



Bake and ice



- Bake at gas 6 (200° C, 180° C fan), for 20 minutes, until golden brown and if tapped the bread sounds hollow



- Using a teaspoon drizzle on the glaze icing



Add apricot and almond strips



- Make sure the icing is drizzled across the whole plait



- Sprinkle on a few apricots and almonds, cut into strips



3 Spicy Apple Whirls



- Collect equipment and the risen dough



- Make the apple and spice filling



Prepare apple

1 peel



2 cut in half



3 cut into quarters



4 slice





Cut into dice, mix in sugar and spice



- After slicing chop into small chunks



- Stir in the sugar (if used) and spice



Roll out, add filling.



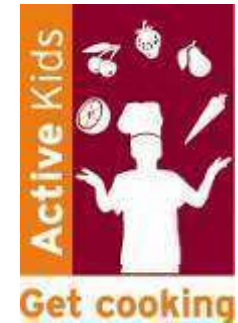
- Flour the board or table. Roll the dough into a rectangle 120 cm x 60 cm



- Place apple mixture on top, spread out to cover the whole surface



Roll and shape



- Dampen the long edge, farthest away from you



- Roll the dough up into a sausage towards the dampened edge
- Press the edge to secure



Divide and place on pizza plate



- Divide into 24 slices



- Place onto a lined large baking sheet in concentric circles, start with one slice in the middle, then 8, then 15 on the outside



Allow to prove then bake



- Leave in a warm place, to double in size



- Bake at gas 6, 200° C, (180° C fan), for 20 minutes until golden brown and the apple is soft



Ice and glaze



- Brush every other whirl with thin glaze icing.



- Make apricot glaze for the remaining whirls. Mix together one 15ml spoon each of apricot jam and water.



Finally, brush with apricot glaze



- Heat for one minute in microwave on HIGH. Stir, brush onto the un-iced whirls (the mixture will be HOT!)
- Serve on a large plate.



**To recap – with the dough you
can make**



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Remember

- Follow this presentation to teach your pupils the skills and the knowledge to enable them to achieve the AKGC Challenge 4 – Discovering Bread and Bread Products
- For more information visit www.activekidsgetcooking.org.uk
- www.standards.dfes.gov.uk/schemes2/designtechno
- www.foodafactoflife.org.uk



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