



Cinnamon Raisin Bread I

 Popular

READY IN



200 min.

SERVINGS



3

CALORIES



1985 kcal

BREAD

Ingredients

- ☐ 0.5 ounce active yeast dry
- ☐ 2 tablespoons butter melted
- ☐ 3 eggs
- ☐ 8 cups flour all-purpose
- ☐ 2 tablespoons ground cinnamon
- ☐ 0.5 cup butter softened
- ☐ 2 tablespoons milk
- ☐ 1 cup raisins

- ☐ 1 teaspoon salt
- ☐ 1 cup warm water (110 degrees F/45 degrees C)
- ☐ 0.8 cup sugar white

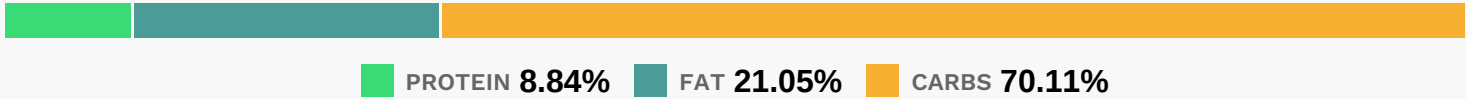
Equipment

- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl

Directions

- ☐ Warm the milk in a small saucepan until it bubbles, then remove from heat.
- ☐ Let cool until lukewarm.
- ☐ Dissolve yeast in warm water, and set aside until yeast is frothy.
- ☐ Mix in eggs, sugar, butter or margarine, salt, and raisins. Stir in cooled milk.
- ☐ Add the flour gradually to make a stiff dough.
- ☐ Knead dough on a lightly floured surface for a few minutes.
- ☐ Place in a large, greased, mixing bowl, and turn to grease the surface of the dough. Cover with a damp cloth. Allow to rise until doubled.
- ☐ Roll out on a lightly floured surface into a large rectangle 1/2 inch thick. Moisten dough with 2 tablespoons milk.
- ☐ Mix together 3/4 cup sugar and 2 tablespoons cinnamon, and sprinkle mixture on top of the moistened dough.
- ☐ Roll up tightly; the roll should be about 3 inches in diameter.
- ☐ Cut into thirds, and tuck under ends.
- ☐ Place loaves into well greased 9 x 5 inch pans. Lightly grease tops of loaves.
- ☐ Let rise again for 1 hour.
- ☐ Bake at 350 degrees F (175 degrees C) for 45 minutes, or until loaves are lightly browned and sound hollow when knocked.
- ☐ Remove loaves from pans, and brush with melted butter or margarine.
- ☐ Let cool before slicing.

Nutrition Facts



Properties

Glycemic Index:98.96, Glycemic Load:239.55, Inflammation Score:-10, Nutrition Score:46.522173715674%

Nutrients (% of daily need)

Calories: 1985.29kcal (99.26%), Fat: 46.64g (71.76%), Saturated Fat: 13.35g (83.42%), Carbohydrates: 349.47g (116.49%), Net Carbohydrates: 333.08g (121.12%), Sugar: 51.57g (57.29%), Cholesterol: 184.95mg (61.65%), Sodium: 1285.81mg (55.9%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 44.06g (88.13%), Vitamin B1: 3.22mg (214.61%), Folate: 743.67µg (185.92%), Selenium: 127.92µg (182.75%), Manganese: 3.37mg (168.27%), Vitamin B2: 2.17mg (127.49%), Vitamin B3: 22.25mg (111.23%), Iron: 18.07mg (100.38%), Fiber: 16.39g (65.56%), Phosphorus: 537.92mg (53.79%), Vitamin A: 1856.07IU (37.12%), Copper: 0.71mg (35.66%), Vitamin B5: 2.89mg (28.93%), Potassium: 918.54mg (26.24%), Magnesium: 102.2mg (25.55%), Zinc: 3.53mg (23.5%), Vitamin B6: 0.4mg (20.07%), Calcium: 172.27mg (17.23%), Vitamin E: 2.18mg (14.53%), Vitamin B12: 0.5µg (8.38%), Vitamin D: 0.99µg (6.6%), Vitamin C: 2.9mg (3.52%), Vitamin K: 3.5µg (3.33%)