

Rum Raisin Bread

 Vegetarian

READY IN



175 min.

SERVINGS



24

CALORIES



64 kcal

Ingredients

- 1.5 teaspoons yeast dry
- 2 cups bread flour
- 2 teaspoons brown sugar
- 2 teaspoons butter
- 1 eggs
- 2 tablespoons cup heavy whipping cream
- 1 tablespoon powdered milk dry
- 1 teaspoon olive oil
- 0.5 cup raisins

- 2 tablespoons rum
- 0.5 teaspoon rum extract flavored
- 1 teaspoon salt
- 0.5 cup water

Equipment

- bowl
- frying pan

Directions

- In a small bowl, pour rum over raisins.
- Let stand for 30 minutes and drain.
- Place ingredients in pan in the order recommended by the manufacturer. Use the regular setting for a 1 pound loaf.
- If your machine has a Fruit setting, add the raisins at the signal, or about 5 minutes before the kneading cycle has finished.

Nutrition Facts



PROTEIN 11.36% **FAT 20.65%** **CARBS 67.99%**

Properties

Glycemic Index:9.82, Glycemic Load:6.22, Inflammation Score:-1, Nutrition Score:1.5378260923469%

Nutrients (% of daily need)

Calories: 64.21kcal (3.21%), Fat: 1.42g (2.18%), Saturated Fat: 0.67g (4.17%), Carbohydrates: 10.5g (3.5%), Net Carbohydrates: 9.99g (3.63%), Sugar: 0.52g (0.58%), Cholesterol: 9.43mg (3.14%), Sodium: 105.18mg (4.57%), Alcohol: 0.42g (100%), Alcohol %: 2.16% (100%), Protein: 1.76g (3.51%), Selenium: 4.83µg (6.9%), Manganese: 0.09mg (4.63%), Vitamin B1: 0.04mg (2.34%), Folate: 9.12µg (2.28%), Phosphorus: 20.55mg (2.06%), Fiber: 0.51g (2.03%), Vitamin B2: 0.03mg (2.01%), Copper: 0.03mg (1.6%), Potassium: 45.66mg (1.3%), Iron: 0.22mg (1.2%), Vitamin B5: 0.11mg (1.13%), Vitamin B3: 0.22mg (1.1%), Magnesium: 4.28mg (1.07%)