apricot jam or quince jelly, to brush
pearl sugar, to decorate

Heat the cream in a saucepan or microwave until it's warm to the touch but not too hot to burn yourself.

Put the flour, yeast, sugar, vanilla sugar and salt into a bowl and give it a stir. Add the cream and knead with the kneading attachment of a stand-alone mixer. Add the egg and egg white after a few seconds, then knead for 5 minutes.

Shape the dough into a ball and cover the bowl with a teatowel. Leave the dough to rise in a warm place for 1 hour.

Meanwhile, prepare the filling by mixing all the filling ingredients together in a bowl. After 1 hour, turn the dough onto a flour-dusted work surface and roll into a rectangle approximately 40x35cm.

Spread the filling over the rectangle. Roll up the dough starting at the long side. Cut into two logs, then cut each log lengthwise into two, so that the filling is open.

Take two cut-open pieces and lay them on a baking tray lined with baking paper, twist them so that they look like a braid. Repeat with the remaining dough and put the second loaf next to the other on the same baking tray.

Cover the baking tray with a teatowel and leave to rest for another 30 minutes.
Preheat the oven to 160°C fan.

After 30 minutes, remove the teatowel and bake the loaves for 35 minutes.

Meanwhile, melt the apricot jam or quince jelly.

As soon as the loaves come out of the oven, brush the hot loaves with the melted jam or jelly and sprinkle with pearl sugar. Transfer onto a wire rack and leave to cool completely before serving.

TIP: These loaves are suitable for freezing. I like to cut mine into slices before freezing so that I have a handy breakfast at hand.

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