

FRUITED BREAD (HOLIDAY BREAD)

1 cu chopped dried apricots
2/3 cup pitted chopped prunes
3 cups water (include the prune and apricot nectar)
2 Tbsp. honey
1/4 cup oil
5 1/2 cup whole wheat flour
1 Tbsp. Saf yeast
1 Tbsp. dough enhancer
1 Tbsp. salt
grated peel of 1 lemon
1/2 cup toasted chopped almonds

Prepare fruit by chopping and adding 1 cup of water and cooking 5 min. until softened. Place water with fruit liquid to measure to 3 cups, honey, and oil in the Bosch bowl equipped with the dough hook. Add in 3 cups of whole wheat flour, yeast, salt, dough enhancer and turn machine speed one. Let knead about 20 sec. and start adding remaining flour until the dough starts to clean the sides of the bowl. Let knead on speed one in the Universal and speed 2 in the Universal Plus for 8 min. Slowly add in stewed fruit and nuts for about 30 sec. to 1 min. until well mixed. Turn machine off and let the dough rest in the bowl for 15 min. Remove dough from the bowl with oiled hands and place on an oiled counter. Divide into 2 and shape 2 loaves to fit into 8"x4" loaf pans (greased) Let rise in a warm place until almost double and bake at 325 degrees F. for 50 to 60 min. Remove from oven and let cool on a rack. You can add a glaze of butter or 1/4 tsp. cornstarch plus 1/4 cup cold water plus 1/4 tsp. honey simmered for 5 min.)

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