



## Bread Machine Cinnamon-Raisin Bread

 **Gluten Free**  **Dairy Free**

READY IN



**220 min.**

SERVINGS



**12**

CALORIES



**104 kcal**

### Ingredients

- 2.5 teaspoons bread machine yeast
- 2 tablespoons butter softened
- 1 teaspoon ground cinnamon
- 0.8 cup raisins
- 1.5 teaspoons salt
- 3 tablespoons sugar
- 1 cup water
- 3 cups yukon gold potatoes for flour

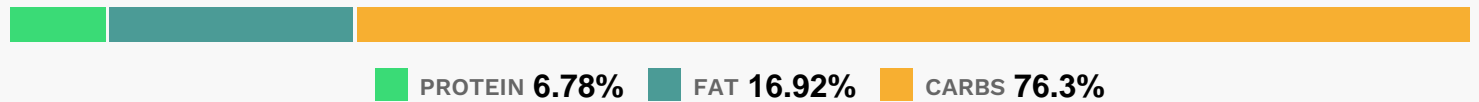
### Equipment

- frying pan
- wire rack
- bread machine

## Directions

- Measure carefully, placing all ingredients except raisins in bread machine pan in the order recommended by the manufacturer.
- Add raisins at the Raisin/Nut signal or 5 to 10 minutes before last kneading cycle ends.
- Select Sweet or Basic/White cycle. Use Medium or Light crust color.
- Remove baked bread from pan and cool on wire rack.

## Nutrition Facts



## Properties

Glycemic Index:18.14, Glycemic Load:13.48, Inflammation Score:-2, Nutrition Score:4.7708695279839%

## Flavonoids

Kaempferol: 0.47mg, Kaempferol: 0.47mg, Kaempferol: 0.47mg, Kaempferol: 0.47mg Quercetin: 0.41mg, Quercetin: 0.41mg, Quercetin: 0.41mg, Quercetin: 0.41mg

## Nutrients (% of daily need)

Calories: 104.44kcal (5.22%), Fat: 2.07g (3.19%), Saturated Fat: 0.43g (2.7%), Carbohydrates: 21.01g (7%), Net Carbohydrates: 18.73g (6.81%), Sugar: 3.46g (3.84%), Cholesterol: 0mg (0%), Sodium: 320.33mg (13.93%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.87g (3.73%), Vitamin C: 12.16mg (14.73%), Vitamin B1: 0.17mg (11.38%), Vitamin B6: 0.21mg (10.37%), Potassium: 335.4mg (9.58%), Fiber: 2.28g (9.13%), Folate: 33.8µg (8.45%), Manganese: 0.15mg (7.39%), Vitamin B3: 1.14mg (5.7%), Copper: 0.1mg (4.99%), Phosphorus: 47.7mg (4.77%), Vitamin B2: 0.08mg (4.59%), Magnesium: 17.25mg (4.31%), Iron: 0.74mg (4.09%), Vitamin B5: 0.32mg (3.2%), Zinc: 0.28mg (1.84%), Vitamin A: 85.14IU (1.7%), Calcium: 13.11mg (1.31%), Vitamin K: 1.18µg (1.12%)