

# Raisin Bread

## Ingredients

- 400g Strong white bread flour
- 8g Yeast
- ½tsp Salt
- 1½tsp cinnamon
- 75g Whole milk (warmed)
- 175ml Warm water
- 75g White caster sugar
- 75g Margarine
- 175g Raisins.



## Method

1. Place all the ingredients (except the raisins) into a mixer with a dough hook attached.
2. Mix to a soft dough and knead for 5 minutes. If mixing by hand, knead for 10 minutes.
3. Roll the dough on a floured surface to a 30 x 23cm (12 x 9in) rectangle
4. Sprinkle with raisins and knead a few times more to disperse the raisins.
5. Stretch the dough to a rough rectangle, long side towards you, and roll up leaving a seam along the bottom.
6. Place the dough, seam side down, into a 1.1kg (2½lb) loaf tin.
7. Leave to prove until doubled in size and then place in a preheated oven (190°C/170°C Fan/Gas 5) and cook for 35 minutes.

## NOTES