

# *Baked Brown Raisin Bread*



<b>Ingredients</b>	<b>g / ml</b>
Yield	5 tins @ 575 g
Flour, All- purpose	380 g
Sugar	130 g
Baking soda	20 g
Salt	10 g
Wheat germ	230 g
Graham crackers, fine crumbs	220 g
California raisins	330 g
Eggs	200 g
Buttermilk	740 g
Molasses, light	300 g

Raisin Juice Concentrate	210 g
Vegetable oil	110 g
Total	<b>2880 g</b>

**Method:**

In large bowl, combine flour, sugar, soda and salt. Stir well to blend. Add wheat germ, graham cracker crumbs and raisins. Mix thoroughly. In another bowl, combine eggs, buttermilk, molasses and oil. Beat well. Add liquid ingredients to blended dry ingredients. Stir until all ingredients are moistened. Pour batter into two well-buttered and lightly floured cans or small stainless-steel bowls (do not cover). Bake at 177 °C for 55 to 60 minutes, until internal temperature of the bread is 100 °C. Cool 5 to 10 minutes in cans. Loosen bread with spatula to remove. Cool on wire rack.