

**RAISIN BREAD**

**Yield** 100

**Portion** 2 Slices

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
201 cal	40 g	6 g	2 g	0 mg	264 mg	26 mg

**Ingredient**

YEAST,ACTIVE,DRY  
 WATER,WARM  
 WATER,COLD  
 SUGAR,GRANULATED  
 SALT  
 MILK,NONFAT,DRY  
 CINNAMON,GROUND  
 FLAVORING,LEMON  
 FLOUR,WHEAT,BREAD  
 SHORTENING  
 RAISINS

**Weight**

2-7/8 oz  
 1-1/8 lbs  
 3-1/8 lbs  
 5-1/4 oz  
 2-1/3 oz  
 3-1/4 oz  
 1/2 oz  
 1/2 oz  
 8-1/8 lbs  
 6-1/3 oz  
 2-7/8 lbs

**Measure**

1/4 cup 3 tbsp  
 2-1/4 cup  
 1 qts 2 cup  
 3/4 cup  
 1/4 cup  
 1-3/8 cup  
 2 tbsp  
 1 tbsp  
 1 gal 2-3/4 qts  
 3/4 cup 2 tbsp  
 2 qts 1 cup

**Issue**

**Method**

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand five minutes; stir. Set aside for use in Step 4.
- 2 Place water, sugar, salt, milk, cinnamon, and lemon flavoring in mixer bowl. Using dough hook, mix at low speed just enough to blend.
- 3 Add flour. Mix at low speed 1 minute or until all flour is incorporated into liquid.
- 4 Add yeast solution; mix at low speed 1 minute.
- 5 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 to 15 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. and 82 F.
- 6 Soak raisins in 3 quarts lukewarm water 15 minutes. Drain. Mix at low speed 1 minute.
- 7 FERMENT: Cover and set in a warm place, 80 F. for 2 hours or until double in bulk.
- 8 PUNCH: Fold sides into center and turn dough completely over. Let rest 20 minutes.
- 9 MAKE UP: Scale into approximately 8-2 pound pieces; shape each piece into a smooth ball; let rest 10 minutes. Mold each piece into a loaf; place each loaf into lightly greased bread pan.  
 PROOF: At 90 F. to 100 F. for 50 to 60 minutes or until double in bulk.  
 BAKE: If convection oven is used, bake at 325 F. for 30 minutes or until done on high fan, closed vent.  
 Prepare 1/4 recipe Syrup Glaze, Recipe No. D 045 00 (optional). Brush top of each loaf with hot Syrup Glaze.  
 When cool, slice 25 slices (about 1/2 inch thick) per loaf.

**Notes**

- 1 In Step 9, when using 9x4-1/2x2-3/4 bread pans, scale into 10-25-ounce pieces.