



Overnight Cinnamon-Raisin Swirl Bread

READY IN



865 min.

SERVINGS



8

CALORIES



505 kcal

BREAD

Ingredients

- 0.5 ounce active yeast dry
- 4 teaspoons double-acting baking powder
- 2 tablespoons butter melted
- 2 cups buttermilk lukewarm
- 5 cups flour all-purpose
- 2 teaspoons ground cinnamon
- 0.3 cup raisins
- 1 teaspoon salt
- 0.5 cup shortening

0.8 cup warm water (110 degrees F/45 degrees C)

0.3 cup sugar white

Equipment

bowl

baking sheet

oven

Directions

In a small bowl, dissolve yeast in warm water.

Let stand until creamy, about 10 minutes.

In a large bowl, combine flour, sugar, salt and baking powder.

Cut in shortening until mixture resembles coarse crumbs.

Add yeast mixture and buttermilk; mix well until dough pulls together. Dough will be somewhat soft.

Place dough in a lightly greased bowl, cover, and refrigerate overnight.

The next morning, or when you are ready to bake your bread, take out your dough and knead in a little flour.

Let dough sit at room temperature for 45 minutes. Preheat oven to 400 degrees F (200 degrees C).

Press out dough onto a lightly floured surface to a rectangle.

Brush the surface with melted butter and sprinkle with the sugar, cinnamon and raisins.

Roll up dough and place, seam down, on a lightly greased baking sheet.

Bake in preheated oven for 25 to 35 minutes, or until bottom of loaf sounds hollow when tapped.

Nutrition Facts



PROTEIN 8.58% **FAT 33.01%** **CARBS 58.41%**

Properties

Glycemic Index:47.74, Glycemic Load:50.83, Inflammation Score:-6, Nutrition Score:16.57956535272%

Nutrients (% of daily need)

Calories: 505.46kcal (25.27%), Fat: 18.59g (28.6%), Saturated Fat: 6.29g (39.32%), Carbohydrates: 74.01g (24.67%), Net Carbohydrates: 70.85g (25.76%), Sugar: 9.39g (10.43%), Cholesterol: 14.13mg (4.71%), Sodium: 593.66mg (25.81%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 10.88g (21.75%), Vitamin B1: 0.84mg (56.29%), Folate: 187.7µg (46.93%), Selenium: 28.96µg (41.38%), Vitamin B2: 0.57mg (33.58%), Manganese: 0.64mg (32.07%), Vitamin B3: 5.44mg (27.19%), Iron: 4.08mg (22.64%), Calcium: 206.93mg (20.69%), Phosphorus: 195.04mg (19.5%), Fiber: 3.16g (12.65%), Vitamin B5: 0.9mg (9.04%), Copper: 0.16mg (7.75%), Vitamin K: 7.64µg (7.27%), Magnesium: 26.64mg (6.66%), Vitamin E: 0.97mg (6.45%), Potassium: 222.48mg (6.36%), Zinc: 0.94mg (6.27%), Vitamin D: 0.78µg (5.2%), Vitamin B12: 0.28µg (4.72%), Vitamin B6: 0.09mg (4.6%), Vitamin A: 187.94IU (3.76%)