



## **Italian Honey Raisin Anise Bread**

*Easy to mix old fashioned bread*

2-3/4 cups all-purpose flour  
1 teaspoon baking soda  
1 Tablespoon anise seeds  
1/3 cup chilled butter, cut in chunks  
1/2 cup raisins  
3/4 cup plain yogurt  
1/4 cup orange blossom honey  
1/2 Tablespoon lemon juice  
Honey Almond Glaze – see recipe below

In a mixing bowl, stir together flour, baking soda, and anise seeds. Add chunks of chilled butter; mix to form crumb mixture. Add raisins. Stir in yogurt, honey, and lemon juice mixing to form a soft dough.

Form dough into 6-inch ball, gently flatten top; cut an X in the top with a sharp knife. Bake in 350-degree oven for 45 minutes or golden brown. Remove from oven to cooling rack. Prepare honey almond glaze.

Spoon Honey Glaze with Almonds over baked bread. Let cool completely.

Slice into wedges to serve. Yield: 1 round loaf

**Honey Almond Glaze:**

2 Tablespoon orange blossom honey

1/4 cup confectioners' sugar

2 Tablespoons butter

1/2 teaspoon almond extract

1/4 cup sliced almonds

In small saucepan, combine all ingredients except almond extract and almonds. Bring to boiling, stir constantly. Remove from heat; stir in almond extract and almonds. Set aside cooling to warm glaze.

Recipe inspired by: <https://www.bee-america.com>

**About the Recipe:** This artisan Italian inspired anise bread is sweetened with raisins and topped with an attractive delicious honey glaze with sliced almonds. It's easy to make and delicious as a snack or breakfast bread.