

Raisin Bread

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1 package quick rising yeast
1 cup lukewarm milk
1 egg, well beaten
2 cups raisins
1/2 cup lemon peel (optional)
1 teaspoon cinnamon
1/2 cup melted shortening flour*

Preheat the oven to 375 degrees.

In a bowl, prepare the yeast according to package directions.

In a bowl, mix the yeast, milk, egg, raisins, lemon peel (if using), cinnamon and shortening. Mix well.

Add enough flour to make a soft dough, but not sticky. Let rise until double in bulk.

Shape into loaves and let rise again.

Bake for one hour.

Per Serving (excluding unknown items): 1100 Calories; 15g Fat (10.9% calories from fat); 24g Protein; 243g Carbohydrate; 13g Dietary Fiber; 245mg Cholesterol; 225mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 15 Fruit; 1 Non-Fat Milk; 2 Fat.