

Cissy's Raisin Bread

Ingredients:

1/3 cup white granulated sugar
2 teaspoons salt
2 eggs
2 packages yeast dissolved in 2 cups of warm water with 1 teaspoon of sugar
½ cup of Crisco shortening
6 cups of (King Arthur) Bread Flour
½ stick of melted butter
Light Brown Sugar, Cinnamon, 3/4 cup raisins, half a stick of melted butter

Instructions:

Cream the Crisco, butter, and sugar. Add salt and mix well then beat in two eggs. Add the water/yeast mixture plus 4 Cups flour and mix well. Stir in the raisins and last two cups of Bread flour.

Turn mixture onto a floured surface. Pat with floured hands into a ball shape and knead 10 minutes. Let rest 10 minutes.

Grease a LARGE bowl with Crisco shortening. Place the dough inside the bowl and dust top with flour. Cover with Saran Wrap, place bowl on cookie sheet, and allow to rise in a warm place for 2 hours. I warm my oven on 200 degrees for A FEW MINUTES then turn oven off and place the bowl inside so it has a warm spot.

Dump the dough onto a floured surface. Divide into thirds. One at a time, shape each ball into a rectangle and roll out until about an inch thick. Smear surface with melted butter and sprinkle a hand full of brown sugar and a few teaspoons of cinnamon on top of the butter. Roll up the rectangle and turn under the ends. Place in greased loaf pans. Drizzle melted butter on top. Cover with Saran Wrap and allow dough to rise in a warm place 1 hour.

Bake at 325 degrees for about 30 minutes until lightly browned. Allow to cool a bit before turning out of pans.

For Cinnamon Buns: Follow all instructions but when you roll the rectangles up slice them into buns instead of leaving them in loaves. Place on greased baking sheets. Cover with Saran Wrap. Allow to rise for an hour. Bake at 325 degrees about 15 minutes.