



INGREDIENTS:

YIELD: 2 LOAVES

- 3 1/2 cups (16 ounces) unbleached bread flour
- 4 teaspoons (3/4 ounce) granulated sugar
- 1 1/4 teaspoon (1/4 ounce) salt
- 2 teaspoon (1/4 ounce) instant yeast
- 1 1/4 teaspoons (1/8 ounce) ground cinnamon
- 1 large (1.65 ounces) egg, slightly beaten
- 2 tablespoons (1 ounce) butter, melted in microwave
- 1/2 cup (4 ounces) milk, at room temperature
- 3/4 cup (6 ounces) water, at room temperature
- 1 1/2 cups (9 ounces) raisins, rinsed and drained
- 1 cup (4 ounces) chopped walnuts

DIRECTIONS:

1. In the bowl of your mixer whisk together the flour, sugar, yeast, and cinnamon. Then add the salt to the mixture and whisk again. Add the egg, melted butter (make sure butter has cooled a little bit before adding to mixture), milk, and water. Mix on low speed of your mixer using the paddle attachment until all of the ingredients are incorporated and the dough forms a ball.
2. Switch to your dough hook and mix on speed 4 for 8 minutes. As you are kneading the dough with the dough hook, the dough may finally rise off of the bottom of the mixer bowl. When the dough rises off of the bottom of the mixer bowl add one tablespoon of water at a time to keep the dough just on the bottom of the mixer bowl. After kneading for 8 minutes slow mixer down to slowest speed and add the raisins and chopped walnuts. Continue to mix until most of the raisins and walnuts are incorporated.
3. Turn the dough and any remaining raisins and walnuts onto a silicone mat and continue to knead by hand until all of the raisins and chopped walnuts are incorporated and well distributed in the dough. The dough temperature should be between 77 and 81 degrees at this time. If the temperature is higher or lower than that temperature range, then you will adjust the rise time in the next step.
4. Place the dough in an oiled bowl turning once to oil the top of the dough. Cover with plastic and let rise at room temperature for approximately 2 hours or until the dough doubles in size. If the dough temperature was less than 77 degrees in the last step the rise time will take longer than 2 hours. If the temperature was above 81 degrees, the rise time should take less than 2 hours.
5. After the dough has doubled in size, turn the dough out onto a silicone mat. Cut the dough in half degassing the dough as little as possible. Shape each half into a rectangle and then roll each rectangle into a football shaped loaf.
6. Place the shaped loaves onto a parchment paper covered cookie sheet or pizza peel. Spray the tops of the loaves lightly with bakers spray and then cover the loaves gently with plastic wrap. Make sure that you do not push the plastic wrap down on the loaves or it will become difficult to



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DIRECTIONS:

- remove it later before baking. Let the covered loaves proof at room temperature for one hour.
7. While the loaves are proofing preheat your hearth style oven (pizza stone on middle rack with cast iron pan on lower rack) for one hour at 500 degrees.
8. When it is time to bake, remove the plastic wrap from each loaf. Gently dust the tops of the loaves with fresh flour and score each loaf with a lame (razor or very sharp knife) making 3 or 5 cuts in the top of each loaf.
9. **Open the oven door and cover the glass in the door completely with a bath towel. This will prevent the glass from breaking if you accidentally drop water on the door.** Slide the loaves with the parchment paper onto the pizza stone. Using a hand that is covered with an oven glove, place one cup of boiling water into the cast iron pan that was on the bottom rack of the oven. Quickly remove the towel and close the door. Then reduce the oven temperature to 425 degrees.
10. Bake for 10 minutes then rotate the loaves and parchment paper 180 degrees in the oven. Continue baking for 15 minutes and the internal temperature of the loaves should be around 200 degrees. Remove from the oven and cool on a wire rack for at least one hour before slicing.