

RECIPE

From The

BLACK POT

of



GERMAN RAISIN BREAD

Prep: Approximately 30 minutes * Rise: Three separate times, 1 hour each * Bake: 45 Minutes * Serves: Approximately 30 slices * Dutch Oven: 14" * Charcoal: when rising 4 On top and 2 on bottom / when baking 10 on bottom and 18 on top.

A big swirl of raisins, nuts, candied fruit, and cinnamon gives this nut encrusted loaf its character and exceptionally good taste. Whole Almonds, Pecans, or Walnuts are baked into the bottom and top crusts, while the crumb is finely textured and moist with potato.

Preparation begins with making a sponge.

INGREDIENTS

Sponge:

2 cups bread or all purpose flour

2 packages dry yeast

2 teaspoon salt

1 Tablespoon butter, softened at room temperature

$\frac{1}{2}$ cup finely sieved cooked potato, or 2 tablespoons instant potato flakes mixed with $\frac{1}{2}$ cup water.

1 and $\frac{1}{4}$ cups warm milk (105 to 115 degrees)

Dough:

2 eggs, room temperature, lightly beaten

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

2 Tablespoons butter, melted

$\frac{1}{2}$ teaspoon ground cinnamon

2 to 3 cups bread or all purpose flour, approximately

Filling:

$\frac{3}{4}$ cup raisins

$\frac{3}{4}$ cup coarsely chopped candied cherries or other candied fruit

$\frac{1}{2}$ cup finely chopped Almonds, Pecans, or Walnuts

$\frac{1}{4}$ cup chopped citron (Lemon like fruit from Asia)

$\frac{1}{4}$ cup sugar

1 teaspoon ground cinnamon

2 Tablespoons butter

Topping:

12 Whole Almonds, Pecans, or Walnuts

1 egg, beaten

2 to 3 Tablespoons butter

DUTCH OVEN -14" Shallow (Oil the bottom and sides)

PREPERATION

To make the Sponge, in a large mixing bowl stir 2 cups flour, the dry yeast, and salt. Add the butter and potato. Stir in the warm milk. Mix thoroughly--100 strokes. Cover the bowl tightly with plastic wrap and set aside for 2 hours, or until the Sponge has doubled in volume.

(If prepared with a new fast rising yeast and at the recommended higher temperatures, the rising times for the Sponge and the Dough will be half)

After the Sponge has doubled, turn back the plastic wrap and stir the Sponge briefly. Add the eggs, sugar, melted butter, and cinnamon. Gradually add more flour, sufficient to form a soft mass that cleans the sides of the bowl.

KNEADING

Turn the dough onto a floured work surface and knead with a strong push-turn-fold motion until the dough is smooth and elastic when pulled between the hands, approximately 10 minutes.

FIRST RISING 1 Hour

Place the Dough in a greased bowl, cover, and let rise until double in bulk, about 1 hour.

Filling:

In a bowl combine the raisins, candied cherries or other candied fruit, nuts, and citron. In a cup combine and have ready the sugar and cinnamon. Melt the butter in a small saucepan.

SHAPING

Turn the Dough onto the lightly floured work surface and knead briefly to press out the bubbles. Divide the Dough into however many loaves you have decided to make.

Roll each piece into the shape you have decided upon for your loaf. Brush with the butter and spread on the sugar and cinnamon mix. Leave a dry margin around the edges so that a strong seam can be made. Divide the fruit-nut mixture among the loaves you have made. Smooth in place but keep the mixture away from the margins. Use a rolling pin to press the fruit-nut

mixture into the Dough. Roll as you would a Jelly roll, starting from a short side. Make the roll tight to avoid air spaces in the finished loaf. When the roll is almost to the end, lift up the edge of Dough and pinch it to the roll. Don't take the roll all the way to the edge because this would push the filling into the cleared margin. Fold the ends to seal.

Scatter a few nuts on the bottom of the Dutch oven before fitting in the loaves.

SECOND RISING 1 Hour

Cover the loaves and leave them to double in volume, 1 hour.

PREHEAT DUTCH OVEN

Preheat to 350 degrees 20 minutes before baking

BAKING 350 Degrees 45 Minutes

Beat the egg in a cup; dip the nuts in the egg and then lightly press in a pattern on top of each loaf.

Bake in the Dutch oven until the loaves are nicely browned and loose in the pot, 45 minutes. Turn one loaf out of the pot and tap the bottom crust with a forefinger. A hard, hollow sound means the bread is done. If not, return the loaf to the oven for 10 minutes.

FINAL STEP

Remove the bread from the Dutch oven. Turn the loaves onto wire racks to cool. Brush each loaf generously with melted butter.

Cut, butter, eat and enjoy.

Serves about 20 to 30 depending on appetites