

Cinnamon Raisin Bread:

1 cup warm (110°F) water
1 cup whole wheat flour
1 tsp. instant yeast
 $\frac{3}{4}$ cup milk
2 tbs. butter, softened
2 tbs. honey
2 tsp. Cinnamon
1 tsp. salt
1 cup raisins
2-3 cups whole wheat flour
Cinnamon sugar and butter

In a large bowl, mix warm water, 1 cup flour and yeast. Mix in milk, butter, honey, cinnamon and salt; stir well to combine. Add dried fruit and stir well. Add another cup of flour and mix until dough holds together. Add enough flour to form soft dough. Spread some flour on a clean counter and turn the dough out of the bowl onto the counter. Knead the dough by folding one end over the other, giving it a quarter turn and repeating. Add enough flour to keep the dough from sticking but do not make the dough too stiff or it will not rise. Knead the dough for about 3-5 minutes or until it is mostly smooth and stretches slightly when pulled. Put the dough back in the bowl, grease the top with a little oil to keep a crust from forming, place in a warm place and let rise for 2-3 hours or until noticeably larger in size. The dough does not have to be doubled to rise properly. When the dough has risen, a bread pan. Shape the dough into a loaf, place in greased pan and let rise another 1-2 hours. When the dough has risen again, place the bread in the oven, turn the oven to 375°F and bake for 45-60 minutes. Brush with butter and sprinkle with cinnamon sugar; cool on wire rack. **Makes 1 loaf**