

Sourdough Discard Cinnamon Raisin Bread

Courtesy of: www.thebetterhomelife.com

Ingredients:

Dough:

- 300 grams water (105-110 degrees F)
- 7 grams active dry yeast
- 28 grams honey
- 115 grams sourdough discard, fresh or from the refrigerator
- 240 grams all-purpose flour
- 120 grams bread flour
- 150 grams whole wheat flour
- 9 grams kosher or sea salt
- 28 grams canola oil

Filling:

- 1 egg
- 1 tablespoon water
- 2 teaspoons cinnamon
- 2 teaspoons all-purpose flour
- 1/4 cup granulated sugar
- 2/3 cup raisins

Instructions:

Prepare the dough

Mix the warm water, honey and yeast in a mixing bowl. Allow the yeast to activate while you weigh the other ingredients.

Add the flours, salt, canola oil, and sourdough discard to the yeast mixture. Mix until well combined. The dough will still be a bit sticky.

Turn the dough out onto a floured surface, knead the dough for a few minutes, sprinkle flour onto it until it is no longer sticky and easy to work with. Form it into a smooth ball. Set it aside to proof until it doubles in size, approximately 1 hour.

Add the filling

While your dough is rising, crack the egg and whisk in the water. In a separate bowl, combine sugar, cinnamon and flour, mix well.

Once your dough has doubled in size, turn it out onto a floured surface. Use the rolling pin to roll it out into a 20 x 6 inch rectangle.

Use a silicone brush to spread the egg mixture onto the dough. Leave ~1 inch of the short end uncoated. (Coat the rest evenly, but you will have excess egg mixture.)

Sprinkle on the cinnamon sugar mixture, then the raisins.

Prepare for baking

Roll your dough toward the clean edge. Seal the bottom and sides. Place the roll, seam side down, into a greased 9-inch bread pan. Allow it to rise until it is approximately 1 inch above the top of the pan. Score the top in four diagonal slits 1/2 inch deep.

Baking

Preheat the oven to 400 degrees F. Bake for 20 minutes. Turn the temperature of the oven down to 350 degree F without opening the oven. Continue to bake for another 25 minutes or until the internal temperature reads 200 degrees F.

Remove the bread from the pan onto a cooling rack. Allow it to cool for at least 2 hours before slicing.