



Cramique



This sweet bun containing raisins is ideal for breakfast or snacks, cold or grilled, with or without accompaniment, the choice is all yours!

Preparation time:

4H

Cooking time:

The time varies depending on the type of machine and program selected. Thank you for referring to the manual for your machine.

20 m

Rating:

☆☆☆☆☆ (No Ratings Yet)

Preparation:



BY HAND

Preparation:

- 1 - Mix the flour, salt, sugar, butter and eggs in a bowl.
- 2 - Stir the milk into the yeast and add to the bowl.
- 3 - Blend with a spatula for 2 minutes, then add the dried raisins. Mix again until you have a smooth dough and finish by kneading with a rolling pin.
- 4 - Shape the dough into a ball, put it back in the bowl and cover with a cloth. Leave to ferment for 60 minutes in a warm place.
- 5 - Take the ball of dough, divide it into 2 equal pieces and leave to rest, covered, for 10 minutes. Shape into 2 teabread loaves, place them on a baking sheet and leave to proof, covered, for 2 hours.
- 6 - Put the loaves in an oven pre-heated to 180°C and bake for 20 minutes.

Ingredients	
Butter:	210 g
Flour (T55):	530 g
Egg:	5
Dried raisins:	140 g
Salt:	12 g
Fresh compressed yeast:	24 g
Sugar:	84 g
Milk:	50 g
Dry Yeast:	8 g