

FESTIVE WREATH

ingredients:

for the dough:

1 tablespoon instant yeast
420g flour
1 tablespoon sugar – I used fructose
1½ teaspoon salt
50g softened butter
1½ teaspoon ground mixed spice
315mls lukewarm milk

for the filling:

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

milk for glazing

for the icing:

30g chocolate
5g butter

method:

for the dough:

place the milk into a pot on a low heat while you measure out the balance of the ingredients for the dough

using a mixer with a dough hook, add all the ingredients into the bowl

knead for 10 minutes until the dough forms a soft ball that springs back when lightly pressed

turn the dough out of the bowl and lightly grease the bowl

roll the dough into a ball and place back into the bowl

cover with clingfilm and leave to rise for 45 minutes in a warm place

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

spread the filling over the bottom edge, then roll it up

use a sharp knife and cut the roll into 1 inch (2.5cm) slices

place the slices into a pizza pan around the edges, joining each slice together and pushing each one

flat

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

© **recipe from Lavender & Lime Blog**