

BREAD

Raisin Soy Bread

16 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
180 min	10 min	60 min	24	\$0.20	113 kcal

Raisin Soy Bread is a lacto ovo vegetarian bread. This recipe serves 24. For 20 cents per serving, this recipe covers 6% of your daily requirements of vitamins and minerals. One serving contains 113 calories, 4g of protein, and 3g of fat. 1 person has made this recipe and would make it again.

Ingredients

- ☐ 2¼ teaspoons active dry yeast
- ☐ 2 cups bread flour
- ☐ 2 tablespoons butter, softened
- ☐ 2 teaspoons ground cinnamon
- ☐ 2 tablespoons honey
- ☐ 1 cup raisins
- ☐ 1½ teaspoons salt
- ☐ 1 cup soy flour
- ☐ 1¼ cups soy milk
- ☐ 1 cup whole wheat flour

EQUIPMENT Frying pan, Bread machine

Method

- 1

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select basic bread setting, light/medium crust setting; press Start. If your machine has a Fruit setting, add the raisins and at the signal, or about 5 minutes before the kneading cycle has finished.

Nutrition per serving

113

KCAL

4 g

PROTEIN

3 g

FAT

20 g

CARBS

Saturated Fat	0.8 g · 5% of daily needs
Fibre	1.9 g · 7% of daily needs
Sugar	2.2 g · 2% of daily needs
Sodium	162 mg · 7% of daily needs
Cholesterol	2.5 mg · 1% of daily needs
Vitamin C	1.2 mg · 1% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/raisin-soy-bread-142934