

Fantastically Fruity Twist Bread

Servings: 4

Prep Time: 15min

Cook Time: 30min



Ingredients

- 2 large eggs, plus 2 egg whites
- 100g fruity muesli
- 380g flour
- 3 tsp baking powder
- pinch salt
- 70g castor sugar
- 70g unsalted butter, chilled and cubed
- 190ml full-cream milk
- 2½ tbsp apricot jam

Directions

1. Heat the oven to 190°C. Gently whisk the egg whites until frothy, then stir in the muesli. Set aside.
2. Sift together the flour, baking powder and pinch of salt in a bowl, then mix in the sugar. Rub in the butter until the mix resembles breadcrumbs. Lightly whisk the eggs and milk and pour into the dry mix, reserving a little for an egg wash. Combine, then knead for 30 seconds to bring it together. Cut into 2 equal pieces.
3. Roll each piece into a 25-cm square. Divide the muesli filling between the squares, leaving 2cm along one edge, and brush this with the egg wash.
4. Starting at the other edge, roll up the dough and filling and secure with the egg-washed edge. Repeat.
5. Put both rolls on a lined baking tray and cut lengthways, leaving 2cm uncut at one end. Twist the 2 pieces together, securing at the end. Repeat, then brush with egg wash and bake for 30 min.
6. Melt the jam and 50ml water in a pan, then brush over the bread; leave to cool.