

CINNAMON RAISIN SOURDOUGH

YIELD: One 2.4-pound loaf (1100g) | TIME: 30min hands-on + 12 to 24 hour cold retard + 40min bake



WHAT YOU NEED:

INGREDIENTS

360g Bread flour
90g Whole Wheat Flour
360g Water (room temp)
9g Salt
90g Sourdough Starter
200g Raisins
4g Cinnamon

(See [TOOLS](#) on next page)

PREPARATION:

STEP 1: AUTOLYSE

Combine water and flours in a medium size bowl. Mix by hand for 1–2 minutes, until there are no dry lumps of flour remaining in the mixture. Place a dough cover on top, and let rest for a minimum of 30 minutes, up to 2 hours.

STEP 2: MIX

Add 90g sourdough starter, and sprinkle 9g salt evenly over the dough. Squeeze starter and salt into the dough by hand, and knead for 1–2 minutes. Let rest for about 10 minutes. Knead for another 1–2 minutes. Place a dough cover on top and let rest at room temperature for 15 minutes.

STEP 3: STRENGTHEN THE DOUGH

Mix dough using the [Rubaud method](#)* for 2 minutes. Let the dough rest, covered, for 10 minutes. Repeat Rubaud mixing for another 2 minutes.

STEP 4: BULK FERMENTATION

Cover dough, and let rest at room temperature for 1 hour.

STEP 5: ADD INCLUSIONS — CINNAMON AND RAISINS

Gently transfer the dough onto a lightly moistened countertop. Stretch the dough out to form a rough circle — until dough is about .25 in/.6-7 mm thick. Sprinkle 2g cinnamon and 100g of the raisins (about half) on top of the dough.

As you would with a [stretch and fold](#)*, you'll start to fold the dough onto itself. Along the way, as raw dough is exposed, sprinkle the rest of the raisins and cinnamon onto the exposed dough. Round out the dough, completing the stretch and fold. Then place the dough into a clean bowl, cover loosely with a dough cover, and let bulk fermentation continue for 6 hours at room temperature, or until the dough is ready for shaping. You will know the dough is ready to shape when it feels pillowy, and is filled with air pockets throughout. (If the bowl is clear, this is easily seen through the bottom and sides of the bowl.)

* See our [Baker's Glossary](#) for terms

(continued on next page)

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WHAT YOU NEED:

TOOLS

[Bakers Scale](#)

[Walnut Bench Knife](#)

[Challenger Bread Pan](#)

[Flour Sack Towels](#)

[Dough Covers](#)

[Linen-lined Banneton](#)

[Mixing Bowls](#)

[Precut Parchment Paper](#)

[Serrated Bread Knife](#)

PREPARATION: *(cont'd)*

STEP 6: SHAPE

Dust your linen-lined banneton lightly with flour or rice flour. Shape your dough, and place it seam-side up in your linen-lined banneton.

STEP 7: COLD PROOF

Place your uncovered banneton in the refrigerator for 12–15 hours, up to 24 hours. (For cold proofing, the best temperature for your refrigerator is 39°F/4°C.)

STEP 8: SCORE AND BAKE

Preheat your oven to 450°F/230°C for one hour, with your Challenger Bread Pan on the center rack. Take your pan out of the oven and remove the lid. Line the pan base with a piece of parchment paper. Carefully transfer your dough into the lined pan base. Score your dough. Place the lid back on the pan base, and return the pan to the oven.

After 26 minutes, take your Challenger Bread Pan out of the oven. Remove the lid and turn it over. Place the pan base on top of the inverted lid and return both to the oven. (As seen in [this video](#).)

Bake another 11 minutes, then remove your loaf from the oven and place on a wire rack. Wait 30 minutes and cut yourself a slice. Butter. Salt. Enjoy!

Please tag us on social media
#cinnamonraisinsourdough
— we will comment and answer
any questions!

