

# Homemade Cinnamon Raisin Bread

Yield: 8 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-raisin-bread-recipe>

## Ingredients:

- 1 cup milk Almond Milk, Or Soy Milk, At 110°F
- 2 tablespoons brown sugar See Note
- 2 1/4 teaspoons yeast Instant Rise
- 6 tablespoons neutral oil See Note Or Melted Unsalted Butter
- 2 eggs
- 3 1/2 cups all purpose flour 17 1/2 Ounces By Weight, Plus More For Dusting
- 1 teaspoon salt
- 1/2 cup raisins
- 1/3 cup brown sugar
- 2 tablespoons ground cinnamon
- 3 tablespoons melted butter or Oil

## Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 59 grams
3. Cholesterol: 65 milligrams
4. Fat: 17 grams
5. Fiber: 3 grams
6. Protein: 9 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 370 milligrams
9. Sugar: 14 grams

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