**Cinnamon Raisin or Craisin Braid**

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| Cooking Principle: yeast bread; cool rise |
| Time: 20 – 25 minutes |
| Temp: 375oF |

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| **Bread Ingredients** | | **Topping** |
| 125 ml hot water | 15 ml oil | 10 ml sugar |
| 45 ml sugar | 85g (125 ml) raisins or craisins | 5 ml cinnamon |
| 2 ml salt | 10 ml cinnamon | Egg wash – ½ egg mixed with |
| 10 ml yeast | 130 g (250 ml) four | 5 ml water |
| ½ egg | 185g (375 ml) flour |  |

**Method:**

**Day 1**

1. Place 185g (375 ml) flour in a medium mixing bowl and set aside.
2. In a large mixing bowl combine 130g (250 ml) flour, sugar, salt, cinnamon, and yeast.
3. Measure 125 ml water and place in the microwave for 15 seconds. Add to flour mixture in the large bowl add the egg and 15 ml oil. Beat with a wooden spoon to make a soft elastic dough.
4. Add the raisins to the soft dough. If using craisins, chop into slightly smaller pieces before adding to the dough.
5. Stir to distribute the dried fruit evenly.
6. Add enough of the remaining reserved flour to make a soft elastic dough.
7. Turn out onto the counter and knead 5-8 minutes or until smooth and satiny to the touch.
8. Place ~5 ml oil in a large freezer bag, rub to evenly spread around the oil and label with your names. Put your completed dough into the oiled bag, remove all the air and place on the baking sheet on the supply table. Refrigerate overnight.

**Day 2**

1. Turn on oven to 170 oF; when it reaches the correct temperature turn it off and place a towel on each rack; close the oven door and keep it closed until the braid is ready to proof.
2. Prepare your pan; grease a rimmed baking sheet and set aside.
3. Weigh the dough ball, divide the dough into 3 equal pieces – use a knife and cutting board to divide the dough.
4. Roll each piece into a rope about the same length as your baking sheet. Try to keep the ropes an even thickness along their length to ensure your braid is an even thickness when done.
5. Place the 3 ropes side by side and pinch the ends together. Braid the ropes in a standard braid. Bring outside rope over the middle, alternating outside ropes until you reach the end. Pinching the ends of the completed braid together when done. Tuck the pinched top and bottom ends under the braid so they don’t unravel.
6. Place the braid on the greased baking sheet, straightening the braid as necessary.
7. Brush with egg wash and sprinkle with cinnamon/sugar topping.
8. Place the baking sheet on the towel covered oven rack; cover the braid with another towel. Let rise until double in size about 20 minutes.
9. Remove the loaf (and the towel it was sitting on). Place the warm towel from the oven rack on the counter, place the towel-topped baking sheet on the other towel. Keep the braid covered while the oven preheats to 375oF. The towels are only necessary for proofing – **do not place them in the oven when baking the braid**.
10. Bake for 20-25 minutes. If needed, cover with a foil tent for the last 10 minutes to prevent over-browning.
11. Remove braid from the oven and use a thermometer to check the internal temperature; should be between 87-89oC.
12. When done, use a flipper to remove the braid to a cooling rack to cool completely.

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| **Standards:**  Shiny crust, well risen, deep golden brown, braided appearance, braid rope even sizes, braid even thickness along the length, braid not coming undone, internal temperature between 87-89oC | **Equipment on Tray**: |