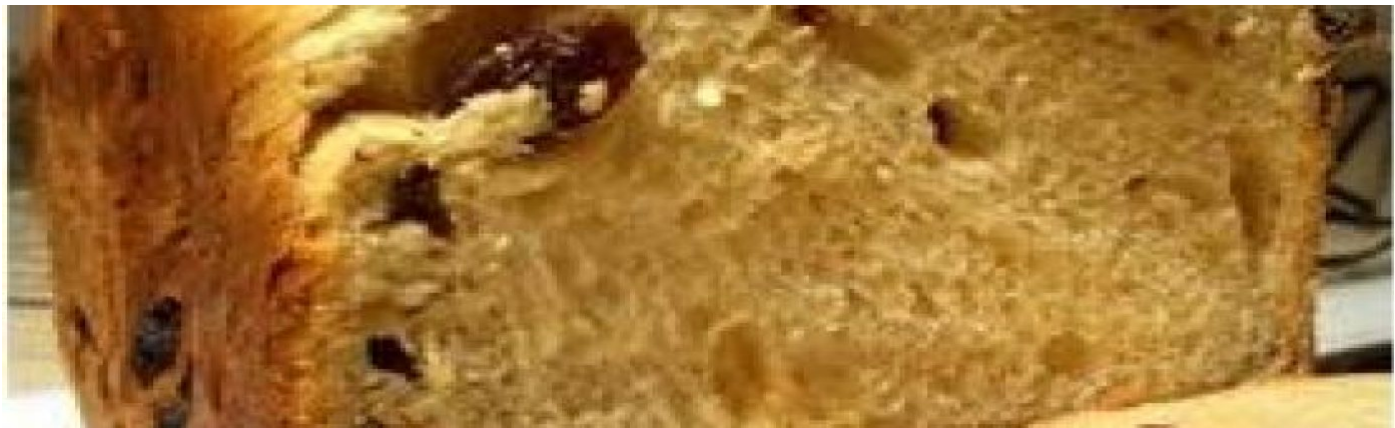


VEGETARIAN

Rum Raisin Bread

13 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
175 min	15 min	40 min	24	\$0.15	64 kcal



Rum Raisin Bread requires roughly 2 hours and 55 minutes from start to finish. One serving contains 65 calories, 2g of protein, and 1g of fat. For 15 cents per serving, this recipe covers 2% of your daily requirements of vitamins and minerals. This recipe serves 24.

Ingredients

☐ 1½ teaspoons active dry yeast	☐ 2 cups bread flour
☐ 2 teaspoons brown sugar	☐ 2 teaspoons butter
☐ 1 egg	☐ 2 tablespoons heavy whipping cream
☐ 1 tablespoon dry milk powder	☐ 1 teaspoon olive oil
☐ ½ cup raisins	☐ 2 tablespoons rum
☐ ½ teaspoon rum flavored extract	☐ 1 teaspoon salt
☐ ½ cup water	

Method

- 1

In a small bowl, pour rum over raisins.
- 2

Let stand for 30 minutes and drain.
- 3

Place ingredients in pan in the order recommended by the manufacturer. Use the regular setting for a 1 pound loaf.
- 4

If your machine has a Fruit setting, add the raisins at the signal, or about 5 minutes before the kneading cycle has finished.

Nutrition per serving			
	64	2 g	1 g
	KCAL	PROTEIN	FAT
			11 g
			CARBS
Saturated Fat			0.7 g · 4% of daily needs
Fibre			0.5 g · 2% of daily needs
Sugar			0.5 g · 1% of daily needs
Sodium			105 mg · 5% of daily needs
Cholesterol			9.4 mg · 3% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/rum-raisin-bread-142376