

Cinnamon Raisin Bread

"Looking for travelling...have a sweet evasion"

"With this new bread maker, you can explore new taste without any effort. Just enjoy!"

Ingredients Cinnamon Raisin Bread (500g):

250 ml cup water
1+ 1/2 tbsp butter or margarine
2 cups flour for white bread
1 tbsp sugar
1 tsp salt
1/2 tsp cinnamon
3/4 tsp active dry yeast
2 tbsp raisins*

Preparation Cinnamon Raisin Bread (500g):

1. Place all the ingredients in the bread pan following the recommended order
(Add first all liquid ingredients in the cake pan and then the dry ingredients)
2. Select Brioche programme (6)
3. Choose the desired crust colour
4. Press and hold Start/Stop button (2-3sec)
Add raisins* at the Extras signal

if you would like to pause the programme press Start/Stop button (to stop the programme press and hold the Start/Stop button for 2-3 sec)

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