

## FESTIVE WREATH FOR THE BREAD MAKER

### ingredients:

#### *for the dough:*

315mls lukewarm milk

50g butter, melted

1½ teaspoon salt

1 tablespoon sugar – I used fructose

420g flour

1½ teaspoon ground mixed spice

1 tablespoon instant yeast

#### *for the filling for one half:*

50g softened butter

2 tablespoons sugar – I used fructose

1 teaspoon almond extract

45g flour

½ cup blanched almonds – I chopped half of them

½ cup dried apricots, chopped

#### *for the filling for the other half:*

50g softened butter

2 tablespoons sugar – I used fructose

1 teaspoon almond extract

45g flour

½ cup shelled pistachio nuts

½ cup dried cherries

milk for glazing

#### *for the icing:*

30g chocolate

5g butter

### method:

#### *for the dough:*

place the ingredients into the bread maker in the order listed above

select the dough setting for bread

near the end of the proving time make the filling so that it's ready to use as soon as the dough has proved

#### *for the filling:*

beat together the butter, sugar, extract and flour to make a paste

fold in the nuts and the fruit

knead the dough for a minute and then roll out in a large rectangle shape on a well floured surface

position the dough with the longest edge facing you and cut in half

spread the one filling over the bottom edge of one half, then roll it up

repeat this for the second half

twist the two halves together to get a long rope

place the dough into a pizza pan around the edges, and if you get the ends to meet, join them up

leave to prove for 45 minutes before preheating the oven to 200° Celsius

glaze the exposed surfaces with milk

bake for 20 to 25 minutes until lightly browned and cooked through

*for the icing:*

once you have taken the wreath out of the oven melt the chocolate and the butter in the microwave

drizzle the melted chocolate over the top of the wreath

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