



Phillip Burgess' Bramley Apple Bread

Ready in 2 ¼ hours

Cooking time: 35 minutes

Serves: 4

Ingredients

2 (500g) Bramley apples
100g butter
450g strong brown bread flour
450g strong white bread flour
3 tsp salt
1 sachet easy-blend yeast
50g caster sugar
1 egg yolk, for glazing



1. Peel and core the apples, then cut into 2cm dice. Put in a frying pan with 25g of the butter and fry over a high heat for 2-3 minutes or until the apples are golden brown.
2. Place the brown and white flour and salt in a large bowl. In a small pan, melt the remaining 75g of butter, then set aside to cool slightly.
3. Place the easy blend yeast, caster sugar and melted butter in with the flour mixture. Add 175ml tepid water, a little at a time, and using your hands bring the flour mixture together to make a kneadable dough. Now add the cooled apple cubes.
4. If the dough seems too dry and will not hold together, add a small amount of water. If it seems too wet, add a little more flour.
5. On a lightly floured work surface, knead the dough for 10-15 minutes or until smooth and elastic. Put it back into the bowl, cover with lightly oiled cling film and place in a warm area until doubled in size, about 45 minutes.
6. On a lightly floured surface, knead the apple dough again for about a minute. Divide into 4 pieces, shape into round loaves and place on a lightly oiled baking tray. Allow to prove for about 30 minutes then, using a pastry brush, glaze the loaves with the lightly whisked egg yolk. Bake in the oven at 180°C/ fan 160°C/ gas 4 for 35 minutes. Remove the loaves and tap on the bottom to make sure they sound hollow. If not, bake for a few more minutes.
7. Transfer the apple loaves to a wire rack and leave to cool. Serve the apple bread with a cheeseboard, or slice and lightly toast the bread to accompany a home-made

pork or duck terrine.