

Saffron Almond Braid

From Creative International Cookbook

Edited by Charlotte Turgeon

Makes 1 braid

Ingredients

1 pkg active dry yeast
¾ cup warm water
1 c all-purpose flour
¼ c sugar
¼ c olive oil
1 tsp salt
¼ tsp saffron
1 egg, beaten
3-4 c all-purpose flour
¾-1 c blanched whole almonds
¾ c white or golden raisins
Melted butter
Coarse sugar crystals

Directions

1. Dissolve yeast in water. Stir in flour and sugar. Let stand covered in warm place 1 hour to allow yeast to work.
2. Add oil, salt, saffron and egg to yeast mixture; mix. Add 1 c flour to sponge; mix well.
3. Pour 1 c flour on top of kneading surface. Pour sponge mixture on top of flour. Cover sponge with ½ cup flour. Knead until flour is worked into dough.
4. Add almonds and raisins; work in.
5. Continue adding flour until soft dough is formed. Knead dough 10 minutes or until folds form in dough.
6. Place in greased bowl; grease top. Cover; let rise until double in bulk. Punch down.
7. Divide dough into 3 pieces. Roll each piece into 15-inch-long rope. Lay each rope 1 inch apart on greased cookie sheet. Braid by starting in center and working toward each end.
8. Cover; let rise until doubled in bulk.
9. Bake at 375 F 30 minutes or until done.

10. Brush with butter; sprinkle with sugar. Best served warm.