Cinnamon Raisin Pecan Bread

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cups warm water

2 packets active dry yeast

5 -6 cups bread flour, plus more for dusting

3/4 cup nonfat powdered milk

1/2 cup grapeseed oil plus more for oiling bowl

3 tablespoons brown sugar

3/4 cup white sugar

5 tablespoons cinnamon

1 teaspoon vanilla

3 tablespoons butter, melted

2 teaspoons salt

1 cup dark raisins

1 cup golden raisins

1 cup pecans, toasted & chopped

1 egg white, whisked

Instructions

1. In a small bowl, combine warm water, vanilla and brown sugar until dissolved. Add yeast. Let sit until foamy, approximately10 minutes.

2. In electric mixer, add 4 cups flour, powdered milk and salt. Mix using the dough hook on low speed for 1 minute. Slowly pour in oil and yeast mixture and continue mixing at medium-low speed, approximately 7 minutes. Add 1 cup flour, raisins and pecans, and mix on medium-low speed until dough clings to hook, approximately 3 minutes. Add more flour if necessary, but no more than 6 cups total.

2. Transfer to an oiled bowl. Cover and let rise in a warm place until doubled, approximately an hour.

3. Spray two 9 x 5 inch loaf pans generously and set aside. In a small bowl, combine sugar and cinnamon. Transfer dough to a lightly floured surface, and cut in half.

4. Roll one half of dough into a rectangle. Brush dough with melted butter and sprinkle liberally with cinnamon sugar. Starting at a short end, roll up dough and seal along crease. Turn the ends under. Transfer to pan, seam side down, and cover loosely. Repeat process with second piece of dough, making sure to leave a bit of cinnamon sugar mixture left. Let loaves rise again, approximately an hour. Preheat oven to 400 degrees.

5. Brush tops of loaves with egg white, and sprinkle each loaf with any remaining cinnamon sugar mixture. Bake 15 minutes; lower oven to 350 degrees, and bake 30 minutes more or until top is golden brown. Remove from oven. Allow to cool before slicing.