

# ORANGE-RAISIN-NUT BREAD

[TWO LOAVES]

This is an unusual yeast bread because it uses more than 2 cups of orange juice, rather than milk or water, for the liquid. A delicious raisin-nut loaf, the orange, nevertheless, dominates. The addition of the raisins before kneading will give the dough a brownish cast but I find this appealing. This happens when the raisins break up under the hands of a strong kneader or the pull of a dough hook. Add the raisins after the first rise if you want to preserve the whiteness of the loaf.

These loaves will not rise as high as loaves made with water or milk because of the acidity of the juice.



**INGREDIENTS**

6 to 6½ cups all-purpose flour  
1 package dry yeast  
2 tablespoons sugar  
2¼ cups warm orange juice (120°)  
2 tablespoons shortening  
2 teaspoons salt  
1 cup seedless raisins  
½ cup chopped walnuts  
1 tablespoon grated orange peel  
Icing (if desired): 1 cup confectioners' sugar  
1 tablespoon milk  
⅛ teaspoon vanilla extract  
Decorations: 2 tablespoons chopped walnuts  
2 teaspoons grated orange peel

**BAKING PANS**

Two medium (8½ x 4½) loaf pans, greased or Teflon, glass or metal. If glass, reduce oven heat 25°.

**PREPARATION**

15 mins.

In a large mixing bowl combine 2½ cups of flour, yeast and sugar. Heat orange juice and shortening in a small saucepan until the liquid is warm—120°. Pour the juice in the flour and beat with a wooden spoon, 100 strong strokes, or for 3 minutes at high speed with an electric mixer. Add salt. Mix in raisins, nuts and grated peel.

Mix in additional flour, ½ cup at a time, first with the spoon and then by hand, until the dough pulls away from the sides of the bowl and forms a rough ball.

**KNEADING**

8 mins.

Sprinkle flour on the work surface and turn the dough onto it. Keep a coating of flour on the dough as you begin to knead. Knead with a strong push-turn motion with the heel of the hand (6 minutes with a dough hook). The kneading is finished when the dough no longer sticks and is smooth and satiny (recognizing that the raisins and nuts will be bumpy).

**FIRST RISING**

1 hour

Put the dough in a greased bowl, turning to coat all sides, cover tightly with plastic wrap and put in a warm (80°–85°) draft-free place until it has doubled in bulk. You can test if it has risen by poking a finger in it; the dent will remain.

**SHAPING**

10 mins.

Turn the dough out onto the work surface and cut in half. Knead briefly to work out the air bubbles. Form each half into a loaf and place in a pan.



**SECOND RISING**  
50 mins.

Cover the pans with wax paper and return to the warm place until the dough has risen  $\frac{1}{2}$  inch above the edge of the pan.

**BAKING**  
375°  
45 mins.

Preheat oven to 375°. Place the loaves in the oven until they are nicely browned and pull away from the sides of the pans. When tapping the bottom crust yields a hard hollow sound, they are baked.

**FINAL STEP**

Remove from the oven, turn out of pans, and place on metal cooling racks. When cool, these loaves may be frosted with a mixture of confectioners' sugar, milk and vanilla extract. Sprinkle with chopped nuts and grated orange peel.