



Cinnamon Raisin Swirl Bread

READY IN



20 min.

SERVINGS



12

CALORIES



253 kcal

Ingredients

- 2 teaspoons active yeast dry
- 4 cups bread flour
- 2 tablespoons brown sugar
- 1 tablespoon butter melted
- 2 tablespoons butter softened
- 1 teaspoon ground cinnamon
- 2 tablespoons milk
- 1 cup raisins
- 1 teaspoon salt
- 2 tablespoons shortening

- 1.5 cups warm water
- 3 tablespoons sugar white

Equipment

- frying pan
- oven
- bread machine

Directions

- Place water, milk, shortening, salt, flour, sugar and yeast in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start.
- If your machine has a Fruit setting, add the raisins at the signal, or about 5 minutes before the kneading cycle has finished.
- Take dough out after first kneading cycle has finished. Turn dough out onto a lightly floured surface and roll out into a rectangle.
- Spread dough with butter, brown sugar, and cinnamon.
- Roll dough, and divide into two parts.
- Place loaves in two lightly greased 9x5 inch bread pans. Cover and let rise in a warm place until doubled in size, about 1 hour.
- Preheat oven to 350 degrees F (175 degrees C).
- Brush tops of risen loaves with melted butter and bake in preheated oven for 30 to 40 minutes, until crust is brown and loaves sound hollow when tapped.

Nutrition Facts



Properties

Glycemic Index:28.24, Glycemic Load:26.81, Inflammation Score:-2, Nutrition Score:4.9991304032181%

Nutrients (% of daily need)

Calories: 252.88kcal (12.64%), Fat: 5.86g (9.02%), Saturated Fat: 2.51g (15.67%), Carbohydrates: 45.12g (15.04%), Net Carbohydrates: 43.07g (15.66%), Sugar: 5.19g (5.77%), Cholesterol: 7.82mg (2.61%), Sodium: 223.9mg (9.73%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.63g (11.25%), Selenium: 16.79µg (23.98%), Manganese: 0.4mg (19.75%), Fiber: 2.05g (8.2%), Vitamin B1: 0.11mg (7.06%), Folate: 26.38µg (6.6%), Copper: 0.12mg (6.06%), Phosphorus: 56.33mg (5.63%), Potassium: 154.37mg (4.41%), Vitamin B2: 0.07mg (4.29%), Iron: 0.73mg (4.07%), Vitamin B3: 0.77mg (3.84%), Magnesium: 15.27mg (3.82%), Zinc: 0.44mg (2.92%), Vitamin B5: 0.29mg (2.89%), Vitamin E: 0.38mg (2.56%), Vitamin B6: 0.05mg (2.43%), Vitamin A: 92.84IU (1.86%), Calcium: 18.09mg (1.81%), Vitamin K: 1.57µg (1.49%)