

Sweet Orange, Lemon, Almond & Ginger Bread.



Makes: 1 large loaf (approx 8-10 servings)
Prep Time: 20 minutes plus 3-4 Hour proving
Cooking Time: 40 minutes

Dough ingredients:

410g strong white flour
6g salt
40g caster sugar
10g instant yeast
110ml full fat milk
4 free-range eggs, lightly whisked
100g unsalted butter at room temp & cut into small pieces

Fruit mixture:

2 large unwaxed lemons, finely grated zest only
1 large unwaxed orange, finely grated zest only
100g toasted flaked almonds
100g mixed fruit peel
100g dried cranberries
60g stem ginger - chopped into small pieces
½ large lemon, juice only

Paste ingredients:

2 free-range egg whites
25g golden sugar
30g ground almonds

Topping:

40g flaked almonds
15g cocoa nibs
1 tsp golden caster sugar

Method:

- 1 Prepare the dough; Add the flour to a large bowl. Place the salt and the yeast to opposite sides of the bowl then add the sugar, milk, eggs and butter in the bowl. Using a mixer & dough hook combine into a soft dough, alternatively knead by hand on a lightly floured surface.
Easiest option; dough hook - Mix on slow for three minutes. Then mix on medium speed setting for a further five minutes until you have a soft elastic dough mix.
- 2 Place the dough into a clean, oiled bowl, cover and leave to rise for one hour in a warm room.

- 3 Meanwhile, add the citrus zest together with the toasted almonds, mixed peel, dried cranberries, stem ginger pieces and lemon juice.
- 4 Using your hands gradually knead the citrus mixture into the dough
- 5 Use a little extra butter to grease the base and sides of a 23cm/9in round, easy release cake tin.
- 6 Shape the dough into a ball and place it into centre of the prepared tin.
- 7 Cover the cake tin using cling film or a tea towel and leave the dough to rise for approximately three hours. The dough should expand to reach the top of the sides of the tin.
- 8 Preheat the oven to 195°C (fan oven) Bake the bread on the middle shelf for 20 minutes.
- 9 Whilst the bread is baking start to make the paste to go on top of the sweet bread. Stir the ground almonds, golden sugar and egg whites together to form a thick paste.
- 10 After 20 minutes of baking, remove the bread from the oven. Reduce the temperature in the oven to 180°C.
- 11 Evenly spread the paste over the top of the bread and finish with a scattering of flaked almonds, cocoa nibs then dust with a light layer of sugar.
- 12 Return to the oven for a further 20 minutes. Keep on eye on the bread, if you notice it is browning too quickly then cover loosely with foil towards the end of cooking.
- 13 Remove from the oven and leave to cool in the tin for 10 minutes.
- 14 Finally, carefully remove the sweet bread from the tin and place on a wire rack allowing it to cool completely before serving.

Serving Suggestion:

Slice thinly and spread with butter, simple yet very delicious.

