

LENÔTRE S RAISINS GRAND MARNIER BREAD

The Recipe

<https://cuisinedaubery.com/recipe/raisins-grand-marnier-bread/>

A tasteful bread for brunches and snacks, with grand marnier and raisins, a recipe of French master Lenôtre

Chef: Lenôtre

Servings: 14

Preparation Time: 20 Minutes

Cooking Time: 1 H 10 Min

Yield: A 10.23" x 3.54" bread

Skill: Easy Level

Cuisine: French Cuisine

Courses: Pound Cake, Dessert, Brunch & Goûter

Ingredients

For a 10.23" (or 10 15/64" or 26 cm) x 3.54" (or 3 35/64" or 9 cm) bread

1 1/4 Cup Butter (260 grams)

2 Cups Icing Sugar (240 grams)

2 Orange Zests

2 Lemon Zests

2 Tablespoons Sliced Almonds (20 grams)

1 pinch of Salt

4 Eggs 1/2 Cup or 200 grams

1 tablespoon of Grand Marnier

2 1/2 Cups Flour (380 grams)

2 teaspoons Baking Powder (11 grams)

2 1/2 Cups Dried Raisins (360 grams)

*Syrup

4 Tablespoons Water (50 grams)

4 Tablespoons Sugar (50 grams)

1 tablespoon of Grand Marnier

For a 13.38" (or 13 25/64" or 34 cm) x 3.54" (or 3 35/64" or 9 cm) bread

1 1/2 Cup Butter (340 grams)

2 2/3 Cups Icing Sugar (313.8 grams)

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2.6 Orange Zests

2.6 Lemon Zests

3 Tablespoons Sliced Almonds (26.1 grams)

1 pinch of Salt

5.2 Eggs 2/3 Cup or 260 grams

1.3 tablespoons of Grand Marnier

3 1/2 Cups Flour (496.9 grams)

1 Tablespoon Baking Powder (14.3 grams)

3 1/4 Cups Dried Raisins (470.7 grams)

*Syrup

1/3 Cup Water (65.3 grams)

1/3 Cup Sugar (65.3 grams)

1.3 tablespoons of Grand Marnier

For a 11.81" (or 11 13/16" or 30 cm) x 3.54" (or 3 35/64" or 9 cm) bread

1 1/3 Cup Butter (300 grams)

2 1/3 Cups Icing Sugar (276.9 grams)

2.3 Orange Zests

2.3 Lemon Zests

2 Tablespoons Sliced Almonds (23 grams)

1 pinch of Salt

4.6 Eggs 1/2 Cup or 229 grams

1.1 tablespoons of Grand Marnier

3 Cups Flour (438.4 grams)

1 Tablespoon Baking Powder (12.6 grams)

2 3/4 Cups Dried Raisins (415.3 grams)

*Syrup

1/4 Cup Water (57.6 grams)

1/4 Cup Sugar (57.6 grams)

1.1 tablespoons of Grand Marnier

For a 8.66" (or 8 21/32" or 22 cm) x 3.54" (or 3 35/64" or 9 cm) bread

1 Cup Butter (220 grams)

1 2/3 Cup Icing Sugar (203 grams)

1.6 Orange Zests

1.6 Lemon Zests

2 Tablespoons Sliced Almonds (16.9 grams)

1 pinch of Salt

3.3 Eggs 1/2 Cup or 165 grams

0.8 tablespoon of Grand Marnier

2 1/4 Cups Flour (321.5 grams)

2 teaspoons Baking Powder (9.3 grams)

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2 Cups Dried Raisins (304.6 grams)

*Syrup

3 Tablespoons Water (42.3 grams)

3 Tablespoons Sugar (42.3 grams)

0.8 tablespoon of Grand Marnier

For a 7.08" (or 7 3/32" or 18 cm) x 3.54" (or 3 35/64" or 9 cm) bread

3/4 Cup Butter (180 grams)

1 1/2 Cup Icing Sugar (166.1 grams)

1.3 Orange Zests

1.3 Lemon Zests

1 Tablespoon Sliced Almonds (13.8 grams)

1 pinch of Salt

2.7 Eggs 1/3 Cup or 135 grams

0.6 tablespoon of Grand Marnier

1 3/4 Cup Flour (263 grams)

2 teaspoons Baking Powder (7.6 grams)

1 2/3 Cup Dried Raisins (249.2 grams)

*Syrup

2 Tablespoons Water (34.6 grams)

2 Tablespoons Sugar (34.6 grams)

0.6 tablespoon of Grand Marnier

Half: For a 5.11" (or 5 1/8" or 13 cm) xt 3.54" (or 3 35/64" or 9 cm) bread

1/2 Cup Butter (130 grams)

1 Cup Icing Sugar (120 grams)

1 Orange Zest

1 Lemon Zest

1 Tablespoon Sliced Almonds (10 grams)

1 pinch of Salt

2 Eggs 1/4 Cup or 100 grams

1/2 tablespoon of Grand Marnier

1 1/3 Cup Flour (190 grams)

1 teaspoon Baking Powder (5.5 grams)

1 1/4 Cup Dried Raisins (180 grams)

*Syrup

2 Tablespoons Water (25 grams)

2 Tablespoons Sugar (25 grams)

1/2 tablespoon of Grand Marnier

Steps

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Preparing the raisins

1. Lenôtre tells us to start preparing the dried raisins : Pour water in a saucepan and bring to a boil
2. Add in the Dried Raisins (2 1/2 Cups or 360 g)
3. Cook for 10 seconds
4. Remove from heat
5. Drain the liquid by pouring the content of the saucepan through a small colander
6. Transfer the Dried Raisins (2 1/2 Cups or 360 g) into a ziploc bag and close the bag
7. Let cool down in the fridge
8. For this recipe, you may use a spatula, or a stand mixer (like a Kitchen Aid appliance)
9. Soften the Butter (1 1/4 Cup or 260 g)
10. Add in the Icing Sugar (2 Cups or 240 g) and mix
11. Zest the Orange Zests (2) et the Lemon Zests (2): To zest the fruit, use a microplane or grater
12. Add in and mix the Sliced Almonds (2 Tablespoons or 20 g) and the Salt (1 pinch)
13. Add in the Eggs (4) and mix
14. Add in the Grand Marnier (1 tablespoon) and mix
15. Sift and mix the Flour (2 1/2 Cups or 380 g) and the Baking Powder (2 teaspoons or 11 g)
16. Take the Dried Raisins (2 1/2 Cups or 360 g) out of the fridge, add in and mix

Preparing the mold

17. Slightly grease the baking mold with melted butter
18. Place a parchment paper, press, and trim the excess with scissors

Cooling down

19. Fill the mold with the batter
20. Place it in the refrigerator for 2 hours

Baking

21. Remove the mold (with the batter in it) from the refrigerator
22. Place in preheated oven at 320 F / 160 C
23. After 20 minutes lightly slice the top of the bread lengthwise

The syrup

24. In a saucepan, bring to a boil the Water (4 Tablespoons or 50 g) and the Sugar (4 Tablespoons or 50 g)
25. Remove from heat
26. Pour in the Grand Marnier (1 tablespoon)
27. Transfer to a serving bowl and let cool down

Is it baked?

28. Expect baking for at least 1 hour, and perhaps longer (even 20 minutes depending on your oven)
29. After 1 hour, test the baking every 5 minutes
30. If you insert a knife into the center of the cake, it should come out clean, with no streaks of batter, otherwise keep on baking

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31. After baking, brush the bread with the syrup, and remove the cake from the mold right away (otherwise the hot mold continues to bake the bread), and leave the parchment paper
32. Let the bread cool down at room temperature, and after 30 minutes to one hour, remove the parchment paper