

GLAZED RAISIN LOAF

[ONE LARGE OR TWO SMALL LOAVES]

Buttermilk and eggs are combined in this recipe to make a moist, finely textured slice studded with dark raisins. Lemon or orange juice is mixed into the confectioners' icing. I have found this to be an all-around satisfactory loaf, especially for the new baker.

INGREDIENTS	1 package yeast
	¼ cup warm water (105°–115°)
	1 cup seedless raisins
	¼ cup (½ stick) butter or other shortening
	¼ cup sugar
	1½ teaspoons salt

½ cup buttermilk, room temperature
4 cups all-purpose flour, approximately
2 eggs, room temperature, slightly beaten
Glaze: 1 cup sifted confectioners' sugar
1½ tablespoons orange or lemon juice

BAKING PANS

One large (9 x 5) loaf pan, greased or Teflon, or one medium (8½ x 4½) and one small (7½ x 3½) pan. (See dough volume chart, page 23.) If glass pans are used, reduce oven heat 25°.

PREPARATION

15 mins.

In a small bowl or cup dissolve the yeast in water.

In a large bowl combine raisins, butter, sugar, salt and buttermilk. Measure in 1½ cups of flour—beat well, 75 strokes. Pour in the yeast and the beaten eggs. Blend thoroughly.

Gradually add the remaining flour, ½ cup at a time, first with the spoon and then by hand, until the mass of dough is soft and has dropped away from the sides of the bowl. If the dough continues moist and sticky, dust flour on the hands and dough.

KNEADING

10 mins.

Turn out on a lightly floured work surface and knead vigorously (6 minutes with a dough hook). The dough will be smooth and elastic.

FIRST RISING

1½ hours

Place the dough back into the bowl, pat it with buttered fingers, cover the bowl with plastic wrap and put in a warm place (80°–85°) until dough has doubled in size.

SHAPING

20 mins.

Turn back the plastic wrap, punch down the dough, turn it onto the work surface again, and let it rest for 10 minutes. Divide the dough into as many pieces as you want loaves and form each by rolling into a flat rectangle—as wide as the length of the pan. Roll up dough, sealing well at each turn. Press down on the ends of the loaf to seal, and tuck under as you place it in the pan.

SECOND RISING

50 mins.

Cover with wax paper and allow the dough to double in bulk. You can test if it has risen by poking a finger in it; the dent will remain.

BAKING

375°

30 mins.

Preheat oven to 375°. Bake in the oven until the loaves are well browned and loose in their pans. Turn one loaf out of its pan and tap the bottom crust with a fore-

finger. A hard hollow sound means the bread is done. If not, return to the oven for 10 minutes.

FINAL STEP

Remove bread from the oven. Place the hot loaves on a wire rack to cool before drizzling with confectioners' frosting—1 cup sifted confectioners' sugar and 1½ tablespoons orange or lemon juice.

If the bread is to be frozen don't ice until it comes out of the freezer.