

01035 French Brioche / Cinnamon Raisin Bread

Soak Raisins in lukewarm water—totally immersed—for 1 hour.

Let Raisins drain & sit overnight.

Mix Brioche using margarine in recipe—incorporate raisins at the end of mixing.

Square out 16 oz rectangular dough pieces and put 2 oz of cinnamon sugar
USING COARSE MEDIUM SUGAR.

Make up, putting seam down and pinch, sealing edges completely so nothing gets out.

Full proof

Bake 370-380, w/ little steam, egg wash lightly