

Golden Raisin Bread



This bread is very easy and simple to make. It is great just fresh out of the oven or later as a toast. I used the water roux method for the dough, it can be substitute with any sweet dough. The bread is pretty tasty, considering that the only butter in the bread is in the dough. The sweet golden raisins sure add a lot of sweetness to the bread.

I used the Zojirushi bread machine to do all the work and added the raisins after all the kneading was done.

Ingredients:

Water roux or Tangzhong

75 ml of water

15 g of bread flour

Dough

2 cups bread flour

$\frac{3}{4}$ teaspoon salt

$1\frac{1}{2}$ tablespoon sugar

1 tablespoon dry milk

$1\frac{1}{2}$ tablespoon butter

$1\frac{1}{2}$ teaspoon dry yeast

1 large egg and complete to 100 ml with water

$\frac{2}{3}$ cup golden raisin





Method:

Water roux

Mix flour and water in a small saucepan. Cook over low to medium heat, stirring constantly until it reaches 65°C/149°F. The mix will turn to a paste and you can see the bottom of the pan. Remove from heat, cover with a saran wrap film over the paste and leave until lukewarm.

Dough

Add the water roux and all the dough ingredients to the bread machine bucket according to the manufacture's guideline. I let the dough cycle run for 2 times, making sure that the dough reaches a thin membrane. The dough will be slightly sticky. Remove from the bread machine if you are using one to knead the dough and manually add the raisins. Knead until all the raisins are incorporated to the dough. Let the dough rise for approximately 2 hours in a cover container or until it double

its initial volume.

Punch down, knead the dough and form into a ball shape. Then split the dough into 6 little balls and with a roller open the dough and rolled it like a Swiss roll, flat it again and roll it again. Place the rolls into a bread pan and let is rise until the size has double. Bake in a hot oven for approximately 20 minutes at 350F. Serve warm or cold. The bread will be still very soft up to 3 days.





I hope you enjoy this simple recipe for a tasty and cottony bread.

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