

# SOURDOUGH CINNAMON RAISIN BREAD

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## Ingredients:

### The Night Before:

- ½ cup sourdough starter
- 1 ½ Cups Water
- 4 Cups Flour
- 2 Teaspoons Salt

### The Next Morning:

- 1 Cup raisins
- 5 Tablespoons Butter (melted or room temp)
- ½ Cup Brown Sugar
- 2.5 Teaspoons Cinnamon
- 1 Teaspoon Vanilla Extract
- Pinch of Nutmeg



## Directions:

1. **The Night Before** Mix the dough the night before using a stand mixer with a dough hook or by hand. Add in the starter, water, salt and flour. Let this sit overnight covered.
2. **The Next Morning** do a set of Stretch & Folds – While the dough is still in the bowl pick up one side with one hand and pull it up and over itself. Turn the bowl and repeat this action on all 4 sides. Set aside.
3. Prepare the Raisins by adding the raisins to a small pot of water and bring to a simmer, turn the burner off and let rest for 30 minutes. Mix together the Butter, Cinnamon, Vanilla and Brown Sugar and set aside.



# S O U R D O U G H C I N N A M O N R A I S I N B R E A D

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4. After 30 minutes drain the Raisins fully and add to the dough. It may seem awkward or difficult but it'll work out, just keep stirring using a large spoon.

5. After fully incorporated, flour a work surface and place the dough onto that surface. Using your hands spread out to about a 12" x 10" rectangle. Spread the butter mixture leaving about 1 inch clean on all sides.

6. Take the right side of the dough and fold it towards the center, take the left side of the dough and fold it to the center. Now do the same to the top and bottom of the dough. It'll end up in a much smaller rectangle. Flip it over to seam side down. Pull the dough towards you while turning it to create a taut skin on the outside.

7. Flour your banneton bowl and place your loaf seam side up. Cover with plastic wrap and let it rise until it has filled the bowl.

8. Preheat oven to 450 degrees F with a dutch oven inside (lid off). Once it has been preheated fully remove the dutch oven and place on your stove top. Carefully turn the dough out onto a piece of parchment paper (the bottom part that was in the banneton bowl will now be facing up) and using a razor make 3 very shallow slits across the top of the dough. Using the parchment paper sling it into the heated up dutch oven and place the cover on.

9. Bake covered for 30 minutes and then uncovered for 15-20 minutes. Remove from dutch oven using the parchment paper and let cool on a cooling rack completely. Now slice & enjoy!