

## RAISIN BREAD

### INGREDIENTS:

❖ Yeast	2 TBSP
❖ Water (105°)	½ Cup
❖ Water (100°)	2 Cups
❖ Non-fat dry milk	1/3 Cup
❖ Sugar	4 TBSP
❖ Cinnamon	3 TBSP + 1 tsp
❖ Orange emulsion	2 TBSP
❖ Lemmon emulsion	1 TBSP
❖ Butter	4 TBSP
❖ Salt	2 tsp
❖ Eggs	2 ea
❖ Flour	6 – 7 Cups

### METHOD:

1. Soften yeast in water.
2. Combine sugar, butter, and salt in mixing bowl.
3. Gradually add Cinnamon & 2 cups flour and beat well.
4. Beat eggs.
5. Add eggs orange and lemon and yeast to dough and stir well.
6. Gradually add flour to form soft dough.
7. Knead ether by hand or using machine 6 minutes
8. Add raisins and continue kneading until dough is soft and elastic (2 – 3 minutes).
9. Cover with damp cloth and let rise until double in size (about 30 minutes).
10. Place dough on lightly floured board; make sure all air bubbles are out. (I will often times divide dough in half then throw the dough against the board a few times to remove the air.)
11. Divide dough into 3 even sized pieces roll into a ball and allow to rest 10 Minutes.
12. Form into loaf place in well-greased (or sprayed) baking tins.
13. Allow to rise until double in size.
14. Bake at 350° 35 – 40 minutes until done.
15. Turn out of baking tin rub Olive oil over loaf to prevent hard crust.
16. Cool completely before bagging.

### NOTE:

You may use 2 cups whole or 2% milk in place of non-fat dry milk. Scald and cool milk before using and omit 2 cups of water.

