

A photograph of a rustic loaf of bread, sliced to reveal a filling of dried fruit and nuts, resting on a wooden cutting board. The board is placed on a metal tray. Surrounding the bread are various ingredients: pears, cinnamon sticks, star anise, figs, and a block of yellow cheese wrapped in brown paper.

## HUTZELBROT WITH SMOKED BAVARIAN CHEESE



Serves 6

### INGREDIENTS

170g pitted prunes  
270g dried peaches or 340g pear halves or 340g dried apricot  
85g dried figs  
85g raisins  
56g unbleached white flour  
85g warm water  
1tbsp dry yeast  
¼ tsp sugar or ¼ tsp honey  
170g borth from cooking fruit or 170g cup fruit juice (such as orange, pineapple or apricot nectar)  
½ tsp anise seed  
½ tsp cinnamon  
½ tsp salt  
½ tsp grated lemons or ½ tsp orange rind  
½ tsp ground cloves  
56g honey  
56g melted butter  
850g unbleached white flour

### METHOD

Chop all the fruit (except raisins) and toss fruit, including raisins with 56g flour.

In a large mixing bowl combine the yeast, warm water and 1/2 teaspoon sugar or honey. Let it sit until bubbling.

Add 340g liquid (either that in which fruit is cooked, or juice): the liquid may be warm but not hot.

Add the anise seed, cinnamon, salt, lemon peel, cloves, honey and melted butter. Beat well to mix.

Add 340g flour and beat at least 200 strokes by hand or 2 minutes with an electric mixer.

Stir in the nuts. Gradually add more flour until the dough holds together and leaves the sides of the bowl.

Turn it out onto a floured board and knead until smooth and elastic, adding a little more flour as necessary but trying to keep a soft dough.

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56g chopped walnuts  
56g sliced almonds  
28g shortening  
2tbsp baking powder

Put the dough into a buttered bowl, turn to coat all sides or brush the top with melted butter.

Cover with a towel and let rise until doubled in bulk.

Punch the dough down, turn out onto a lightly floured board, knead a few times and press the dough out into a large oval with your hands. Sprinkle the surface with some of the chopped fruit.

Fold the dough in half and press out again into a large oval. Sprinkle with more fruit.

Repeat this process until all the fruit has been incorporated.

Cut the dough in HALF with a sharp knife, cover with the towel and let rest 10 to 15 minutes.

With your hands form each piece of dough into an oblong, something like a meatloaf.

Place on buttered cookie sheets and brush the tops with melted butter. Cover with a light cloth and let rise.  
Preheat the oven to 350 F.

Bake loaves 40 to 50 minutes, or until bottoms sound hollow when thumped. Cool on a rack.

When cool, cut in thin slices.