

THE SOURDOUGH FORMULA

Recipe 15 · Cinnamon Raisin

A cinnamon swirl you can see in every slice. Toast it, butter it, thank me later.

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Why people buy it: it's the cozy breakfast loaf that makes the whole house smell like a bakery when it's toasted, and kids beg for it.

- **Tier & price:** Specialty · **$13**
- **Makes:** 1 loaf, about 1,070 g of dough (Dutch oven batard, or a 9 × 5 pan)
- **Difficulty:** Medium
- **Timeline:** Same as the Master Loaf. Soak the raisins 10 minutes before the 2nd fold; the swirl goes in at final shape.

Ingredients

Ingredient	Grams	Cups (approx.)
Bread flour	450 g	3⅔ cups
Whole wheat flour	50 g	⅓ cup + 1 tbsp
Water, 80 °F (27 °C)	340 g	1⅓ cups + 2 tsp
Active starter	100 g	½ cup
Honey	25 g	1 tbsp + 1 tsp
Fine sea salt	10 g	1¾ tsp
Raisins	120 g	¾ cup
Ground cinnamon	about 6 g	2½ tsp
Rice flour, for the banneton	a spoonful	1 tbsp

What changes vs. the Master Loaf

- **Honey at the mix**, so water drops slightly to 340 g.
- **Raisins** are soaked in warm water for 10 minutes, drained and patted dry, then go in at the **2nd set of folds**. Soaked raisins stay juicy and don't pull water from the dough.
- **Cinnamon goes in at final shape** as a swirl, not in the dough. Cinnamon slows fermentation, so keeping it out of the bulk keeps your timing normal.
- **Lid-off at 425 °F (220 °C)** because of the honey.

Steps

1. **The morning feed:** feed Dolly at 8 am.
2. **Mix:** dissolve the honey in the water, add the flours and autolyse 30 minutes (Master Loaf step 1). **Add the starter, then the salt** (Master Loaf step 2).
3. **Fold set 1** as usual. Meanwhile, soak the raisins in warm water for 10 minutes, drain and pat dry.
4. **Fold set 2:** stretch flat, add half the raisins, fold, add the rest, fold again.
5. **Folds 3 and 4** as usual.
6. **Bulk** to +50–75 %, 4½–6 hours from mixing (Master Loaf step 4).
7. **Pre-shape and rest** 20 minutes (Master Loaf step 5).
8. **Swirl shape.** Flour the top, flip it, and gently pat it into a rectangle about 8 × 12 in (20 × 30 cm). Mist lightly with water and dust the cinnamon evenly over the surface, leaving a 1 in (2.5 cm) border at the far edge.
9. Roll it up tightly from the short side, pinching each turn so the swirl stays tight. Pinch the seam closed and the ends tucked.
10. Place seam up in a floured oval banneton (or seam down in a buttered 9 × 5 pan).
11. **Cold proof** 10–16 hours (Master Loaf step 7).
12. **Bake (Dutch oven):** preheat at 500 °F (260 °C); lid on 20 minutes at 475 °F (245 °C); lid off **20–25 minutes at 425 °F (220 °C)**. Internal 205–210 °F (96–99 °C).
13. **Bake (pan):** proof until it crowns 1 in above the rim, then bake at 400 °F (205 °C) for 45–50 minutes, to 205 °F (96 °C).
14. **Cool** 2 hours before cutting or bagging.

Shaping, scoring & baking specifics

- **Score:** one shallow slash, ¼ in (6 mm), down the length. A deep score cuts into the swirl.
- **Keep the swirl dry:** a light mist of water is all the cinnamon needs. No butter or sugar in the swirl, so it doesn't open a gap.
- **Pan or Dutch oven:** the pan version makes square toast slices; the Dutch oven version looks more rustic. Both sell.

Cost & Price

Ingredient	Amount	Cost
Bread flour	450 g	$0.55
Whole wheat flour	50 g	$0.08
Starter (with feed)	100 g	$0.25
Raisins	120 g	$1.06
Ground cinnamon	2½ tsp	$0.10
Honey	25 g	$0.33
Salt	10 g	$0.01
Rice flour (dusting)	1 tbsp	$0.05
Oven share	½ bake	$0.46
Total ingredients		**$2.89**
Packaging (bag, label, twine)	1 set	$0.35
Sell at		**$13.00**
You keep		**$9.76**

How to sell it

Families, grandparents, French-toast fans, the Sunday-brunch crowd. Suggest it for French toast on the menu and watch the weekend orders double.

Menu line to copy: *Cinnamon Raisin Sourdough. Juicy raisins and a cinnamon swirl in every slice. Amazing toasted with butter, unforgettable as French toast. $13*

> ***Sarah's tip: Slice it before you bag it for this one. A pre-sliced cinnamon loaf goes straight into the toaster on Sunday morning, and that's how it becomes a weekly habit.***

If it goes wrong

- **Gap between the swirl and the crumb:** too much cinnamon or too much water in the swirl. Use a light mist and an even dusting.
- **Raisins burn on the crust:** tuck exposed raisins under at shaping.
- **Loaf rose less than usual:** cinnamon got into the bulk dough. Keep it for the swirl only.