



Ingredients

600 g **raisins**
80 ml **rum**
120 ml **milk**
10 g **dry yeast**
130 g **of sugar**
500 g **flour**
1 tsp **of salt**
185 g **unsalted butter**
1 tbsp **of vanilla extract**
130 g **candied orange peel**
130 g **candied lemon peel**
1 tsp **cardamom**
100 g **of chopped almonds**

Method

Put the raisins in a colander and rinse under hot water. Drain and mix with the rum. Mix the milk with the yeast and 1 teaspoon of sugar; let stand for 10 minutes until it starts to foam.

Mix the flour, salt and sugar in a large bowl. Add the yeast mixture and butter and knead into a soft, elastic dough. Cover and leave in a warm place for 20 minutes.

Add the orange and lemon peel, cardamom, vanilla and almonds to the raisins and mix.

Place the dough on a work surface; add the dried fruit mixture and liquid. Cover and leave in a warm place for 40 minutes.

Preheat the oven to 400° F. Grease the baking pan and a large piece of aluminum foil. Place the dough in the mold and gently press down until it fills the entire mold.

Bake in the oven for 40 minutes. Then reduce the temperature to 350° F and bake for another 30 to 40 minutes.

Bon appétit!