

Buckwheat Raisin Bread

This is a loaf with a soft crumb and complex but sweet flavor, great for fresh eating or toast.

Two Large Loaves		One Large Loaf
5 cups, 680 g	Bread flour, 66%	2 ½ cups, 340 g
2 cups, 350 g	Buckwheat flour, 34%	1 cup, 175 g
1 ½ Tbsp, 14 g	Yeast, 1.5%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Salt, 2%	¾ Tbsp, 11 g
1 cup, 225 g	Butter, melted, 22%	½ cup, 113 g
¼ cup, 85 g	Molasses, 8%	2 Tbsp, 43 g
1 ½ cups, 225 g	Raisins, 22%	¾ cup, 113 g
1 cup, 245 g	Buttermilk, 24%	½ cup, 123 g
1 ½ cups, 356 g	Water, 36%	¾ cup, 178 g

In a large bowl, combine the flours, yeast and salt. Make a basin in the middle and pour in the melted butter and molasses.

Mix the buttermilk and water together and heat to 105-115 degrees. Stir the buttermilk-water mixture into the oil and molasses then stir in the surrounding flour until well mixed. Stir in the raisins and then stir vigorously another 15-30 seconds. Cover the bowl and allow to rise at room temperature for about 2 hours then refrigerate, OR refrigerate immediately and wait at least 12 hours to use dough.

With a spatula, scrape the dough out of the bowl onto a floured surface and fold a few times. Divide the dough in half (if making two loaves), then form boules or batards. Place the loaves on a parchment paper covered peel or baking sheet then sprinkle with flour and cover lightly with plastic wrap. Allow the loaves to rise for about 30-45 minutes while the oven warms up.

Meanwhile, preheat the oven, baking stone and steam pan to 450 degrees. When ready to bake, score the loaves, then slide onto the baking stone. Turn the oven down to 400 degrees and pour 1 cup of hot water into the steam pan. Bake for about 45 minutes then remove the loaves and cool on a wire rack.