



## Cinnamon Swirl Raisin Bread

 Dairy Free

READY IN



190 min.

SERVINGS



16

CALORIES



309 kcal

### Ingredients

- 6 cups flour all-purpose
- 0.5 cup sugar
- 1 tablespoon salt
- 2 packages yeast
- 2 cups water
- 0.3 cup vegetable oil
- 2 eggs
- 1 cup raisins
- 1 tablespoon vegetable oil

- 0.5 cup sugar
- 1 tablespoon ground cinnamon
- 1 serving vegetable oil
- 1 tablespoon butter softened

## Equipment

- bowl
- sauce pan
- oven
- wire rack
- loaf pan

## Directions

- In large bowl, mix 3 cups of the flour, 1/2 cup sugar, the salt and yeast. In 1-quart saucepan, heat water and oil until very warm (120°F to 130°F); stir into flour mixture. Stir in eggs; beat until smooth. Stir in enough remaining flour to make dough easy to handle.
- Place dough on lightly floured surface; gently roll in flour to coat. Knead 8 to 10 minutes or until smooth and springy. Grease large bowl with shortening or cooking spray.
- Place dough in bowl, turning dough to grease all sides. (If desired, at this point, dough can be refrigerated up to 4 days.) Cover; let rise in warm place about 1 hour or until dough has doubled in size. (If using fast-acting yeast, do not let rise 1 hour; cover and let rest on floured surface 10 minutes.)
- Grease 2 (9x5-inch) loaf pans with shortening or cooking spray. Gently push fist into dough to deflate; divide in half. Knead 1/2 cup of the raisins into each half.
- Roll each half into 18x9-inch rectangle.
- Brush 1 tablespoon oil over rectangles.
- In small bowl, mix 1/2 cup sugar and the cinnamon; sprinkle each rectangle with half of sugar-cinnamon mixture. Beginning at 9-inch side, roll up each rectangle. Pinch edge of dough into roll to seal. Press each end with side of hand to seal; fold ends under loaf.
- Place loaves, seam sides down, in pans.

- Brush oil over loaves. Cover; let rise in warm place about 1 hour or until dough has doubled in size.
- Move oven rack to lowest position; heat oven to 375°F.
- Bake 30 to 35 minutes or until loaves are deep golden brown and sound hollow when tapped.
- Remove from pans to cooling rack.
- Brush butter over loaves; cool.

## Nutrition Facts



### Properties

Glycemic Index:17.44, Glycemic Load:38.43, Inflammation Score:-4, Nutrition Score:9.315217440543%

### Nutrients (% of daily need)

Calories: 309.17kcal (15.46%), Fat: 6.98g (10.74%), Saturated Fat: 1.2g (7.5%), Carbohydrates: 56.14g (18.71%), Net Carbohydrates: 53.76g (19.55%), Sugar: 12.63g (14.04%), Cholesterol: 20.46mg (6.82%), Sodium: 457.66mg (19.9%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.14g (12.29%), Vitamin B1: 0.48mg (31.78%), Folate: 109.15µg (27.29%), Selenium: 17.79µg (25.42%), Manganese: 0.44mg (21.86%), Vitamin B2: 0.31mg (18.3%), Vitamin B3: 3.23mg (16.16%), Iron: 2.58mg (14.32%), Fiber: 2.38g (9.53%), Vitamin K: 9.75µg (9.29%), Phosphorus: 74.41mg (7.44%), Copper: 0.11mg (5.51%), Vitamin B5: 0.41mg (4.14%), Potassium: 143.73mg (4.11%), Magnesium: 14.8mg (3.7%), Vitamin E: 0.54mg (3.63%), Zinc: 0.5mg (3.33%), Vitamin B6: 0.06mg (3.05%), Calcium: 19.47mg (1.95%), Vitamin A: 62.47IU (1.25%)