



SPICED FRUIT SOURDOUGH LOAF



What's in it?

- Sourdough Bread Mix*
- 3 Tbsp of Bondi Chai Ginger n Spice
- 1/3 Cup of Sultanas
- 1/2 Cup of Dried Apricots, chopped into small pieces
- 1/3 Cup of Dried Cranberries
- 1/2 Cup of Walnuts
- Any extra fruits you want to add, chopped into small pieces (optional)

* We recommend Laucke brand

How does it go together?

In a bread maker:

1. Set up the bread maker ready to use.
2. Pour the bread mix, water and yeast straight into the bread bowl per the pack instructions.
3. Add the Bondi Chai.
4. Select the program and press Start.
5. At about 18 minutes add the fruit and nuts. Don't add too much as it will all sink to the bottom of the mix. Some breadmakers will beep at this time, but if yours doesn't then set a timer.

In an oven:

1. If you don't have a bread maker, pre-heat an oven to 220°C (200°C fan-forced).
2. Prepare an oiled bread tin.
3. Prepare the bread mix per the instructions on the pack in a mixing bowl.
4. Add the Bondi Chai, nuts and fruit to the mixture.
5. Mix together by hand or with a dough mixer into a firm dough.
6. Continue to follow the instructions on the pack to knead and proof the dough.
7. Bake in the oven for 25-30 minutes or until golden brown.