

Cinnamon-Raisin Loaf

Ingredients

- 1 package active dry yeast
- 1/4 cup warm (110 degrees) water
- 1/4 cup plus 1/3 cup sugar (divided)
- 1 cup warm (110 degrees) milk
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla extract
- 1 teaspoon grated orange zest
- 1/4 cup (1/2 stick) butter (divided)
- 3 to 3 1/2 cups unbleached flour (divided)
- 2 eggs
- 3/4 cup raisins
- 1 1/2 teaspoons ground cinnamon

Directions

1. Sprinkle yeast over water in bowl of mixer. Add 1 teaspoon of the 1/4 cup sugar. Let stand until soft.
2. Add milk, remaining amount of the 1/4 cup sugar, salt, vanilla, zest and 2 tablespoons butter.
3. Add 1 1/2 cups flour. Blend, then beat at medium speed until smooth and elastic (about 5 minutes).
4. Beat in eggs, one at a time. Stir in about 1 1/2 cups more flour to make soft dough.
5. Turn dough out onto floured surface; knead until satiny and small bubbles form just under the surface (10 to 12 minutes), adding enough of remaining 1/2 cup flour to keep dough from sticking.
6. Turn dough in greased bowl. Cover with plastic film and a towel; let rise in a warm place until doubled in bulk (1 1/4 to 1 1/2 hours). Punch down; pat into 1/2-inch-thick round on floured surface.
7. Sprinkle raisins over dough. Knead and fold into dough, then shape it into a ball. Roll out to a 9-by-18-inch rectangle.
8. Melt remaining 2 tablespoons butter; brush lightly over dough, leaving 1/2-inch

margin on all edges. Sprinkle with remaining 1/3 cup sugar and the cinnamon.

9. Starting with 9-inch edge, roll dough jelly-roll fashion; pinch edge to seal.
10. Place in greased 5-by-9-inch loaf pan. Let rise until nearly doubled in bulk (45 minutes to 1 hour).
11. Preheat oven to 375 degrees.
12. Bake until loaf is browned and sounds hollow when tapped (30 to 35 minutes). Remove from pan; cool on wire rack. Makes 1 loaf.