

Easy Cinnamon Raisin Quick Bread

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Ingredients

1/4 cup butter
1 cup sugar
1 egg
1 1/2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
1/3 cup raisins
1 teaspoon Cinnamon
3 tablespoons brown sugar

Directions

Pre-heat oven to 350° (330-340° if you have a convection oven). Grease and flour an 8x4 inch loaf pan.

Soak raisins in hot water for approximately 15 minutes, drain and dry gently, set aside.

In a small bowl mix together cinnamon and brown sugar, set aside.

In a medium bowl cream butter, add sugar (1/3 at a time) beating in between additions. Add slightly beaten egg and beat until light (approximately 5-7 minutes).

In a medium bowl whisk together flour, baking powder and salt.

Add alternately with milk to creamed butter mixture. Mix gently with a wooden spoon until combined.

Spoon half the batter into pre-pared loaf pan, sprinkle with half the cinnamon/brown sugar mixture, spoon remaining batter on top, toss the remaining cinnamon/brown sugar mixture with dried raisins and sprinkle on top of the batter.

Bake for approximately 30-40 minutes check for doneness with a toothpick.