





Traditional German Easter Wreath Bake

 Prep Time	1 hour 30 minutes
 Cook Time	30 minutes
 Total Time	2 hours
 Servings	8
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Ingredients

- 500 g plain flour
- 1 pack of dry yeast
- 40 g sugar
- 1/2 tsp salt
- 1 medium egg
- 250 ml lukewarm milk
- 60 g soft butter
- 200 g fruit and nut mix
- 2 table spoon apricot jam

Instructions

1. Place the flour, yeast, sugar and salt in a large bowl and mix.
2. In a separate bowl scramble the egg and mix in with the milk.
3. Add the egg-milk mixture, and butter to the flour mix and knead with a hand mixer for about 5 minutes into a smooth dough.
4. Roll the dough into a ball, place back into the bowl and cover with some clingfilm or a damp tea towel and leave to rise for about 1 hour.
5. In the meantime roughly grind the fruit/nut mixture.
6. After the dough has risen to approximately twice its original size, prepare a kitchen surface by covering it with some flour.
7. Divide the dough into three even parts and roll it out to about 60 cm long strings each. Now braid the three strings and lay it in form of a wreath. Make sure that the ends are pressed together.
8. Leave it to rest for another 20 minutes.
9. If you want you can cover the wreath with some apricot jam before placing it in the oven at about 180 degrees. Bake for about 25-30 minutes.
10. Before serving garnish with some coloured easter eggs or chocolate bunnies and dust icing sugar on top. Serve with butter and jam.