



Cinnamon Raisin Bread

*A rich bread, great for toasting or simply eating
with butter or margarine*

Whenever Pat makes this bread, Mark hopes that it is not all to be given away. It smells delicious as it bakes and keeps well.

Makes at least two loaves.

Quantity	Ingredients	Preparation Notes
2 1/4 Cups	Milk	• Heat milk and butter to 125 degrees
3 Tbsp	Butter or Margarine	• Combine raisins and brown sugar and set aside.
2 Pkgs	Active Dry Yeast (1/4 oz each)	• Put yeast, salt and half of the flour in a mixing bowl.
2 Tbsp	Sugar	• Add the milk mixture to the dry mixture and begin mixing with dough hooks or a spoon until all ingredients are blended together.
2 tsp	Salt	• Gradually add the remaining flour and continue mixing. Dough will become stiff.
6 - 6 1/2 Cups	Flour	• Knead with dough hooks until a ball forms and exterior is a bit shiny. Add a little more flour if dough is too wet and won't form a ball. If kneading by hand look for the same indicators.
1 1/2 Cups	Raisins	• Place in a greased bowl, turn dough once so that all sides are greased. Cover bowl with a hot damp towel and allow to raise until double. Usually between 30 and 60 minutes.
1/2 Cup	Brown Sugar	• Punch down and turn onto floured board or surface.
4 Tbsp	Melted Margarine (set aside)	• Knead dough for a few minutes by hand.
		• Divide dough into 2 - 4 equal parts depending on the size of loaves you wish to make.
		• Roll out dough into a rectangle. Turning over at least once
		• Brush surface with melted margarine.
		• Spread 1/2 to 1/4 of the raisin mixture on the dough dependent on the number of loaves you are making.
		• Roll rectangle like a jelly roll, fold over the ends and place in loaf pan or on cookie sheet.
		• Repeat for each loaf.
		• Allow to raise until doubled.
		• Preheat oven to 375 degrees
		• Bake for ten minutes and then reduce heat to 350 degrees and continue baking for 30 - 35 minutes.
		• If desired brush loaves with melted margarine and return to the oven for five minutes.
		• Turn out of pans onto racks and allow to cool.
		• This bread may be frozen.