

# Orange Bread

Posted on Mar 12, 2009 ~ Revised January 2022



- 4 cups warm water
- 1 whole orange with peel (seeds removed) pureed in blender
- ½ cup butter or coconut oil
- ½ cup honey
- 4 eggs
- 1 TBSP cinnamon
- 2 TBSP yeast
- 1 TBSP salt
- 1 cup raisins (chopped in blender) or cranberries
- 1 cup pecans
- 10 - 12 cups flour

If you are missing Hawaii, change the cranberries and pecans to macadamia nuts and coconut. Mix all ingredients with 12 cups of flour, continuing to add flour until dough is cleaning sides of bowl and is soft. Knead until gluten is formed (about 5 minutes on speed 2 with Bosch). Bake at 350° about 30 minutes, rolls will take a bit less. Makes 4 dozen orange rolls or 4 braids.

Braids could be filled with nuts, dried fruit (rehydrated with orange juice & mixed with cream cheese)

For more complete mixing directions, see our classic bread recipe.