



## Cinnamon Raisin Bread II

 Vegetarian

READY IN



185 min.

SERVINGS



24

CALORIES



107 kcal

### Ingredients

- 3 cups bread flour
- 2.3 teaspoons bread machine yeast
- 1 tablespoon brown sugar
- 3 tablespoons butter softened
- 1 eggs room temperature
- 1 teaspoon ground cinnamon
- 3 tablespoons honey
- 1 cup milk room temperature
- 1 cup raisins

1 teaspoon salt

## Equipment

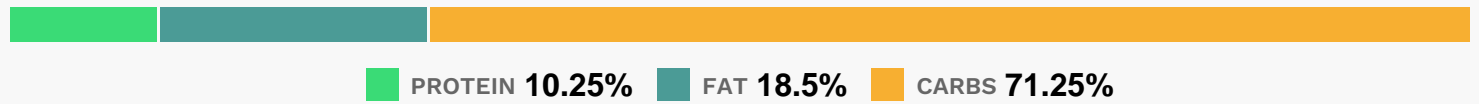
bread machine

## Directions

Add all ingredients, except raisins, in the order given above, or as directed in your bread machine manual. Set the bread maker on Sweet Dough setting.

Add the raisins at the signal, or about 5 minutes before the kneading cycle has finished.

## Nutrition Facts



## Properties

Glycemic Index:11.29, Glycemic Load:11.2, Inflammation Score:-1, Nutrition Score:2.7169565117877%

## Nutrients (% of daily need)

Calories: 107.15kcal (5.36%), Fat: 2.25g (3.46%), Saturated Fat: 1.2g (7.5%), Carbohydrates: 19.47g (6.49%), Net Carbohydrates: 18.51g (6.73%), Sugar: 3.19g (3.54%), Cholesterol: 11.8mg (3.93%), Sodium: 117.11mg (5.09%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.8g (5.6%), Selenium: 7.08µg (10.11%), Manganese: 0.16mg (7.97%), Vitamin B1: 0.08mg (5.11%), Folate: 17.13µg (4.28%), Fiber: 0.96g (3.84%), Phosphorus: 37.13mg (3.71%), Vitamin B2: 0.06mg (3.7%), Potassium: 90.49mg (2.59%), Copper: 0.05mg (2.58%), Vitamin B3: 0.43mg (2.13%), Vitamin B5: 0.2mg (2.04%), Iron: 0.36mg (2.01%), Calcium: 19.59mg (1.96%), Magnesium: 7.59mg (1.9%), Vitamin B6: 0.03mg (1.72%), Zinc: 0.25mg (1.7%), Vitamin A: 70.66IU (1.41%), Vitamin B12: 0.07µg (1.24%)