THE J.M. SMUCKER Co

Cinnamon Raisin Bread

Prep Time	Cook Time	Serves	Difficulty
2 hrs 40 mins	40 mins	16	N/A

Ingredients

- 1 tsp (5 mL) sugar
- 3/4 cup (175 mL) water, warm
- 1 envelope (2 1/4 tsp / 11 mL) (8 g) active dry yeast
- 1/2 cup (125 mL) milk
- 2 tbsp (30 mL) butter or margarine
- 3 tbsp (45 mL) sugar
- 1 tsp (5 mL) salt
- 1 1/4 tsp (6 mL) cinnamon
- 3 1/2 cups (875 mL) **Five Roses®** All Purpose Bleached White Flour

  All Purpose Bleached White Flour

- 1/2 cup (125 mL) raisins

Directions

Step 1:

Dissolve 1 teaspoon (5 mL) sugar in 3/4 cup (175 mL) warm water in large bowl. Sprinkle in yeast. Let stand 10 minutes, then stir well.

Step 2:

Heat milk to lukewarm. Stir in butter, sugar, salt and cinnamon.

Step 3:

Add milk mixture and 1 cup (250 mL) flour to dissolved yeast mixture. Beat on medium speed of electric mixer for 1 minute. Gradually add 1 cup (250 mL) more flour, beating on medium speed for 3 minutes.

Step 4:

Add raisins. Gradually stir in almost all the remaining flour, using enough flour to make a soft dough which leaves sides of bowl while forming a ball.

Step 5:

Knead dough, adding more flour as necessary, until it is smooth, elastic and no longer sticky (about 10 minutes).

Step 6:

Place in lightly greased bowl. Turn dough to grease top. Cover with greased waxed paper and tea towel.

Step 7:

Let rise in warm place (75°-85°F/24°-29°C) until doubled (1 - 1 1/4 hours).

Step 8:

Punch down. Turn out onto lightly floured board and let rest for 10 minutes.

Step 9:

Shape into a loaf. Place seam side down in greased 9" x 5" x 3" (2 L) loaf pan.

Step 10:

Cover with tea towel and let rise in warm place until doubled (30-45 minutes).

Step 11:

Bake at 375°F (190°C) on lower oven rack for 30 to 40 minutes. Cover top of loaf with foil during last 15 minutes if becoming too brown. Remove from pan immediately and cool on wire rack.

Images

