



## 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: Og (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%)