



# Christmas Spiced Crown Loaf

with Spiced Orange Icing, Apricot Jam and Dried Fruits

**Festive Flavours** 65-75 Minutes • Veggie

30A

Find all your unchilled Market items in bag A.



Dried Apricots



Orange



Ginger Puree



Jus-Rol Cinnamon Swirls Dough



Dried Cranberries



Apricot Jam



## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Baking paper, cake tin, fine grater and bowl.

## Ingredients

Ingredients	Quantity
Dried Apricots <b>14)</b>	40g
Orange**	1
Ginger Puree	15g
Jus-Rol Cinnamon Swirls Dough** <b>13)</b>	2
Dried Cranberries	60g
Apricot Jam	27g

\*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per 100g
Energy (kJ/kcal)	782 / 187
Fat (g)	4.1
Sat. Fat (g)	1.7
Carbohydrate (g)	34.4
Sugars (g)	25.2
Protein (g)	1.9
Salt (g)	0.48

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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## To Start

- Preheat your oven to 180°C/160°C fan/gas mark 4. Line an 8"/20cm round cake tin with baking paper.
- Cut the **dried apricots** into small pieces.
- Zest the **orange**, then juice it into a small bowl.



## Into the Tin

- Using a sharp knife, slice each **log** widthways into 4 pieces.
- Pop each piece, cut-side up, into your cake tin.



## Simply the Zest!

- In another small bowl, combine the **orange zest** and **ginger puree** with the **cinnamon mixture** from the **cinnamon swirl kit** and **2 tbsp** of the **orange juice**. **TIP:** Use less orange zest and swap out the orange juice for water if you prefer a milder citrus taste.
- Open and unroll the **dough** from the **cinnamon swirl kits**.



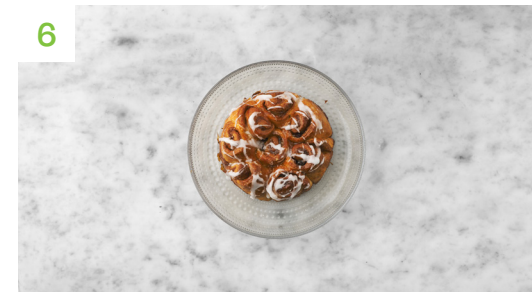
## Ready, Steady, Bake

- Place the tin onto the middle shelf of your oven and bake until the top is crisp and golden, 55-65 mins.
- Meanwhile, combine in a small bowl the **icing sugar** from the **cinnamon swirl kits** and **1-2 tsp** of the **orange juice**. Mix until you have a thick and smooth **icing mixture**. **TIP:** Use water if you'd prefer a milder citrus taste.



## Rock and Roll

- Evenly divide the **spiced cinnamon filling** between the pieces of **dough**, then spread to the edges.
- Sprinkle over the **dried apricot** and **cranberries**.
- Starting from one of the short ends, roll up both pieces of **dough** to form 2 short, wide logs.



## Serve Up a Festive Treat

- Once baked, remove your **crown loaf** from the oven and brush over the **apricot jam**, then allow to cool.
- Once cooled, remove from your tin and drizzle over the **orange icing** to finish.

Enjoy!

