

# Craisin® Walnut Sourdough Bread



I adapted this rich bread from Bill's recipe for raisin bread. Bill says that the recipe makes a 1 Kg loaf. I make it during the holidays in mini loaf pans to give as gifts. This recipe makes four mini loaves of around 300 grams each.

## Ingredients

	Volume	Weight (grams)	Bakers' Percentage	Notes
<b>Initial mixing</b>				
Starter @ 100% hydration		211	41.8	
Water		69	13.7	
Whole milk (3.25% fat)		216	42.8	
Honey	1 tbsp	20	4.0	
Egg, whisked	1 large	50	9.9	
Mixed spice*	1.5 tsp	3	0.6	
Olive oil	1 tbsp	12	2.4	
Salt	1 tsp	6	1.2	
Whole wheat flour		65	12.9	
Bread flour		220	43.6	
All purpose flour		220	43.6	
<b>Add after 1<sup>st</sup> rise</b>				
Craisins		200	39.6	
Walnuts		95	18.8	
<b>Total</b>		<b>1387</b>	<b>274.9</b>	

\* If you cannot find mixed spice, mix the following in a spice jar

- 1/4 tsp cinnamon
- 2 tsp nutmeg
- 1 tsp allspice
- 1 tsp ginger (optional)

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## Instructions

### Option I

Add all ingredients except the Craisins and the walnuts. Knead and let rise. After the first rise, knead in the Craisins and walnuts, scale, form and let rise a second time. Bill suggests dusting the raisins with flour, but I don't do that with the Craisins and it seems to work.

### Option II

I have experimented with mixing in the Craisins and walnuts during the initial mixing. The dough is less sticky when kneading, but tends to tear a bit due to the chunky ingredients. It also has a light pink color. More experimenting is in order.

After shaping, you can refrigerate overnight. In the morning let it warm up and proof.

## Baking

### Option I – one loaf

Preheat oven to 450°F for five minutes, lower oven to 425°F and finish baking, about 25 minutes. Bread is done when internal temperature reaches 185-190°F. In the past I have steamed the oven during the first five minutes.

### Option II – mini loaves

Preheat oven to 400°F. Bake loaves for 15 minutes then turn and finish baking, about 15 minutes more. Bread is done when internal temperature reaches 185-190°F.

## Finishing

When the loaves are on the cooling rack, baste with melted butter. Let cool completely, wrap in cellophane wrap, attach gift label and deliver.

Something festive could be done with a large loaf, but I have never done it.

## Legal notice

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## File version

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