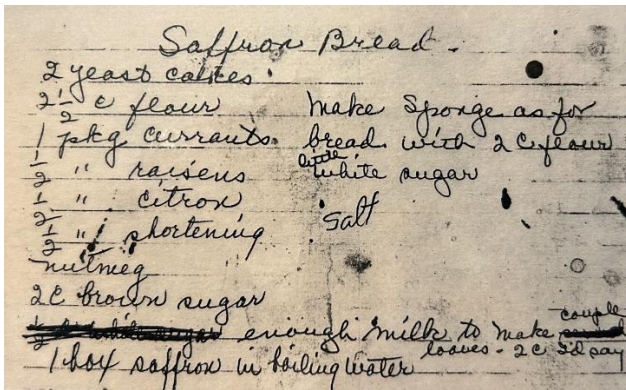


Saffron Bread - from the kitchen of Althea Metcalfe



Ingredients:

- 2 cups milk
- 2 packets yeast
- 2 cups flour
- 1/4 cup sugar
- 2 cups brown sugar
- 1 teaspoon salt
- 1/2 package raisins (tossed in flour)
- 1 package currants (tossed in flour)
- 1/2 pound melted butter (cooled)
- 15 – 20 strands saffron (boil in water and cool)
- 1 tablespoon nutmeg

Directions:

Bring the milk to a boil, cool to room temperature and mix in yeast, flour and sugar.

Mix in remaining ingredients and add extra flour until dough is stiff.

Knead dough and place into greased bowl. Cover with buttered wax paper and dish towel. Let rise.

Punch down and shape into loaves. Cover and let rise again.

Bake in preheated oven at 375 degrees for 30 minutes. Test for hollow sound to see if it is done.