

# sugar smart recipes



## Apple & Sultana Bread

**Ingredients:** (based on 100 Portions) ~~(100)~~ (50)

Soft Bap Mix.....	2081	██████████	4165g	Sultanas.....	625	██████████	1250g
Tinned Apple.....	1042	██████████	2085g	Apple Juice.....	6.25	██████████	1250g

### Method:

1. Place the McDougals White Bread Mix, apple and sultanas in a bowl fitted with a dough hook. Blend in the warm apple juice on slow speed for one minute, scrape down then knead for a further 6 minutes on medium speed.
2. Shape the dough into a large sausage shape, to fit a greased 1kg (2lb 4oz) loaf tin.
3. Leave to rise in a warm place until the dough has doubled in size.
4. Bake at 200C / 400F / Gas mark 6 for 20 - 25 minutes, until golden. For fan assisted ovens cook at 190C / 375F / Gas mark 5.

### Regen oven:

- 1 to 3 As above
- 4 Bake in right side of the regen oven for 20-25mins. Keep checking.