

# (3 loaves) Raisin Bread

2 cups seedless raisins

Cold water.

1 cup milk

$\frac{2}{3}$ " butter

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

2 tea salt

$\frac{1}{2}$ " nutmeg or cinnamon

Wash raisins, cover with cold water, bring to boil. Remove. Let stand 5 mins, drain pat dry paper towels.

Scald milk, stir in butter, sugar, salt & nutmeg. Cool to lukewarm. Yeast. Beat eggs add to yolk & milk. Stir in ~~3~~  $3\frac{1}{2}$  cups flour. Beat

$\frac{1}{2}$  cup lukewarm water

2 tea sugar

2 pkg yeast

3 eggs

$6\frac{1}{2}$  cups flour

1 to 2 tbspcorn syrup.

till smooth. Add raisins. Add remaining  
flour to make soft dough. Knead until  
smooth & elastic. Place in buttered pan  
Brush with soft butter. Cover, rise.  
Punch down. Let rest 10 mins.  
Shape loaves, brush butter. Rise  
350. 45 to 55 mins.

Brush top with lukewarm syrup.

(Good)

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