



Raisin Toast Recipes

Olney Inn Rum Buns



Ingredients

3 hours | 2½ hours prep

SERVES 24

*****Dough*****

- 2 pounds all-purpose flour PLUS ...
- 1 ounce all-purpose flour
- 6 ounces granulated sugar
- 5 ounces raisins
- 4 ounces vegetable shortening
- 4 ounces butter (unsalted, room temperature)
- 2 tablespoons grated nutmeg
- 1 teaspoon ground bakers cinnamon
- 1 ounce table salt
- 1 cup water (100 degrees F)
- 4 ounces fresh yeast

1 cup pasteurized or fresh eggs
2 ounces rum extract
1 cup whole milk

*****Cinnamon-Sugar Mix*****

2 tablespoons cinnamon
1 cup sugar

*****Glaze*****

1 cup water
1/2 cup rum extract
6 ounces granulated sugar

*****Icing*****

2 ounces rum extract
2 ounces light corn syrup
1 ounce unsalted butter (melted)
12 ounces confectioners sugar



Preparation

In a mixing bowl fitted with a dough hook, combine all dough ingredients.

Mix for 20 minutes until dough is smooth, place on floured tray and let sit at room temperature for 10 minutes. Then refrigerate overnight.

Preheat oven to 400 degrees. Flour work surface and roll dough out 4 inches by 20 inches. Brush with melted butter (not in above ingredients) and sprinkle with cinnamon sugar mix as needed.

Roll dough strips tightly together. With knife, cut into sections three fingers wide and place in greased (not in above ingredients) muffin pans.

Place a towel over the buns and proof them (let them rise until double in size. takes between 30 and 60 minutes, depending on the temperature of the room). Then bake in oven for 25 to 30 minutes or until done. Turn pans occasionally for even baking. Remove from oven and brush with glaze immediately. Cool for at least 10 minutes, then coat with icing before serving.

<https://raisin-toast.com>