



## Dried Fruit and Cinnamon Batter Bread

READY IN



180 min.

SERVINGS



16

CALORIES



171 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 3 cups flour all-purpose
- 0.3 cup granulated sugar
- 1 teaspoon salt
- 2 teaspoons ground cinnamon
- 2.3 teaspoons yeast dry
- 1.3 cups water (120°F to 130°F)
- 0.3 cup butter melted
- 1 eggs
- 1 cup raisins dried diced (from 7-oz bag)

- 0.5 cup powdered sugar
- 0.3 teaspoon vanilla
- 2 teaspoons milk

## Equipment

- bowl
- frying pan
- oven
- wire rack
- plastic wrap
- loaf pan
- hand mixer

## Directions

- Spray bottom and sides of 9x5-inch loaf pan with cooking spray.
- In large bowl, mix 2 cups of the flour, the granulated sugar, salt, cinnamon and yeast.
- Add water, butter and egg. Beat with electric mixer on medium speed 3 minutes, scraping bowl frequently. Stir in dried fruit and remaining 1 cup flour to make a stiff batter.
- Spread batter in pan; pat into shape with floured hands. Cover loosely with plastic wrap lightly sprayed with cooking spray; let rise in warm place 45 to 60 minutes or until doubled in size.
- Heat oven to 375°F.
- Remove plastic wrap.
- Bake 40 to 45 minutes or until loaf sounds hollow when tapped. Immediately remove from pan and place top side up on cooling rack. Cool completely, about 1 hour.
- In small bowl, mix glaze ingredients until smooth and thin enough to drizzle.
- Drizzle glaze over top of loaf.

## Nutrition Facts



■ PROTEIN 7.46% ■ FAT 17.97% ■ CARBS 74.57%

## Properties

Glycemic Index:15.43, Glycemic Load:18.95, Inflammation Score:-3, Nutrition Score:4.8713043643081%

## Nutrients (% of daily need)

Calories: 170.79kcal (8.54%), Fat: 3.46g (5.33%), Saturated Fat: 0.75g (4.67%), Carbohydrates: 32.32g (10.77%), Net Carbohydrates: 30.82g (11.21%), Sugar: 6.9g (7.67%), Cholesterol: 10.31mg (3.43%), Sodium: 187.22mg (8.14%), Alcohol: 0.02g (100%), Alcohol %: 0.04% (100%), Protein: 3.24g (6.47%), Vitamin B1: 0.24mg (16.27%), Folate: 54.74µg (13.69%), Selenium: 8.94µg (12.77%), Manganese: 0.23mg (11.53%), Vitamin B2: 0.17mg (9.76%), Vitamin B3: 1.67mg (8.34%), Iron: 1.41mg (7.81%), Fiber: 1.5g (6%), Phosphorus: 41.95mg (4.2%), Copper: 0.07mg (3.47%), Potassium: 111.58mg (3.19%), Vitamin A: 143.47IU (2.87%), Magnesium: 8.97mg (2.24%), Vitamin B5: 0.21mg (2.14%), Vitamin B6: 0.04mg (1.98%), Zinc: 0.26mg (1.74%), Calcium: 12.78mg (1.28%), Vitamin E: 0.16mg (1.06%)