

# Raisin Bread Wreaths

*Recipe by Zola Nene*

Serves: 8-10

Cooking: 1hr 20min

Difficulty: Medium

## **Ingredients :**

- 10g active dry yeast
- ¼ cup warm water
- ½ cup raisins
- ½ cup golden sultanas
- ¼ cup soft butter
- ¼ cup Selati Demerara sugar
- 1 tsp salt
- 1 tsp cinnamon
- ½ tsp nutmeg
- ½ cup warm milk
- 2 eggs
- 3 ¾ cups bread flour
- 1 extra egg for egg wash

## **Methods :**

- Dissolve yeast in warm water.
- In a large bowl, combine raisins, sultanas, butter, sugar, salt, spices and warm milk; stir to dissolve the sugar.
- Add yeast mixture and the beaten eggs; mix to blend well. Add enough flour to make a soft but stiff dough. Turn out onto a lightly floured surface and knead until dough is smooth and elastic.
- Place dough in a lightly buttered bowl, turning once to grease the surface. Cover with a clean dish cloth; let stand in a warm place until doubled in size.

- Punch dough down and divide into 8 equal portions.
- Shape each portion of dough into 8 long lengths.
- Twist and plait each dough strand to form wreaths, pinch the ends together firmly to secure the wreath
- Place onto a greased baking tray then Cover with a cloth and leave to rise again until double.
- Brush with egg wash then bake at 180° for about 20-30 minutes, placing foil over to cover if it gets dark too quickly.
- Remove from tray and allow to cool on wire racks.
- Loop some ribbon around each wreath to suspend from a tree.