

Sweet currant bread



Ingredients:

30 g fresh yeast (app. 3/4 of an ordinary block of fresh yeast),
3 TblSps Honey,
250 ml milk,
500 g flour (type 405),
½ Tsp salt,
40 g butter,
40 g raw cane sugar,
125 g curd cheese (20% fat, room temperature),
100 g currants

Preparation:

Crumble the yeast into the lukewarm milk and dissolve it together with 1 TblSp honey. Let rest for rising for about 30 minutes, covered with a cloth.

Combine flour, salt, 20g butter, sugar and curd cheese in a bowl. Add yeast milk and knead until smooth. Cover the bowl with a cloth and let rest for rising for another 30 minutes.

Preheat the oven to 200°C. Knead the dough one more time, thereby adding the currants. Lightly grease a loaf pan, pour in the dough.

Bake for about 50-60 minutes. Take the bread out of the pan. Melt the rest of the butter and mix with the rest of the honey. Brush the loaf with the mixture. Let cool down.

Enjoy!