

Raisins give this bread sweetness and the cinnamon that swirls through this bread really makes it look lovely! This truly is a wonderful breakfast treat.

Cinnamon Raisin Swirl Loaf

- 2 cup raisins
- Water
- 6 3/4 to 7 1/4 cups all-purpose flour
- 2 packages dry yeast
- 2 cups milk
- 3/4 cup granulated sugar
- 1/4 cup butter
- 2 tsp. salt
- 3 eggs
- 2 tsp. ground cinnamon
- Powdered Sugar Icing

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In a small bowl, combine raisins with enough hot tap water to cover. Plump for 5 minutes; drain well. Set aside.

In a large bowl, combine 3 cups of the flour and the yeast. In a medium saucepan, heat milk, ¼ cup of the granulated sugar, the butter and salt over low heat just until warm (115 to 120 degrees) and until butter is almost melted, stirring constantly. Add to flour mixture; add eggs. Beat with an electric mixer at low speed for ½ minute, scraping the sides of the bowl constantly. Beat 3 minutes at high speed, scraping bowl constantly. Stir in the plumped raisins. Stir in as



Homemade bread is not only easy to make, but it's better for you. Homemade bread isn't filled with preservatives, because you control the ingredients that go into it. Being able to control the ingredients also means that you control the quality of the ingredients.

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much remaining flour as can be mixed in with a spoon. Turn out onto lightly floured board. Knead in enough remaining flour to make moderately stiff dough that is smooth and elastic (6 to 8 minutes total). Shape into a ball. Place dough in lightly greased bowl; turn once to grease surface. Cover; let rise in a warm place until doubled, about 1 ¼ hours.

Thanks a Bunch Cookie Flower Bouquet



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Punch dough down; divide in half. Cover; let rest for 10 minutes. Roll each half into 15 x 7 inch rectangle. Brush the entire surface lightly with water. Combine remaining ½ cup granulated sugar and cinnamon; sprinkle ½ of the sugar mixture over each rectangle. Roll up, jelly roll fashion, starting from a 7 inch side; pinch edges and ends to seal. Place, sealed edges down, in 2 greased 9 x 5 x 3 inch loaf pans. Cover; let rise in warm place until nearly doubled, 35 to 45 minutes. Bake in a preheated 375 degree oven for 35 to 40 minutes or until bread sounds hollow when tapped, covering bread with foil the last 15 minutes to prevent over browning. Remove bread from pans; cool completely on wire racks. Drizzle with powdered Sugar Icing.

Powdered Sugar Icing

In a medium bowl, combine 1 cup sifted powdered sugar, ¼ tsp. vanilla and enough milk (about 1 ½ tbsp.) to make of drizzling consistency.