

**Basic Ingredients HomeBread**

# **Krentenbrood**

A traditional Dutch raisin bread



500g Sweet Mix

200-300g Fruitmix, or Apricot Delight (quantity to preference)

50 g candied lemon or orange peel (optional)

1 tsp lemon rind (grated)

1 tsp dutch cinnamon (optional), 1.5 - 2 tsp Yeast

The "wet" ingredients come to approx. 310ml (310g)

Adjust proportionally if your machine calls for another quantity.

The 310 ml is made up of:

200ml (skim)milk (room temperature)

1 egg lightly beaten

75g soft or melted butter

Combine the milk, peel, egg, butter and rind and mix

Set your breadmaker to "sweet" setting. This is a heavy loaf, and some machines may have some problems mixing the ingredients correctly. Soak the fruit in some water for half an hour, dry off, then put the fruit in the fruit dispenser or add at the beep

To make buns, set your machine on "dough"

Once the machine has finished, knead the dough back (1 min.)

And divide in 100g portions. Form the buns, and leave to double in size on a baking tray. Bake for approx 20 mins in a 180C pre-heated oven until golden brown. When finished sprinkle with icing sugar (optional).

Happy Baking!

**Nationwide Orderline: 1300 72 00 37**

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