



# Sweet saffron bread

15'  
Hands on

1-2'  
Hands off

50'  
Cook Time

16  
Portion(s)

2  
Difficulty



## Method

- In a  **bowl**, add the raisins, saffron, and boiling water.
- Allow 5 minutes for the raisins to soak and absorb the saffron's aroma.
- Drain the raisins and keep their water in the bowl. Then, squeeze them tightly with your  **hands** over the bowl, so to remove the excess water they have absorbed and set them aside.
- Transfer the water from the raisins in the mixer's bowl and add the milk. Add the yeast and mix with a fork. Allow 5-10 minutes for the yeast to be activated.
- Place the bowl on the mixer and beat with the paddle attachment at medium speed. Add the eggs and the sugar, and beat for 2 minutes.
- In a bowl, mix the flour with the raisins and the salt. Add half of the flour's quantity into the mixer's bowl.  **Cut** the butter and add it to the bowl in batches. Add the rest of the flour and beat with the hook attachment at medium speed for 5 minutes, until there is a malleable dough of uniform thickness.
- Transfer the dough into a lightly greased bowl, cover it with plastic wrap and allow 1-2 hours for it to double in volume.
- Preheat the oven to 170° C (338° F) set to fan.
- Butter and flour a 22 cm  **cake pan** and add the dough.
- Bake for 40 minutes, until you stick a toothpick in the center of the bread and it comes out clean.
- Remove from the oven and set it on a  **rack** for 20 minutes to cool down.
- Then, flip it over, take it out of the cake pan, and let it cool completely.
- Sprinkle with icing sugar and serve.

## Ingredients

- 100 g raisins, golden
- 1/2 teaspoon(s) saffron, in threads
- 80 g water, boiling
- 130 g milk, at room temperature
- 15 g yeast
- 3 eggs, medium
- 100 g granulated sugar
- 600 g all-purpose flour
- 1 pinch salt
- 120 g butter, frozen
- icing sugar, to serve

## Διατροφικός πίνακας

Nutrition information per portion

254 Calories (kcal)	8.0 Total Fat (g)	4.5 Saturated Fat (g)	39.0 Total Carbs (g)
13%	11%	23%	15%
11.0 Sugars (g)	6.0 Protein (g)	1.6 Fibre (g)	0.09 Sodium (g)
12%	12%	6%	2%