



Cinnamon Raisin Bread

This recipe is one for the more experienced baker, who really wants to make it just like Grandma! This recipe uses our [Artisan Flour Blend](#).

Ingredients

DOUGH

- ¾ cups hot water
- ¾ cups milk
- 2 ¼ tsp active dry yeast (one 7 gram package)
- 3 cups [Pamela's Artisan Flour Blend](#)
- 2 ½ tsp salt
- ¼ cup sugar
- ½ tsp nutmeg
- 2 large eggs
- 5 TBSP butter, melted

FILLING

- 3 TBSP butter, melted
- ½ cup brown sugar
- ½ cup golden raisins (plump with hot water and drain if at all dry)
- 1 TBSP cinnamon
- ½ tsp cardamom OR nutmeg (optional)

SPRINKLE

- ¼ cup sugar
- 1 TBSP cinnamon

Directions

FILLING

Melt butter, add the rest of the FILLING ingredients and mix well. Allow to cool before using. Set aside.

SPRINKLE

Mix sugar and cinnamon. Set aside.

DOUGH

Combine hot water and milk, sprinkle yeast on top and let sit. Whisk together Artisan Flour, salt, sugar, and nutmeg in the bowl of stand mixer. Mix together eggs and melted butter. Make a well and add yeast and egg mixtures. Mix on low until flour is moistened, then on high for 3 to 4 minutes.

Spray or oil a large piece of parchment paper. Scoop half the dough onto parchment, and using

wet or lightly oiled hands, pat the dough into a large rectangle as thin as possible. Sprinkle half the SPRINKLE mixture evenly over center of dough, leaving a 1 to 2 inch border all around the edge. Then sprinkle half the FILLING evenly over the dough, leaving the top 3 inches of dough without any crumble and keeping the edges clear with a 1 inch border. Pulling up on the parchment, roll the front edge into itself as tightly as you can and continue rolling dough into a log (like a jelly roll). With the seam side up, using your wet fingers or a rubber spatula, press gently on the ends to seal the dough. Then with wet fingers, smooth the seam to seal the roll. With seam side up, carefully place into a 5 x 9" bread pan sprayed or oiled and prepped with a [parchment collar](#) (to let it rise but keep it from overflowing).

Make a second roll, following the same procedure, and place it on top of the first log in the same pan, with seam side down. Gently press the logs down to cover the bottom of the pan. Drape a piece of plastic wrap over the entire pan and let rise to double (about 1 to 2 hours) in warm draft-free spot or barely warm oven.

Preheat oven to 350°. Bake 60 to 65 minutes until light feeling and browned (200° F on an instant read thermometer).

Chef's Note: Rolling and sealing the filling inside the dough is important to make sure that the butter and brown sugar doesn't escape and burn in the bottom of the pan. And making two separate logs keeps the raisins evenly distributed so they don't all fall out when cut into slices.

If you have trouble with the brown sugar mixture oozing into the pan you can make a parchment liner by cutting to fit one strip that is long and narrow and fits the length of the pan, coming up both ends with extra sticking out, and one strip that is short and wide that fits the width of the pan, coming up both sides with extra sticking out. You can use the parchment to easily remove the sticky loaf out of the pan after baking.

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