

2018

~~Christmas
Party~~

~~Do NOT
double dough,
yes on filling!~~

~~Yummy!~~

Apple Loaf

2 Loafs

1 T. yeast

3/4 c. whipping cream

2 eggs

2+ sugar

1+ ground cardamom

3 c. flour

1 3/4 cube frozen butter

Filling

2 lbs apples or combination of apples and pie cherries

1 lemon, juice

3/4 c. sugar

1+ ground cardamom

1/2 t. nutmeg

1/2 t. cinnamon

3 1/2 T butter

1/4 c. cream cheese whipped to soften

Bushing & Garnish

1 egg

powdered sugar or whipped cream cheese

Instructions for loafs

Combine yeast, heated like warm milk.

Stir until dissolves. Mix all ingredient in

dough except butter. Knead till smooth.

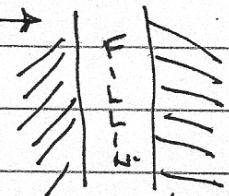
Cover and rise 1-hour or double.

Place dough on floured surface and roll



out in to a large thin square. Using a cheese grater, grate a layer of frozen butter. ~~Roll~~ Fold in thirds + roll out in to large thin square. Repeat two more times. Cut dough in half and place on parchment lined baking sheets. Place filling down middle and cut sides as shown →

Place every other strip to weave like a braid.



Let rise 30 minutes. Preheat oven to 350°. Brush with whisked egg. Bake for 30-40 mins. Let cool and dust or pipe whipped cream cheese.

Filling CAN BE MADE AHEAD OF TIME

Peel or not and cut apples in thin slices. Or make sure all cherries are pitted. Coat and cook with lemon juice, sugar, and spices. Add small amt of water as cooking if needed. Cook till apples soften. Combine with whipped cream cheese after cooled.

This filling can also be used as a ice cream topping

Can also whip a sweetened whip cream and serve on puff pastry serving.

DELICIOUS!