

Cinnamon Raisin Twirl Loaf

Adapted from *Breads at the Academy*

By Cynthia Scheer, John Phillip Carroll, California Culinary Academy, 1993

ISBN 1564260518, 9781564260512

½ cup raisins

¾ appx. cup water

Place raisins in a small sauce pan, cover with water and simmer 10 minutes to re-hydrate. Remove from heat (raisins will probably expand to about 1 cup).

¼ cup warm raisin cooking water (cooled to 105 to 115 degrees F)

2 tsp instant (bread machine) dry yeast

Pour raisin water into large bowl from an electric mixer. Sprinkle yeast on top. Let stand to proof (about 5 minutes).

2 tablespoons butter, softened (microwave at half power for about 15 - 20 seconds to soften)

½ cup warm milk (105 to 115 degrees F)

½ teaspoon salt

1 teaspoon vanilla extract

1 teaspoon orange zest (from about ½ an orange) (or more to taste)

1/8 cup sugar

Add softened butter to mixer. Microwave milk for about 30 - 40 seconds at half power. Add salt, vanilla, orange zest and sugar to milk (directly in the measuring cup) and stir well. Check temperature, and once it reaches 105 -115 degrees, add to mixing bowl. Mix on low until well blended.

4 cups all-purpose flour

2 eggs

Add 1½ cups flour, in ½ cup increments. Mix on medium until smooth and elastic (about 5 minutes). Then beat in eggs, one at a time. Stir in an additional 1½ cups flour, in ½ cup increments. Then knead for about 10 minutes (either by mixer or on a floured pastry board) adding flour until dough is smooth and satiny and no longer sticky. *[Recipe said small bubbles should form just below surface of dough. I'm not sure what that means—I did not see any.]*

Form a ball with the dough and place into a greased heavy ceramic bowl, turning dough to oil all sides. Cover with a damp dish towel and let rise in a warm place (e.g., on the radiator) until doubled, about 1¼ hours. Transfer raisins to a colander, and allow raisins to drain while dough is rising.

Cooled, drained raisins

1 or 2 tablespoons butter, melted

1/8 cup sugar

1 teaspoon ground cinnamon

After dough has doubled, punch dough down, turn out onto floured board and pat to about ½ inch thick. Sprinkle drained raisins over dough. Knead and fold lightly into dough, then shape it into a log. Cover and let rest for 10 minutes. Then roll dough into 9" x 18" rectangle. Brush with melted butter. Combine sugar and cinnamon; and pour into a salt/pepper shaker. Sprinkle over rectangle. Starting with 9" edge, roll dough tightly, jelly-roll style. Pinch side edge to seal. No need to seal ends. Place with sealed edge down in greased 9" x 5" (or larger) loaf pan. (If you have left over melted butter, use that to grease pan and/or brush top of loaf). Cover with damp cloth, and let rise until doubled, about 45 minutes to 1 hour. Bake at 375 degrees F until golden brown and loaf sounds hollow when tapped, about 25 - 35 minutes. Remove from pan and cool on wire rack. Makes 1 very large loaf.