

### #3 SOUR DOUGH Cinnamon Raisin Bread

#### INGREDIENTS

##### DOUGH

4 cups bread flour (all purpose)  
6 TB unsalted butter, softened, cut into cubes  
2 TB sugar  
½ teas fine sea salt  
½ cup bubbly, active sourdough starter  
1 cup warm water  
1/2 cup raisins  
1 TB pure vanilla extract

##### EGG WASH

1 egg (lightly beaten) + a splash of water or use all water

##### CINNAMON-SUGAR SWIRL

1/3 cup sugar  
1 TB cinnamon  
1 TB flour

#### DIRECTIONS

##### BAKING SCHEDULE

This is an overnight dough which takes approximately 8 ½ hours to rise at 68 degrees F. Start the night before in the evening and plan to bake the following day. Alternatively, if you're making this in the summer and it's warmer than 68 degrees, the dough will take less time to rise, about 4-6 hours at 80+ degrees. Instead of the overnight option (which might lead to over-proofed dough), let it rise during the day to bake later in the afternoon or evening.

##### MIX THE DOUGH

1. Add the flour, butter, sugar and salt to the bowl of a stand mixer fitted with the paddle attachment.
2. Combine on low speed until the butter looks like crumbs.
3. Add the starter and warm water.
4. Mix until the flour is fully absorbed.
5. Cover with plastic wrap or a damp towel and let rest for 30 minutes.
6. Meanwhile soak the raisins in the vanilla extract. Drain and squeeze dry in a paper towel before using.
7. After the dough has rested, add the raisins to the bowl. Switch to the dough hook and mix on medium-low for 6 – 8 minutes. The dough will feel soft and supple when ready. If it's sticky, add a little more flour.

In lieu of using a stand mixer, knead the dough by hand without raisins for 8-10 minutes or until smooth and elastic. Cover and rest for 1 hour.

If mixing by hand, add the raisins during the first stretch and fold. They will be easier to incorporate at this stage.

##### BULK RISE WITH STRETCH AND FOLDS

8. Cover the bowl with plastic wrap and let rise overnight at room temperature (68 degrees) until double in size, about 8-12 hours.
9. To stretch and fold the dough, begin 30 minutes to 1 hour into the bulk rise. Grab a portion of the dough and stretch it upward. Fold the dough over toward the center of the bowl. Give the bowl a one quarter turn and repeat (stretch the dough upward and fold it over toward the

center). Continue until you have come full circle to complete 1 set, or 4 folds around the bowl. Rest the dough for 30 minutes and then do a second set.

#### SHAPE THE DOUGH

10. In the morning, coat a 9" x 5" pan with butter. Combine the sugar, cinnamon and flour in a small bowl. Set aside.
11. Remove the dough onto a lightly floured work surface. Gently pat, flatten and stretch the dough to release any large air bubbles.
12. Roll the dough into a 6" x 20" rectangle with a rolling pin. Gently score a 1" border around the sides leaving a 2" border at the very top to seal the dough (do not cut through the dough, only mark it).
13. Brush the entire surface with the egg wash or water. Sprinkle the cinnamon-sugar mixture inside the border.
14. Slowly roll the dough into a log pinching the ends to seal.
15. Place the dough into the loaf pan seam side down.

#### SECOND RISE

16. Cover the dough and let rest at room temperature until it has risen to about 1" above the rim of the pan (about 1 ½ – 2 hours depending on temperature). Check the height by looking at the domed center portion of the dough.
17. Preheat your oven to 375 degrees towards the end of the second rise.

#### BAKE THE DOUGH

18. Place the loaf pan on the center rack and bake for about 45-50 minutes, or until golden brown.
19. Cool in the pan for at least 10 minutes and then transfer to a rack to cool completely.