

Cinnamon Bread With Raisins And Walnuts

Makes 4 loaves

For a tasty variation, replace raisins with cranberries soaked in orange juice.

Ingredients

- 8 cups all-purpose flour
- $\frac{3}{4}$ cup sugar
- $2\frac{1}{2}$ cups milk
- 4 teaspoons instant yeast
- 1 tablespoon salt
- 8 ounces unsalted butter
- 2 cups raisins, soaked in water
- $2\frac{1}{2}$ cups chopped walnuts
- CINNAMON SUGAR: $\frac{1}{2}$ cup sugar mixed with 1 teaspoon ground cinnamon
- Oatmeal flakes

Directions

1. Place flour, sugar, milk, yeast and salt in bowl of KitchenAid mixer or other heavy duty mixer. Using dough hook mix together, kneading until silky smooth and gluten is well developed. May also be kneaded by hand.
2. Soften (do not melt) butter and add to dough. Once butter is incorporated, drain raisins. Mix raisins and walnuts into dough.
3. Cover dough with damp towel and let rise one hour or until approximately double in size. Divide into four equal pieces, roll each loosely into a ball shape. Cover and allow to relax about 10 minutes.
4. Preheat oven to 375 degrees. On a lightly floured board, flatten and roll each dough into a rectangle, about 8 inches wide and $\frac{1}{2}$ -inch thick.
5. Brush lightly with water and cover with cinnamon sugar. Roll the rectangles into tight cylinders, keeping seam on bottom.

6. Place a wet paper towel and oats on separate plates, roll the top half of cylinder on paper towel then over oatmeal flakes. Place loaves seam-side down onto 1-pound bread pans, cover and let rise until double in volume.
7. Make one slash the length of loaf and bake at 375 degrees for 35-45 minutes. Watch that tops don't get too dark. Lower temperature if necessary. Test doneness by tapping bottom of loaf. Properly baked bread will make a crisp-knocking sound. Cool bread thoroughly on a rack before slicing.