

APPLE AND ROSEMARY ZEPPOLE WREATH





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Preparation time: 15 minutes

Cooking time: 35 minutes

Serves: 11 pieces

600g bakers' flour
14g (2 sachets) instant dried yeast
2 Tbsp caster sugar
1 Tbsp malted milk powder
1 tsp ground cinnamon
2 green apples, peeled and coarsely
grated

1 cup milk
2 Tbsp unsalted butter, softened
1½ tsp fine salt
4 sprigs rosemary leaves, finely
chopped
¼ cup raw sugar

1 Preheat oven to 180°C. Combine half the flour with the yeast, sugar, malted milk powder, apples and milk in the bowl of an electric mixer and beat with the paddle attachment on medium speed for 5 minutes.

2 Add the remaining flour, butter, salt and rosemary, change to the dough hook, and knead for 5 minutes, until smooth. Cover with cling film, then set aside for 1½ hours, until doubled in size.

3 Divide into 11 pieces and make each into a ball. Dip each in raw sugar, then arrange as a ring on a lined oven tray. Cover and allow to rise for 1 hour.

4 Bake for 30-35 minutes, until golden, then cool on a wire rack.