



Swirled Sourdough Cinnamon Raisin Loaf

A Little Patience Makes Magic

Baking this bread is like a cozy overnight guest. You do a little work at night. Then the dough rests while you sleep. In the morning, it has grown so big and puffy. I love seeing that happy, risen dough. It feels like a small miracle every single time.

This slow rise is why the bread tastes so good. It gives the flavors time to get to know each other. It also makes the bread easier for our bodies to enjoy. Good things really do come to those who wait. What is the hardest part about waiting for you when you bake?

The Sweet, Swirly Heart

Now for the fun part, the swirly heart of the loaf. You roll the dough out into a soft blanket. Then you cover it with sweet, plump raisins and cinnamon. Doesn't that smell amazing? It reminds me of my grandma's kitchen.

I always soak the raisins in hot water the night before. It makes them so juicy and sweet. My grandson calls them "flavor bubbles." He loves to sneak a few before they go in the dough. I still laugh at that. Do you have a favorite spice that makes your kitchen smell like home?

A Lesson from My First Loaf

My first time making this, I was in a hurry. I did not let the dough rise enough the second time. The loaf came out small and a bit dense. It was still tasty, but not the fluffy bread I wanted. I learned my lesson that day.

This matters because the second rise gives the bread its final, light texture. The yeast is doing its last little dance before the oven. Rushing it means a sad, heavy loaf. Giving it time shows you care about what you make. *Fun fact: The yeast in your starter is a living thing, just like you!*

The Best Part: Sharing

That moment you pull the golden loaf from the oven is pure joy. The smell fills the whole house. Let it cool a little, then slice a warm piece. The steam rises, showing off all those beautiful cinnamon swirls.

This is a bread made for sharing. It says "I made this for you" without

any words. Breaking bread with others is an old, kind tradition. It connects us. What is your favorite food to share with your family or friends?

See also [Fluffy Sourdough Brioche Rolls Recipe](#)

A Simple, Happy Slice

Each slice of this bread is a little story. You get the tang from the sourdough. Then you get the sweet, warm hug of cinnamon. The raisins are like little sweet surprises in every bite.

This matters because making food from scratch is a way of loving yourself and others. You know every ingredient that went into it. There is a real pride in that. It is a simple, happy thing to do with your hands.



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Ingredients:

Ingredient	Amount	Notes
Unbleached all-purpose flour	6 cups (840 g)	For the dough
Active sourdough starter	1 cup (200 g)	For the dough
Oil (e.g., coconut or avocado)	1/2 cup (112 g)	For the dough; use a neutral oil
Salt	1 tablespoon (15 g)	For the dough
Honey	1/2 cup (168 g)	For the dough
Water	1 1/2 cup (354 g)	For the dough; use warm water
Raisins	2 cups	For the filling
Cinnamon	3 tablespoons	For the filling
Brown sugar	1/2 cup (100 g)	For the filling; optional
Hot Water	1 cup	For soaking the raisins



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My Swirled Sourdough Cinnamon Raisin Loaf

Hello, my dear! Come sit at my kitchen table. I want to share my swirled cinnamon raisin loaf recipe. This bread is pure comfort. It fills your whole house with the coziest smell. I learned this from my own grandma, you know. She always said good bread takes time, but not much work. I still laugh at that. It is so true.

Let's begin. First, you must wake up your sourdough starter. Do this 4 to 12 hours before you start. You want it bubbly and happy. A happy starter makes the best bread. Doesn't that smell amazing? It smells like promise. Now, let's make the dough.

- **Step 1:** The night before, mix your dough. Put the flour, starter, oil, salt, honey, and warm water in a big bowl. Knead it until it feels stretchy. This takes about 10 minutes in a mixer. (My hard-learned tip: Add flour or water slowly. You want a soft dough, not a sticky one.)
- **Step 2:** Divide your dough into two balls. Put them in bowls greased with coconut oil. Roll them around to get them all shiny. Cover them with a cloth. Let them sleep on the counter overnight. They will grow so big! Also, put your raisins in a cup of hot water. This makes them soft and sweet.
- **Step 3:** Good morning! The next day, roll one dough ball into a rectangle. It should be about half an inch thick. Drain your plump raisins. Mix them with cinnamon and sugar. Now, sprinkle this sweet mix all over the dough. What other fruit could you use instead of raisins? Share below!
- **Step 4:** Time to make the swirl! Start from one short side. Roll the

dough up tightly, like a sleeping bag. Pinch the ends shut so the filling stays inside. Place your dough roll into a greased loaf pan. Cover it and let it rise again. This takes a few hours. Be patient.

- **Step 5:** Heat your oven to 400 degrees. You can brush the top with an egg wash. This makes the crust shiny and golden. Bake for about 35 minutes. You will know it is done when it is beautifully brown. That smell means it is time to eat.

See also [Chocolate Almond Milk Shaken Espresso Recipe](#)

Cook Time: 35 minutes

Total Time: 12-16 hours (mostly waiting!)

Yield: 2 loaves

Category: Breakfast, Baking

Three Tasty Twists to Try

This recipe is like a good friend. It is always happy to try something new. Here are some fun ideas for your next loaf. I think you will love them. They make the kitchen feel like a playground.

- **Apple Pie Swirl:** Use chopped, soft apples instead of raisins. Add a pinch of nutmeg. It tastes like autumn in a slice.
- **Chocolate Chip Delight:** Swap the raisins for chocolate chips. Oh my, it is a treat. Perfect for a weekend surprise.
- **Orange Cranberry Zing:** Use dried cranberries. Add the zest from one orange. It is so bright and cheerful.

Which one would you try first? Comment below!

Serving Your Beautiful Bread

Now, the best part. Eating your wonderful creation! A warm slice needs

just a little butter. Watch it melt into all the swirls. For a special breakfast, toast a slice. Serve it with a bowl of creamy yogurt. The tangy yogurt is perfect with the sweet bread.

What should you drink with it? A tall glass of cold milk is my favorite. It is a classic for a reason. For the grown-ups, a hot cup of black coffee is just right. It cuts through the sweetness so nicely.

Which would you choose tonight?



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Keeping Your Swirled Loaf Fresh

This bread freezes beautifully. Let it cool completely first. Then wrap the whole loaf tightly in plastic wrap.

Pop it into a freezer bag. It will keep for three months this way. I always make a double batch for the freezer.

See also [Best Low Hydration Sourdough Bread Recipe](#)

I remember my first time freezing bread. I was so proud to have homemade bread weeks later. It felt like a magic trick.

Batch cooking like this saves you time later. It also means a warm treat is always close by. That matters on busy mornings.

To reheat, just toast a slice. The warmth brings out the cinnamon smell. It makes your whole kitchen smell wonderful.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Bread Troubles

Is your dough not rising? Your kitchen might be too cold. Find a warm spot, like on top of the fridge.

I once left my dough in a chilly room. It took forever to puff up. A warm spot fixes this easily.

Are the raisins falling out? Roll the dough up very tightly. A tight roll holds all the sweet filling inside.

This matters for every slice to be perfect. A good roll gives you a beautiful swirled pattern too.

Is the bottom of the loaf burning? Try placing a baking sheet on the rack below. It shields the bread from direct heat.

This small step builds your cooking confidence. You learn how to control your oven's heat. **Which of these problems have you run into before?**

Your Quick Bread Questions Answered

Q: Can I make this gluten-free?

A: Yes, use a good gluten-free flour blend. The texture will be a little different but still tasty.

Q: How far ahead can I make the dough?

A: The first rise happens overnight. You can bake it the next morning for fresh bread.

Q: What can I use instead of raisins?

A: Dried cranberries or chopped dates work well. It is fun to try new fillings.

Q: Can I make a smaller loaf?

A: Yes, just cut all the ingredients in half. This is great for a smaller family.

Q: Is the egg wash necessary?

A: No, it is optional. It just gives the crust a lovely shiny, golden color.
Which tip will you try first?

A Note From My Kitchen to Yours

I hope you love making this swirled loaf. The smell of it baking is pure happiness. It reminds me of my own grandma's kitchen.

Fun fact: The word "raisin" comes from an old French word. It means "a dried grape."

I would be so delighted to see your creation. Sharing food is one of life's greatest joys. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!

—Elowen Thorn.

Savorydiscovery.com

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