

Cinnamon Raisin Bread

7 ingredients · 1 hour · 10 servings



Directions

1. Preheat oven to 350°F (177°C) and brush a loaf pan with some oil.
2. In a medium-size bowl, mix together flax, cinnamon, baking powder and raisins. Use a whisk to stir until well combined.
3. In another bowl, beat eggs with a whisk for 30 to 60 seconds. Add maple syrup and water, mixing until combined.
4. Add wet ingredients to the dry ingredients and stir until combined. Let the batter sit for 1 to 2 minutes to thicken slightly.
5. Pour batter into loaf pan and smooth out the top with a spoon. Bake for about 45 minutes, or until the top feels set and the loaf is browned.
6. Once cooled, slice and store in the fridge or freezer.

Notes

Leftovers

This bread keeps well in the fridge for 5 days or in the freezer for a few months.

Muffins

Reduce baking time to 20 to 25 minutes for regular-sized muffins or about 15 minutes for mini-muffins.

Ingredients

- 2 cups** Ground Flax Seed
- 2 tbsps** Cinnamon
- 1 tbsp** Baking Powder
- 1/2 cup** Organic Raisins
- 6** Egg
- 1/4 cup** Maple Syrup
- 1/2 cup** Water