Cinnamon Raisin Pecan Bread

MAKES 2 SMALL *BÂTARDS*

I first learned about using cinnamon in bread doughs when working with Nancy Silverton, one of America's premier bakers. In France, cinnamon is not used very often, and it took Nancy to convince me of its importance to baking in this country

The addition of pecans to this slightly sweet loaf makes it a wonderful bread for breakfast, toasted or not, or toasted to serve with a cheese platter.

11.03 ounces	315 grams	2½ cups unbleached, unbromated white bread flour
2.28 ounces	65 grams	½ cup unbromated whole-wheat bread flour
0.31 ounce	9 grams	1½ teaspoons fine sea salt
10 ounces	285 grams	1 cup plus 3 tablespoons plus 1 teaspoon water
3.5 ounces	100 grams	½ cup liquid *levain* (see page 20)
2.75 ounces	80 grams	about ½ cup organic raisins
2 ounces	56 grams	about ½ cup chopped toasted pecans (see Note, page 196)
0.08 ounce	2 grams	1 teaspoon ground cinnamon

1 MEASURING

Scale all of the ingredients.

Using an instant-read thermometer, take the temperature of the water. It should read between 65°F and 70°F. Record it in your Dough Log.

2 MIXING AND KNEADING

(These instructions are for using a stand mixer; see page 177 for instructions for mixing by hand.)

Place the white and whole-wheat flours and salt in a mixing bowl, stirring to blend well.

Pour half of the water into a mixing bowl, and then add the liquid *levain*, stirring to blend.

Pour the *levain*-water mixture into the bowl of the electric stand mixer. Add the flour-salt mixture. Then, attach the dough hook to the mixer. Begin mixing on low speed ("1" on most mixers) and gradually add the remaining water. Continue to mix until the dough becomes soft and moist, about 5 minutes, frequently stopping the mixer and scraping down the sides and bottom of the bowl with a bowl scraper (or rubber spatula) to make sure that all of the ingredients are incorporated into the dough.

Taste the dough to see whether you have forgotten the salt. If so, add it now and mix for another minute. The dough should just be beginning to come together.

Stop the mixer and move the dough hook out of the way. Using your bowl scraper, scrape down the sides to make sure that all of the ingredients are combined in the dough.

Return the dough hook to its original position. Increase the speed to medium-low ("2" on most mixers) and mix until the dough is soft and smooth, with a moist, tacky surface, about 2 minutes.

Stop the mixer and move the dough hook out of the way. Using your bowl scraper, scrape down the sides of the bowl to make sure that all of the ingredients are combined in the dough.

Return the dough hook to its original position. Add the raisins, pecans, and cinnamon, reduce the speed to low, and continue to mix until everything is completely incorporated into the dough.

3 FIRST FERMENTATION

Using an instant-read thermometer, take the temperature of the dough. It should be between 72°F and 80°F. If it is not, immediately make the necessary adjustments (see page 52). Record the temperature of the dough and the time you finished this step in the Dough Log, and note the time the first fermentation should be completed. This dough will be in the first fermentation for 3 hours, with a fold each hour.

Lightly dust a large glass or metal bowl with flour. Transfer the dough to the floured bowl, throw a light film of flour over the top to keep the plastic from sticking, tightly cover the bowl with plastic wrap, and place in a warm (75°F to 80°F), draft-free place for 1 hour.

Lightly dust a clean work surface with flour.

Uncover the dough and place it on the floured work surface. If the dough is very sticky, lightly flour your hands, but do not add more flour to the dough. If the dough sticks to the table, use your bench scraper to lift it up; do not pull and stretch the dough. Let the dough rest for 30 seconds. Using cupped hands, pat the dough into a thick square. Lift the right corners and fold them into the center of the square, lightly patting the seam down. Lift the left corners and fold them into the center of the square, again lightly patting the seam down. Repeat this process with the top two corners and then the bottom two corners, meeting in the middle of the square and lightly patting down the seams.

Lightly flour the bowl and return the dough to it, seam side down. Cover with plastic wrap and return to the warm (75°F to 80°F), draft-free place for another hour.

Repeat the above process and again place the dough in a warm (75°F to

80°F), draft-free place to rise for a third and final hour. At this point the dough should have increased in body and be less sticky.

4–5 DIVIDING AND SHAPING

Lightly dust a clean work surface with flour.

Transfer the dough to the floured surface and, using a flat hand, lightly press the dough into a thick rectangle. Lift the dough to make sure that it is not sticking to the work surface. If it is sticking, use the dough scraper to lift it. If it continues to stick, again lightly dust the work surface with flour.

Divide the dough into 2 equal pieces. Shape each piece into a *bâtard* (see page 60).

Place the first baguette in a lightly floured *couche* (or a strong linen towel) as directed on page 62. It does not matter whether you have the smooth side up or down for the final proofing as long as you bake it smooth side up. Make a second ridge next to the first loaf and place the second loaf against it. Fold the remaining *couche* over the top.

6 FINAL FERMENTATION

Place the *couche* in a warm (about 75°F to 80°F), draft-free place for 2½ to 3 hours or, alternatively, proof for 1 hour and then place in the refrigerator for 12 to 16 hours. You should keep a close eye on the dough, because if it is overproofed it will be unusable. If the dough has been refrigerated, let it come to room temperature for 1 hour before baking.

If you are using the stainless-steel bowl method to bake the bread (see page 64), about 30 minutes before you are ready to bake, move one oven rack to the lowest rung and remove the other. Place a large baking stone on the rack and preheat the oven to 450°F. (For all other baking methods, follow the directions on page 64.)

To determine whether the dough is ready to be baked, uncover and gently make a small indentation in the center of the dough with your fingertip. If the indentation slowly and evenly disappears, the bread is ready to bake. If not, follow the instructions on page 63 for additional fermentation.

7 BAKING

Lightly dust a bread peel with flour and carefully transfer the loaves to it, top side up.

Throw a light dusting of flour over the top of the loaf. Working quickly and using a lamé or single-edged razor blade, score the top of each loaf (see page 65). Cut in quick, decisive slashes, marking into the dough by no more than ⅛ inch.

Carefully transfer loaves.

Lightly floured bread peel

Lightly dust top of loaves.

Score top of each loaf.

Remove cover after first 10 minutes of baking.

Finished baking

Slide the loaves onto the center of the stone, taking care not to touch the hot surface and making sure that the loaves are not touching. Quickly cover with the stainless-steel mixing bowl. Immediately close the oven door. Bake for 10 minutes; then, lift the edge of the bowl with the tip of a small knife and use oven mitts to carefully remove the hot bowl. Continue to bake until the bread is a deep golden brown, about 30 minutes more. (It is a good idea to check after the bread has been baking for about 20 minutes to make sure it is browning evenly. If not, rotate the bread.) If you are concerned about the bread's doneness, insert an instant-read thermometer from the bottom of the bread into the center. If it reads 185°F to 210°F the bread is fully baked.

Transfer the loaf to a cooling rack and let it cool for at least 1 hour before cutting with a serrated knife or wrapping for storage.

Note: Toasted nuts have a richer flavor and keep their shape better when mixed into dough. All nuts will generally toast to an aromatic golden brown in about 5 minutes in a 350°F oven. Check frequently as the oils they contain can cause them to burn quickly.