



Cinnamon Swirl Raisin Bread

 Dairy Free

READY IN



190 min.

SERVINGS



16

CALORIES



401 kcal

Ingredients

- ☐ 1 tablespoon butter softened
- ☐ 2 eggs
- ☐ 6 cups flour all-purpose
- ☐ 1 tablespoon ground cinnamon
- ☐ 1 cup raisins
- ☐ 1 tablespoon salt
- ☐ 0.5 cup sugar
- ☐ 0.3 cup vegetable oil
- ☐ 1 tablespoon vegetable oil

- ☐ 16 servings vegetable oil
- ☐ 2 cups water
- ☐ 2 packages yeast

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 (120F to 130F); 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 375F.
- ☐
- 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

PROTEIN

6.07%

FAT

44.63%

CARBS

49.3%

Properties

Glycemic Index:13.06, Glycemic Load:34.07, Inflammation Score:-4, Nutrition Score:10.617826075658%

Nutrients (% of daily need)

Calories: 401.13kcal (20.06%), Fat: 20.08g (30.9%), Saturated Fat: 3.2g (20.01%), Carbohydrates: 49.92g (16.64%), Net Carbohydrates: 47.53g (17.29%), Sugar: 6.4g (7.11%), Cholesterol: 20.46mg (6.82%), Sodium: 457.6mg (19.9%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.14g (12.29%), Vitamin K: 33.89µg (32.28%), Vitamin B1: 0.48mg (31.78%), Folate: 109.15µg (27.29%), Selenium: 17.76µg (25.37%), Manganese: 0.44mg (21.84%), Vitamin B2: 0.31mg (18.23%), Vitamin B3: 3.23mg (16.16%), Iron: 2.58mg (14.32%), Vitamin E: 1.62mg (10.79%), Fiber: 2.38g (9.53%), Phosphorus: 74.41mg (7.44%), Copper: 0.11mg (5.49%), Vitamin B5: 0.41mg (4.14%), Potassium: 143.61mg (4.1%), Magnesium: 14.8mg (3.7%), Zinc: 0.5mg (3.32%), Vitamin B6: 0.06mg (3.05%), Calcium: 19.4mg (1.94%), Vitamin A: 62.47IU (1.25%)