

# KitchenAid

## Raisin Bread Recipe

**Makes:** 2 small loaves or 1 large loaf (500g)

**Preparation time:** 10 minutes

**Rising time:** 1 hour

**Cooking time:** 25 minutes

### Ingredients:

- |                       |                     |
|-----------------------|---------------------|
| - 170ml lukewarm milk | - 80g butter, cubed |
| - 14g dried yeast     | - 10g salt          |
| - 500g plain flour    | - 2 eggs            |
| - 45g sugar           | - 250g raisins      |

### Preparation:

1. Mix the flour, yeast, sugar, butter, eggs and salt in the stand mixer bowl with the flat beater on speed 2.
2. Lower to speed 1 and slowly add the lukewarm milk until well mixed through. Change the attachment to the dough hook and knead on speed 2 for 3 minutes. Add the raisins and quickly knead on speed 2. Do not over-knead. Cover with a damp tea towel and leave for 1 hour, or until doubled in volume.
3. When risen, cut the dough into 2 equal pieces. Place these in 2 baking tins.
4. Bake in a preheated oven at 200°C for approximately 25 minutes. When the bread is baked, you will be able to hear a hollow sound when you tap the bottom of the baking tin.

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# £50 CASHBACK

when you buy any 4.8L Stand Mixer, Mini Mixer, Magnetic Drive Blender, Power Plus Blender, Cook Processor or 4L Food Processor.

*10th April 2017 - 2nd May 2017*

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## £50 CASHBACK

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Small kitchen...Big ideas? Our **next-generation Stand Mixer** is 20% smaller and 25% lighter than its bigger brother, the 4.8L model. Just as powerful, this 'mini but mighty' mixer comes in a selection of beautiful new colours and is an ideal size for urban lifestyles.



The **4 L KitchenAid Artisan Food Processor** is designed for life's cooking challenges in all their glory. Robust and built to last, this is our most versatile and complete food processor. It slices, chops, grates, purées, blends and even dices using the unique dicing feature.

The **ARTISAN Power Plus Blender**, the most powerful blender on the market\*, is the ideal kitchen helper when it comes to simple preparation of fresh soups, smoothies or juices.



KitchenAid has revolutionized the blender with the introduction of the **Artisan Magnetic Drive Blender** - a powerful version that uses an interlocking magnetic drive system to control the blades and safely secure the jar.

The smart and multifunctional **ARTISAN Cook Processor** offers several functions for complete dishes, which enable it to handle everything that comes along with food: cooking, baking, roasting, steaming, stewing, kneading, grinding, chopping, mashing, mixing, emulsifying, whipping, turning and stirring.



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\*When testing the actual blender power output at the blade using a dynamometer, a machine laboratories use to measure mechanical power, this KitchenAid blender with its heavy duty motor and advanced motor control board, produces more power than the leading competitors.