

Cinnamon-Swirl Raisin Bread

Serving Size: 8+

Super sweet swirl takes this breakfast specialty to a whole new level!

Ingredients

- 1 cup full cream milk
- 1/4 cup + 2 tbs butter (85g), unsalted and at room temperature
- 2 1/2 tsp dry yeast
- 2 eggs
- 1/3 cup caster sugar
- 3 1/2 cups - 3 3/4 cups plain flour + extra for kneading
- 1 tsp salt
- 1 egg + full cream milk, whisked together
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Filling

- 1/3 cup caster sugar
- 2 tbs allspice/cinnamon
- 1 cup golden raisins
- Softened butter (2 tbs worth, maybe a touch more)

Instructions

1. Melt butter with just the milk in a saucepan over media heat (do not boil).
2. Allow to cool for 5-10 minutes before sprinkling yeast over the top, and allowing to sit for 5-10 minutes.
3. Beat 1/3 cup sugar and eggs till combined and slightly lighter and fluffier.
4. Pour in the milk-yeast-butter mixture and store to combine.
5. Sift 3 1/2 cups plain flour and salt into a separate bowl.
6. Add half the flour mix to the wet mixture, beating it in till just combined.
7. Add in the other half and beat till forms a dough. If still too wet, add in another 1/4 cup of plain flour (I didn't need it)
8. Sprinkle your table lightly with flour and start kneading out the dough till elastic-y and no longer sticky (you can also use a dough hook on a mixer but by hand is more fun!)
9. Heat a large glass bowl in the microwave for 1 minute and lightly coat in canola oil.
10. Place the kneaded dough into the bowl, roll to cover in oil, then cover the bowl with plastic wrap.
11. Let sit in a warm, draught-free area for 2-3 hours, or until doubled in size (winter means 3 hours minimum)
12. Turn dough out onto a non-floured work surface (the oil keeps it from sticking)
13. Roll into a neat rectangle no wider than your baking loaf tin. (I cut mine to suit my various sized baking tins)
14. Smear all the dough with the tablespoons of softened butter.
15. Mix the allspice and sugar together in a bowl and sprinkle over the softened butter smeared on the dough *generously*.
16. Sprinkle raisins over the top as a final touch.
17. Starting at the far end, roll the dough towards you, making each roll just as tight as the last (some of the raisins and the sugar may follow out but it is natural).
18. Pinch the seams together at the end (cannot do if flour the bench)
19. Smear the loaf pan with LOTS of butter (my breads got stuck for a bit, it was quite stressful)
20. Place the breads into the loaf pans, seams down (I wasn't paying attention to the seem for my

- big loaf, therefore it is difficult for the bread pieces to stay together)
21. Cover with plastic wrap and allow to rise for another 2-3 hours in a warm, draught free area.
 22. Preheat oven to 170 degrees C.
 23. Use the egg-milk mixture and brush it on the top and sides of the bread. Bake for 30-35 minutes (medium loaf tin) or 28-32 minutes for the mini breads.
 24. Remove from tin after 10 minutes and let cool to room temperature.
 25. Slice, serve, devour!

Notes

Barely adapted from: [Pioneer Woman Cooks](#)

Note: To test if bread is done, tap the top or underside of it and there should be a hollow sound

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