

Cinnamon Raisin Swirl Bread

From: [Test Kitchen Tuesday](#)

Ingredients:

For the bread:

- 1 ½ cups water
- 1 tablespoon olive oil
- 2 tablespoons honey
- 1 teaspoon salt
- 1 tablespoon cinnamon
- 2 teaspoons brown sugar
- 4 cups bread flour (or, 20 ounces if you weigh the flour)
- 1 tablespoon active dry yeast

For the swirl

- ¼ cup brown sugar
- ½ cup raisins
- More cinnamon, to taste

Method:

- Add all the ingredients for the bread to your bread maker in the order suggested by the manufacturer, set the machine to the “dough” setting, and activate the machine
 - I have found if you add the olive oil before the honey, you can help the honey just fall out of the tablespoon, instead of sticking
- Preheat the oven to 350 F when the dough is done and put it on a lightly floured surface.
- While the oven is preheating, roll the dough out flat and spread the brown sugar, raisins, and cinnamon (if you choose) evenly over the dough.
- Roll the dough tightly into a roll – much like you are rolling a cinnamon roll. It should be very tightly rolled!
 - You can either transfer into a bread pan and allow to rise while the oven preheats or bake in more of a French loaf as it is after being rolled.
- Bake for 23 minutes, or until the top is golden brown

Nutrition:

Based on 16 servings per loaf, each slice has:

- Calories: 166
- Total Fat: 1.2 g
- Saturated Fat: .2 g
- Cholesterol: 0g
- Sodium: 122.9 mg
- Carbohydrate: 35.2 g
- Fiber: 1.3 g
- Sugars: 9.7 g
- Protein: 3.7 g