



Watermelon raisin bread

50'

Hands on

2 hours'

Hands off

40'

Cook Time

10-12

Portion(s)

2

Difficulty



Ingredients

- 250 g milk, lukewarm
- 1 tablespoon dry yeast
- 100 g granulated sugar
- 2 yolks of medium eggs
- 50 g butter, melted
- 1 teaspoon vanilla extract
- 500 g all-purpose flour
- 1 pinch salt
- 1 teaspoon [red food coloring paste](#)
- 1 teaspoon [green food coloring paste](#)
- 50 g black raisins

Method

- In a mixer's bowl add the milk, the yeast, the sugar, and whisk using a hand whisk to dissolve the yeast.
- Add the yolks, the butter, the vanilla, and whisk again.
- Add the flour, salt, and beat with the hook attachment at medium speed for 4-5 minutes.
- Remove the dough from the mixer's bowl after having your hands greased with a little oil.
- Cut the dough in half. Add the [red food coloring paste](#) in the first piece and knead well. Set aside.
- Cut the other half of the dough in half. Keep the one piece white and in the other one, add the [green food coloring paste](#). Knead well.
- Cover with a kitchen towel and allow 1 hour for them to rise.
- Cut all the pieces in half and set aside.
- Take one of the red pieces, add half of the raisins, and knead well shaping a ball. Set aside.
- With a rolling pin, roll out one of the white dough pieces and add the red piece in it. Wrap well so that the white dough covers the red.
- With a rolling pin, roll out one of the green dough pieces, add the white piece in it -seam side down- and wrap. At this point, you will have a ball that is green on the outside, white in the middle, and red on the inside.
- Follow the same process for the remaining dough pieces so that there will be 2 dough balls.
- Place each dough ball into the [3D spherical-shaped mold](#), cover with a kitchen towel, and let them rise for 1 hour.
- Preheat the oven to 160° C (320° F) set to fan.
- Bake for 40 minutes. Remove and let them cool.
- Cut with a serrated knife and serve.

Διατροφικός πίνακας

Nutrition information per portion

251 Calories (kcal)	5.7 Total Fat (g)	3.1 Saturated Fat (g)	43.0 Total Carbs (g)
13%	8%	16%	17%
12.0 Sugars (g)	5.9 Protein (g)	1.7 Fibre (g)	0.23 Sodium (g)
13%	12%	7%	4%