

Almost Homemade Cinnamon Raisin Bread (a NowICanEatCake recipe)

Stuffs:

- 1 box Glutino Foods Favorite Sandwich Bread
- 3 t. cinnamon
- 3 T. Splenda® Brown Sugar Blend
- 1 ¾ c. warm water
- 2 ½ t. vanilla
- 4 T. oil
- 2 eggs
- ¾ c. softened and well-drained raisins (red or golden)

Steps:

1. In the bowl of your stand mixer, pour the bread mix and the package of yeast included in the box, Splenda and cinnamon. Start mixer and stir to combine. (You can just use the paddle because this bread will remain pretty loose).
2. Now add warm water, vanilla, oil and eggs; start mixer on low-speed and mix to combine. Once everything is mixed fairly well, turn mixer to med-high speed and mix for about 3 minutes.
3. Once mixed, add softened raisins and mix just until raisins are incorporated.
4. Spoon bread dough into greased 9"x5" bread pan. Allow to sit while you preheat your oven to 375° F.
5. Once your oven is hot and your bread has risen to the top of the pan, bake your dough for 30m or until golden brown and it sounds hollow when tapped.
6. Allow to cool 5-10 minutes in the pan and then turn onto a wire rack to cool completely before cutting to serve or putting in an airtight container to store.
7. Best if stored in refrigerator or freezer.

You could totes change this up with any dried fruit and even change the spices to go with whatever fruit you're using.