

Apfelbrot aka Applebread

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Prep time: up to 6 hours for apples to macerate
Active time: 30 minutes Cooking: 60-80 minutes

Ingredients:

5-6 medium apples (850g) cored and cubed
1 cup sugar (200g)
2 T rum
1/2 tsp vanilla
1 tsp cinnamon
1/4 tsp cloves
(mix together with apples and let sit 4-6 hours)

1 1/2 cups hazelnuts (200g)
1 cup dried cranberries (150g)
10 small dried figs (100g)
4 cups flour (500g)
1 T cocoa powder
1 1/2 T baking powder
1/2 tsp salt
1/2 tsp lemon zest

Directions:

Mix apples, sugar, rum, vanilla, and spices together and allow to sit at room temperature for 4-6 hours.

Add remaining dry ingredients and zest together. Dredge fruit and nuts in flour mix.

Put into 1 large loaf tin or 2 small loaf tins.

Bake at 375° for 60-80 minutes until toothpick/skewer/knife comes out clean