Scandinavian Saffron Bread

Ingredients
2 cup boiling water
1 1/2 cups golden raisins
1/4 teaspoon (or a nice pinch) saffron threads
1/2 cup (1 stick) butter
1 cup sugar
2 eggs
1 teaspoon grated lemon zest soaked in lemon juice
2 cup all purpose flour
2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon nutmeg

Directions
Preheat oven to 350F. Spray a 9x5x3-inch loaf pan with baking spray, then line with parchment paper and spray again.

Pour 1 cup boiling water on raisins and soak for 15 minutes, then drain. Pour remaining water (1 cup) over saffron and steep until cool.

In the work bowl of your stand mixer, cream butter and sugar until well blended, about 3 minutes. Add eggs one at a time, blending after each. Add lemon zest and juice. Combine dry ingredients in a bowl and add to the sugar-butter mixture, alternately with the saffron water, beating until just blended. Stir in raisins. Pour into prepared loaf pan. Bake 40 - 50 minutes until top is golden brown and a toothpick inserted into the center comes out clean. Tip out onto a rack to cool.