

RAISIN BREAD

INGREDIENTS:

Sponge

- ❖ Flour 5 ¼ Cup
- ❖ Yeast food* pinch
- ❖ Water ½ Cup
- ❖ Yeast** 1 TBSP

DOUGH

- ❖ Flour 2 ¼ Cups
- ❖ Water 6 oz
- ❖ Yeast** 2 TBSP
- ❖ Salt 3 TBSP
- ❖ Sugar ¼ Cup
- ❖ Shortening 2 ½ TBSP
- ❖ Non fat dry milk ½ Cup
- ❖ Orange Emulsion 1 tsp
- ❖ Raisins 1 ½ Lb
- ❖ Walnuts* ¼ Lb
- ❖ Olive oil* as needed

METHOD:

SPONGE

1. Mix all ingredients until smooth.
2. Cover and let stand 3 hours

DOUGH

1. Add all ingredients except raisins and nuts.
2. Mix at low speed about 2 minutes it incorporate all ingredients.
3. Mix on medium hi speed for 6 minutes until dough is soft and elastic.
4. Add nuts and Raisins mix just until evenly distributed.
5. Let stand 20 minutes.
6. Divide dough and form balls
7. Let rest 15 minutes
8. Make up into loaves place in baking pans and proof until double in size.
9. Bake approximately 25 Minutes until done at 375°
10. Immediately remove from baking pan when bread comes out of oven.
11. Rub entire loaf with olive oil or shortening while still hot to keep crust soft.
12. Allow to cool completely before wrapping.

NOTES:

*Sugar may be used in place of yeast food

**If active dry yeast is used soften in warm water with yeast food 5 minutes before adding to Sponge or dough.

***Walnuts are optional

**** Olive oil is optional ~ shortening or salad oil may be used.

