

Sweet apple focaccia



15 min.



174 kcal



SteviaSweet Crystal

Preparation

Heat milk at medium temperature. (If instant yeast is used, heat to 42 °C). Crumble the yeast into the milk and stir until smooth.

Add egg, salt, sugar, **SteviaSweet Crystal**, cardamom and rapeseed oil. Then gradually stir the flour into the dough. Make sure that the dough remains soft. Cover the dough with a cloth and allow to rise for 30 minutes.

Preheat the oven to 200 °C.

Use an apple corer to remove the cores from the apples. Slice the apples thinly. Press the dough onto a baking tray (24x30 cm) and coat with egg. Arrange the apple slices on the dough. Add the ground hazelnuts, cinnamon and **SteviaSweet Crystal** to the mixture. Bake on the middle shelf of the oven at 200 °C for 20-25 minutes.

Ingredients for 15 servings

250 ml	water
25 g	fresh yeast or
11 g	instant yeast
1	egg
3/4 tsp	salt
1 tsp	sugar
50 g	SteviaSweet Crystal
1 tsp	cardamom
50 ml	rapeseed oil
450 g	white flour

Coating

egg

Topping

200 g	apples
2 tbsp	chopped hazelnuts
1 tbsp	SteviaSweet Crystal
1 tsp	cinnamon

Nutritional information per portion

174	kcal
733	kJ
5	g Protein
25	g Carbohydrates
6	g Fat