



Cinnamon Cranraisin Bread

READY IN



45 min.

SERVINGS



36

CALORIES



50 kcal

BREAD

Ingredients

- ☐ 1.5 teaspoons active yeast dry
- ☐ 1 eggs lightly beaten
- ☐ 2.7 cups flour all-purpose
- ☐ 2 teaspoons ground cinnamon
- ☐ 1 tablespoon butter
- ☐ 3 tablespoons milk powder dry
- ☐ 1 teaspoon salt
- ☐ 0.5 cup cranberries dried sweetened
- ☐ 1 teaspoon vanilla extract

- ☐ 0.8 cup warm water
- ☐ 2 tablespoons sugar white

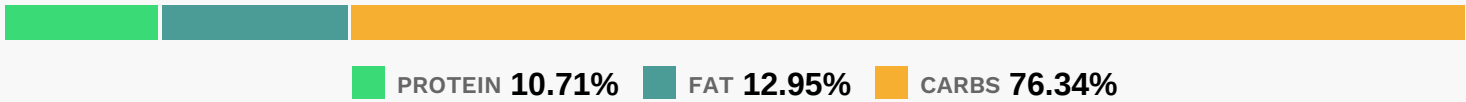
Equipment

- ☐ bread machine

Directions

- ☐ Place warm water, egg, butter or margarine, flour, powdered milk, sugar, cinnamon, vanilla, salt, and yeast into the bread machine in the order suggested by the manufacturer. Start the machine.
- ☐ After the first rise, add the cranraisins. Continue baking.

Nutrition Facts



Properties

Glycemic Index:5.42, Glycemic Load:5.69, Inflammation Score:-1, Nutrition Score:1.8173912893171%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 50.12kcal (2.51%), Fat: 0.72g (1.11%), Saturated Fat: 0.23g (1.41%), Carbohydrates: 9.53g (3.18%), Net Carbohydrates: 9.1g (3.31%), Sugar: 2.17g (2.42%), Cholesterol: 5.15mg (1.72%), Sodium: 72.93mg (3.17%), Alcohol: 0.04g (100%), Alcohol %: 0.25% (100%), Protein: 1.34g (2.68%), Vitamin B1: 0.09mg (5.97%), Selenium: 3.64µg (5.21%), Folate: 20.79µg (5.2%), Manganese: 0.09mg (4.42%), Vitamin B2: 0.06mg (3.82%), Vitamin B3: 0.62mg (3.07%), Iron: 0.47mg (2.63%), Phosphorus: 18.4mg (1.84%), Fiber: 0.43g (1.73%)