

Cinnamon Raisin Bread

Drizzle Cacao Luxe Raw Honey is baked into the homemade Cinnamon Raisin Bread ~ great for French toast! For a special taste treat, slice & toast bread, then top with cinnamon butter!

3 hours

TOTAL TIME

30 mins

PREP

2 loaves

YIELD

Ingredients

2 x ¼ oz envelopes active dry yeast

2 ¼ cups warm water

4 tbsp unsalted butter, melted (plus a little more to butter loaf pans)

4 tbsp + 1 tbsp *Drizzle Cacao Luxe Raw Honey*

Salt

¾ cups raisins

5 cups all-purpose flour

2 cups whole wheat flour

½ cup sugar

2 tsp ground cinnamon

Directions

1. In a small bowl, sprinkle yeast over ½ cup warm water. Whisk until yeast dissolves. Let stand until foamy.
2. Then, place yeast mixture in a bowl of a standing mixer, with the dough-hook attachment.
3. Add unsalted butter, 1 ¾ cups water and 4 tbsp *Drizzle Cacao Luxe Raw Honey*.
4. In a medium bowl, whisk together the all-purpose flour, whole wheat flour and salt.
5. Add 3 cups of the flour mixture to the yeast mixture. Mix on low speed until very smooth.
6. Add raisins and remaining flours (one cup at a time), and mix until the dough pulls away from the sides of the bowl.
7. Butter a large bowl, and transfer dough to the bowl. Cover with plastic wrap and set in a warm place until it doubles in volume. This will take 1 – 1 ½ hour.
8. Butter 2 4 ½ x 8 ½ loaf pans.
9. Punch down the dough, and divide in half. In a small bowl, combine sugar and cinnamon.

10. Lightly dust the counter with flour. Roll out each dough half into a ½ inch thick rectangle. Sprinkle the sugar & cinnamon on top, leaving a 1” border around the edge.
11. Starting with the short side, tightly roll each dough into a log.
12. Transfer the dough, seam side down into prepared loaf pans.
13. Brush each loaf with melted butter.
14. Place plastic wrap over each loaf, and let rise 1 hour.
15. Meanwhile, preheat the oven to 450.
16. Reduce oven to 400 & place loaf pans into oven.
17. Bake for 20 minutes, then rotate pans & bake for another 25 – 30 minutes.
18. Transfer to wire racks to cool, before turning out loaves.
19. For a special taste treat, slice & toast bread, then top with cinnamon butter!

Did you make this recipe?

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