

Recipe Name: Whole Wheat Eggless Cinnamon & Raisin Swirl Bread Recipe

Diet Type: Vegetarian

Course: Snack

Cuisine: Continental

Quantity: 1 slice



Ingredients

Ingredient	Quantity
• 1-1/2 cups Whole Wheat Flour	4
• 1/2 tablespoon Active dry yeast	
• 1 tablespoon Sugar	
• 1/2 cup Lukewarm Water	
• Extra Virgin Olive Oil - for brushing	
• 1/2 teaspoon Salt	
• 4 tablespoon Confectioners sugar	
• 2 tablespoon Cinnamon Powder (Dalchini)	
• 1/2 cup Raisins - handful	

Preparation

- To prepare Whole Wheat, Eggless Cinnamon & Raisin Swirl Bread Recipe, firstly get prep with all the ingredients.
- In luke warm water, add yeast and sugar, and give a quick stir with a fork and keep aside for 10 mins to activate the mixture.
- Meanwhile, sift flour and keep aside.
- Once the yeast is activated, add it in the flour.
- Knead to make a smooth and soft dough.
- Brush a teaspoon of olive oil on the dough and keep aside in a large greased bowl.
- Cover the bowl with a cling foil or a moist kitchen towel.
- Allow it to rest and double its size for one and half hours.
- While the dough is resting, mix powdered sugar, cinnamon powder, and raisins with a fork and leave aside.
- Grease and dust a Loaf pan and keep aside.
- When the dough doubles its initial size after one and half hours, transfer it on the clean whole wheat flour dusted kitchen platform and deflate it by punching.



- Knead by sprinkling salt for another 5-6 minutes.
- To shape the bread, dust the platform well and roll out the dough with a rolling pin to make a broad flat base.
- Cut the rolled part into two equal halves and spread the sugar, raisin and cinnamon mix all over both the halves, evenly.
- Reserve about a tablespoon of the cinnamon-raisin-sugar mixture to sprinkle on top.
- To fold, take the first half and start folding it inwards first and then outwards like a Japanese hand Fan, or you can say the same way as we make folds for Lachcha Paratha.
- Similarly fold the other half as well.
- Join the first ends of both the folded dough and shape it taking the two lined dough criss-cross or two liner braid.
- Make sure the dough passes well through the gap within each other.
- But twists are important for the texture and aeration.
- Place the dough on the baking tray, brush a little olive oil and allow it to rest again for 30 minutes.
- Cover the tray with a moist kitchen towel.
- Preheat the Oven at 180 degree Celsius for 10-12 minutes.
- Now sprinkle cinnamon-raisin-sugar mixture on the top of the risen dough.
- Bake the Whole Wheat, Eggless Cinnamon & Raisin Swirl Bread Recipe for about 30-35 minutes.
- It can be served cooled to room temperature also.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
150	4	30	2	3	6