

Whole Wheat Cinnamon-Raisin Swirl Bread

2 sandwich loaves

This recipe is an adaptation of Peter Reinhart's [Everyday 100% Whole Wheat Sandwich Bread](#) from his cookbook [Artisan Breads Every Day](#) and the recipe for [Cinnamon-Raisin Swirl Bread](#) published by Melissa Clark in the New York Times. The combination of the two recipes bakes up a loaf worth toasting.

Do you want bread for morning toast and lunchtime sandwiches? Half the amount of cinnamon-raisin filling called for in the recipe. Bake one cinnamon-raisin swirl loaf and then bake another loaf without the cinnamon-raisin filling for whole-wheat sandwich bread. Problem solved.

For the dough:

794 g (about 6 1/4 cups) whole wheat flour (for best results, weigh the flour)
1 tablespoon coarse kosher salt
5 tablespoons light brown sugar
1 large egg
1/4 cup canola oil, more for greasing
1 1/4 cups lukewarm buttermilk
1 1/4 cups lukewarm water
5 1/2 teaspoons active dry yeast

For the cinnamon-raisin swirl:

1/3 cup dry sherry
1 cup raisins
3 tablespoons unsalted butter, softened
1/2 cup dark brown sugar
1 tablespoon ground cinnamon

To make the dough, stir together the flour, salt and brown sugar in the bowl of an electric mixer fitted with the paddle attachment. In a separate bowl, whisk together the egg and oil. In another bowl, combine the water, buttermilk and active dry yeast. Allow the mixture to sit for about five minutes or until the yeast begins to foam.

With the mixer on low, add the egg/oil mixture and the yeast mixture to the dry ingredients. Stir on low speed for about 1 minute. Allow the dough to sit for five minutes.

Switch to a dough hook from the paddle attachment and mix on medium-low speed for another two minutes. The dough should be malleable and just slightly sticky. If too dry, add a tablespoon of water at a time until the right consistency is reached. If too wet, add a tablespoon of flour at a time.

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Continue to mix on medium-low speed for another 4 minutes. At the end of the four minutes, mix on medium-high speed for about 20 seconds. Scrape the dough out of the bowl and onto a lightly floured counter. Knead the dough briefly, about 20 seconds, then shape into a ball and let it sit, covered, for 10 minutes. Knead the dough two more times letting it rest, covered, for 10 minutes each time.

If you plan to bake your loaves off at different times, lightly oil two bowls. Divide the dough in half and place each half in a bowl. Cover tightly with plastic wrap and refrigerate the dough overnight and for as long as four days.

If baking off both loaves at once you do not need to divide the dough at this time and can place it in a lightly oiled bowl. Cover tightly with plastic wrap and refrigerate the dough overnight or for as long as 4 days.

On the day you plan to bake off your bread, bring the sherry to a boil in a small saucepan. Let boil for 1 minute then add the raisins and remove the saucepan from the heat. Let the raisins sit for at least ten minutes. Whisk together the cinnamon and dark brown sugar in a medium bowl. Use your fingers to work in the butter. Set aside.

Three hours before you plan to bake your bread remove the dough from the refrigerator. If baking two loaves at the same time, divide the dough in half and working with one loaf at a time roll it out to a large 14-inch by 8-inch rectangle on a lightly floured work surface. Sprinkle the dough with half the sugar mixture. Drain the raisins and sprinkle half of them over the sugar. Starting with the shorter side of one end of the rectangle carefully roll up the dough and place it in a greased, 8 1/2-inch loaf pan.

If baking two loaves at the same time, repeat this process with the second dough using up the remaining sugar mixture and raisins. If planning to bake your second loaf later in the week tightly wrap the raisins and the sugar mixture with plastic wrap for later use.

Cover the loaf (or loaves) loosely with plastic wrap and let rise in a warm, draft-free place for three hours or until almost double in size. Preheat the oven to 350 degrees and bake for 45 minutes or until golden brown and the internal temperature of each loaf is 185 degrees F.

Remove from the oven and let sit for five minutes. Turn the loaf (or loaves) out on a wire rack and let cool before slicing. Enjoy!

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