



# Christmas Bread

By Food for Soul

## RECOVERED INGREDIENTS:



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- 50 gr chocolate
- 200 gr sugar
- 100 gr candied fruit
- 250 gr California plums
- 300 gr dried chestnuts
- 2 Saba spoons
- Plum jam
- 350 gr walnuts
- 330 gr peanuts
- A handful of almonds and hazelnuts
- 1 lemon peel
- 1 kg flour
- Butter
- Milk
- Cream (optional)

## DIRECTIONS

Prepare the ingredients on the table: chop the candied fruit and dried fruit into small pieces, crumble the chocolate, peel the nuts and rehydrate the plums.

Put the jam in a large bowl and add the candied fruit, the chocolate and the lemon zest. Mix them well until blended. Then let the ingredients rest, even for a whole day.

Take the mixture and add the flour, mixing with a little milk and, if desired, some liquid cream. You can also add a knob of butter, to soften the dough. Finally, add the baking powder and mix well.

Leave the ingredients to rest for about ten minutes, then divide the dough according to the number of baking pans you have. The baking pan should be greased with lard if possible, so the cake doesn't burn and can be easily taken out of the pan. Make two cross-shaped incisions with a knife on the surface of the cake and bake at 200° for 1 hour and 1 ' - 1 hour and 20'.

Ten minutes before it's ready, take the baking pan out of the oven and sprinkle the surface of the bread with the saba using a small brush, then put it back in the oven and finish cooking. The heat will allow the bread to absorb the saba and soften the dessert. Once the dessert is out of the oven brush it again with the saba.