

makes: **1 loaf**
total prep time: **30 minutes**
total rising time: **6 hours**
baking time: **50 minutes**
oven temp: **350 F**

CINNAMON SWIRL RAISIN BREAD

the STUFF

Sponge:

3/4 Cup bread flour (all-purpose flour can be substituted in equal parts)

1 – 1/8 Cups milk (preferably whole)

1/4 Cup honey

1 Teaspoon active dry yeast

Dough:

1/2 Cup + 2 Tablespoons bread flour (again, all-purpose flour substituted in equal parts)

1/2 Teaspoon active dry yeast

1/4 Cup butter

1 Teaspoon salt

1/2 Cup raisins

Swirl:

1/4 Cup sugar

3 Tablespoons cinnamon

1 Tablespoon nutmeg

1/8 Cup butter

what TO DO

Sponge:

Scald the milk on stovetop (heat milk on low, until it starts to bubble, approx. 8 minutes. Continue heating for an additional 2 minutes.)

Let the milk cool (to 115 F), pour into a large bowl & dissolve the yeast

Add honey & flour; whisk for a minute or two, until a thick batter forms

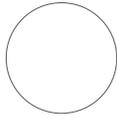
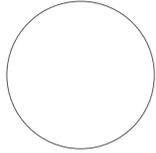
Let the sponge **RISE FOR 1 HOUR** (or up to 24 hours, if overnight cover and place in fridge)

Dough:

In the bowl add the remaining flour, yeast, and butter (the butter should be super soft)

Knead in the bowl for 2 minutes. Add salt, knead for 10 minutes. Add raisins, knead for 1 minute.

Cover the bowl and let the dough **RISE FOR 2 HOURS** (or until it doubles in size)



Knead the dough for 1 minute, punching it down to remove the air, let the dough **RISE FOR 1 HOUR IN THE FRIDGE**

Swirl:

On a floured surface roll the dough to ½ inch thick (about 7 inches wide by 12 inches long)

Melt remaining butter & brush half on the dough (leaving ½ inch gap around the edges.

Mix sugar, cinnamon, nutmeg & sprinkle the mixture evenly over the dough (again leaving ½ inch gap).

Roll the dough tightly along its length, brushing with butter as you roll. Pinch the edges together and tuck into a prepared (buttered & floured) bread pan. Sprinkle some extra cinnamon-nutmeg-sugar atop.

Let the dough **RISE FOR 2 HOURS** (until it doubles in volume)

Place rack at the bottom of the oven & preheat to 350 F. Bake for 50 minutes (until the top is golden brown and a toothpick comes out clean). Resist the urge to open the oven too early.

Remove from oven, let the bread cool and settle before serving.

ENJOY!

-Coco.

