

# Baked Apple Date Lumpia



PT MANUNGAL PERKASA

## WRAPPER INGREDIENTS:

- **BAKUNG** flour 1000 gr
- Salt 10 gr
- Cooking oil 1 tbsp
- Baking powder 1 gr
- Water ± 860 gr

## FILLING INGREDIENTS:

- Apples, diced 300 gr
- Dates, coarsely chopped 300 gr
- Margarine 2 tbsp
- Honey 4 tbsp
- Cinnamon sticks 2 pcs
- Clove 4 pcs
- Lemon juice 2 tsp
- Melted butter (for brushing) 2 tbsp



## HOW TO MAKE:

1. **Filling:** Heat the margarine, honey, cinnamon, and cloves. Add the apples and dates, stirring until well combined. Add the lemon juice and continue stirring until the mixture thickens. Remove from heat and let cool.
2. **Wrapper:** Dissolve the salt, oil, and baking powder in the water. Add this mixture to the flour and knead until smooth and soft. Let the dough rest for about 3 hours. Use a lumpia wrapper cutter to cut out the wrappers until the dough is finished.
3. Prepare twenty sheets of lumpia wrappers. Take one wrapper, place some filling inside, and seal with a mixture of flour and water. Fold into a small lumpia shape.
4. Brush the entire surface with melted butter. Place on a baking tray lined with aluminum foil.
5. Bake in a preheated oven at 180 °C for about 45 minutes, or until cooked through.
6. Remove from the oven and serve.

**Yields 20 pieces.**

**RECOMENDATIONS  
FOR FLOUR THAT  
CAN BE USED**

**Cita Rasa Pangan Berkualitas**

