



Bread Machine & Baking Videos with Ellen Hoffman

Glazed Cinnamon Raisin Bread for Bread Machine 1

This is a 1.5-pound recipe that can be made on Dough course as in video, or on your white/basic course baked in bread machine.

Toast and spread on butter, peanut butter, or even make a turkey sandwich! YUM!

- 210g whole milk or Half and Half
- 1 egg, beaten
- 435g King Arthur Bread flour
- 3g Cinnamon
- 42g sugar
- 5g salt
- 58g unsalted butter
- 4g SAF Gold Label instant yeast
- Extra egg for egg wash

Add raisins at ADD beep:

- 100g of raisins or a mix of black raisins, golden raisins, and currants, tossed lightly in flour. (See video for details.)

Add ingredients in the order appropriate for your bread machine. Heat milk, let butter soften, and egg to come to room temperature if your bread machine does not have a preheat/rest before kneading begins.

Set for dough, form into a loaf and put in prepared loaf pan. I used 10x5-3" Loaf pan.

OR

Bake in bread machine, Medium Crust

GLAZE:

Put about 1-1/2 cups of powdered sugar in a small bowl, put in a splash of vanilla and add milk or water to desired consistency for glaze. Pour glaze over hot bread. Let bread cool for three hours before slicing.



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