



stoneware

## Fruity Breakfast Bread

Stoneware 26cm Rectangular Dish



# Fruity Breakfast Bread

Makes 1 Loaf

A moist fruity bread loaf containing semi-dried apricots, prunes, orange zest and sweetened with brown sugar and honey. Serve sliced warm or toasted with the honey flavoured butter.

Le Creuset Stoneware  
26cm Rectangular Dish

## Ingredients

### Bread

500g strong flour and extra for kneading  
2 teaspoons fast action dried yeast  
1 teaspoon cinnamon  
1 teaspoon salt  
140g ready to eat semi-dried apricots - quartered  
140g ready to eat semi-dried prunes - quartered  
Zest of 1 orange  
250ml warm semi skimmed milk  
1 egg  
4 tablespoons runny honey  
55g melted butter and extra to grease the dish  
2 teaspoons vanilla extract  
2 tablespoons honey to finish

### Honey Butter

115g softened butter  
100ml runny honey  
1 teaspoon cinnamon

## Method

1. Preheat oven to 190°C (Fan oven 170°C).
2. Combine the flour, yeast, cinnamon and salt into a large bowl, stir in the fruit and orange zest.
3. Whisk the egg, honey, melted butter and vanilla extract into the warm milk.
4. Make a well in the dry ingredients and add the milk mixture.
5. Use a spatula to bring the ingredients together to make the dough.
6. Turn the dough out onto a floured board or work surface and with floured hands knead until it becomes smooth and elastic, this will take a few minutes.
7. Roll the dough into a long cylindrical shape approximately the length of the dish. Place into the dish, press to fit the edges and cover with a piece of oiled cling film. Set in a warm, draught free place to rise for 1-1½ hours until the dough is well risen and soft to the touch (timing will depend on room temperature).
8. Remove the cling film and bake for 35 minutes until golden brown.
9. To finish brush the top of the hot baked loaf with the 2 tablespoons of honey and allow it to soak in.

## To make the Honey Butter

1. Place the butter, honey and cinnamon in a small bowl and beat together until smooth and light. Place the butter into a ramekin and store in a cool place until required.
2. Serve the bread sliced warm or toasted with the honey butter.

## Cook's notes

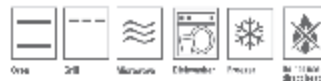
Breads that are enriched with butter, egg and sugar take a little more time to rise as the butter and sugar slow down the yeast's action. If the rising place is cool, the loaf will take much longer to rise.

Take care to not allow the dough to over prove to the point where air bubbles are bursting on the surface as this may result in a poor rise in the oven.



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5 year  
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Reference No 4061