



Fall Apple ARTISAN bread

RECIPE BY:  nesting with grace

INGREDIENTS

2 Small GREEN apples
1 TSP salt
1/4 cup brown sugar
1 TSP cinnamon
1/2 TSP active dry yeast
2 CUPS ROOM TEMPERATURE water
2 TBSP white sugar
4 cups of all purpose FLOUR

1. MIX THE FLOUR, SALT AND YEAST UNTIL COMBINED
2. ADD IN THE WATER IN A LARGE BOWL (START WITH 1 1/2 CUPS THEN ADD MORE UNTIL IT ISN'T DRY, BUT YOU DON'T WANT IT TOO WET)
3. PEEL AND CHOP APPLES THEN COAT IN 1/4 CUP BROWN SUGAR AND ADD TO THE FLOUR MIXTURE
4. COVER WITH A PLATE OR PLASTIC WRAP AND LET SIT FOR 8 TO 24 HOURS
5. THEN DEGAS, BY STIRRING IT ONCE TO GET THE AIR OUT
6. GREASE YOUR BREAD PAN WITH OIL OR BUTTER
7. PLACE BREAD DOUGH IN YOUR BAKING PAN AND LET IT RISE FOR AN HOUR COVERED WITH A DISH TOWEL OR PLASTIC WRAP
8. MIX 2 TABLESPOONS WHITE SUGAR WITH 1 TEASPOON CINNAMON AND SPRINKLE ON TOP OF BREAD
9. BAKE AT 400 DEGREES FOR 30 MINUTES COVERED WITH TIN FOIL, THEN 10 MINUTES UNCOVERED UNTIL GOLDEN ON TOP