

EGGS

Raisin Batter Bread

3 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
105 min	75 min	30 min	15	\$0.30	288 kcal



Raisin Batter Bread requires roughly 1 hour and 45 minutes from start to finish. For 30 cents per serving, this recipe covers 8% of your daily requirements of vitamins and minerals. This recipe makes 15 servings with 288 calories, 6g of protein, and 8g of fat each.

Ingredients

☐ ½ ounce packages active dry yeast	☐ ½ cup butter or margarine, melted
☐ ½ cup confectioners' sugar	☐ 2 eggs, beaten
☐ 4½ cups all-purpose flour	☐ 1 teaspoon ground cinnamon
☐ 1 tablespoon milk	☐ 1½ cups warm milk
☐ 1 cup raisins	☐ 1½ teaspoons salt
☐ ½ teaspoon vanilla extract	☐ ½ cup white sugar

EQUIPMENT Bowl, Frying pan, Oven, Whisk

Method

- 1 In a large bowl, dissolve the white sugar in the warm milk, and sprinkle yeast over the top.
- 2 Let stand for 5 minutes. Grease a 9x13 inch pan.
- 3 Whisk the eggs into the yeast mixture.
- 4 Combine the flour, salt and cinnamon; stir into the yeast mixture until smooth.
- 5 Mix in raisins.
- 6 Spread into the prepared pan, and brush the top with melted butter.
- 7 Let rise until double in size, but don't let it run over the edge of the pan.
- 8 Preheat the oven to 350 degrees F (175 degrees C). Prepare the glaze by mixing the confectioners' sugar, 1 tablespoon of milk and vanilla extract in a small bowl until smooth.
- 9 Bake for 30 minutes in the preheated oven, or until golden brown on the top.
- 10 Drizzle with the sugar glaze., and cool before slicing and serving.

Nutrition per serving

288	6 g	8 g	49 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2 g · 13% of daily needs
Fibre			2 g · 8% of daily needs
Sugar			11.9 g · 13% of daily needs
Sodium			326 mg · 14% of daily needs
Cholesterol			24.9 mg · 8% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/raisin-batter-bread-147371