Recipe Apple Bread

Ingredients:

1 kg apples, 200 g sugar, 250 g raisin, 1 teaspoon cinnamon, 1 teaspoon cloves, ½ packet ginger bread spice, 1tbl. spoon cocoa, 200 g whole hazelnuts, 500 g flour, 1 packet baking powder.

Method:

- Peel, quarter and slice the apples.
- Let the apples with the sugar steep overnight.
- Add the flour, hazelnuts and baking powder and kneed well.
- Form 4 small loaves of bread.
- Bake at 180 degrees C for 50-60 minutes.

Enjoy!

Other nice recipes you can find in my books ‘Pipke en Popke, verhaaltjes voor de kleine wereldburger’ and **‘Pipke** and **Popke, Erlebnisse kleiner Weltbürger’**, **‘Pippa and Paul, stories for the little World Citizens’** and **Pippa e Paolo, storie per piccoli cittadini del mondo’.**

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