



Sourdough Cinnamon Raisin Bread

ingredients:

- $\frac{3}{4}$ cup active sourdough starter (5.8 ounces/ 165 grams)
- 3 cups all purpose flour (14.75 ounces/ 415 grams)
- 2 tablespoons brown sugar
- 1 $\frac{1}{2}$ teaspoons salt
- $\frac{1}{4}$ cup butter softened
- $\frac{1}{2}$ cup plus 1 tablespoon milk
- 1 egg
- $\frac{1}{2}$ cup raisins
- water for soaking the raisins

Cinnamon Sugar Filling

- $\frac{1}{4}$ cup granulated sugar
- 1 tablespoon cinnamon

instructions:

1. Combine all ingredients except the salt in a large mixing bowl until a slightly dry, shaggy dough is formed. The dough will become smoother as it kneads and the butter is incorporated, so don't add any additional liquid yet. Cover with a clean tea towel and allow to rest at room temperature about 30 minutes.

2. Meanwhile, submerge the raisins in warm water and set aside to soak.

3. Add the salt and knead the dough by hand, stand mixer, or bread machine, until a smooth and soft dough forms. (See notes for bread machine instructions.) If the dough seems very dry and looks crumbly or is not forming a ball, add a tablespoon or so more of milk. If it seems too wet and it sticking to the sides of the bowl or bread machine bucket, add more flour a tablespoon at a time.

4. Knead for about ten minutes until the dough reaches the windowpane stage, meaning that when a golf-ball sized piece of dough is stretched out, translucent areas appear. Add the raisins and knead for another minute.

5. Place the dough into a clean, lightly-oiled bowl, cover with a damp tea towel, and place in a warm place to rise until nearly doubled in size, about 3-4 hours. (The time for this can vary depending on the strength of your starter and the warmth of your home.)

6. Stretch the dough into a long rectangle, with the short side of the rectangle as long as the short side of the loaf pan. The longer your rectangle, the more swirls you will have. Mix up the cinnamon sugar and sprinkle onto the dough, leaving a 1 inch border in all directions. Fold in the top corners, or "shoulders", of the rectangle, then keep rolling tightly to form a log. Pinch all seams shut and place the loaf seam side down into a greased loaf pan.

7. Cover with heavily greased plastic wrap and allow to rise again in a warm place for about 3 hours, until the loaf is one inch above the top of the loaf pan. Towards the end of the rising time, preheat the oven to 350 degrees with the rack in the center. Brush the top of the loaf with the beaten egg.

8. Remove the plastic wrap and bake for 40-50 minutes until the loaf is deep golden brown and the internal temperature is 200 degrees.