

## Sweet Wheat with Raisins

Two Large Loaves	Ingredient	One Large Loaf
4 cups, 544 g	Bread flour, 51%	2 cups, 272 g
4 cups, 520 g	Whole wheat flour, 49%	2 cups, 260 g
1 ½ Tbsp, 14 g	Yeast, 1.3%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Salt, 2%	½ Tbsp, 11 g
2 tsp	Cinnamon or powdered star anise	1 tsp
½ cup, 109 g	Oil, 10%	¼ cup, 55 g
1 cups, 340 g	Corn syrup, 32%	½ cup, 170 g
1 cup, 200 g	Raisins, 19%	½ cup, 100 g
2 ½ cups, 593 g	Water, 56%	1 ¼ cup, 296 g

In a large bowl stir together the bread flour, whole wheat flour, yeast, salt, and cinnamon or anise. Form a cup in the middle and add the oil, corn syrup and water. Stir until smooth then add in the raisins and stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for about 2 hours then refrigerate OR refrigerate immediately and wait at least 12 hours to use.

Remove the dough from the refrigerator. Fold a few times on a floured surface then divide the dough in half and form into boules or batards and place on a baking sheet or peel covered with parchment paper. Sprinkle flour on the tops then cover loosely with plastic wrap and allow to rise at room temperature for 30-45 minutes while the oven preheats.

Preheat the oven, baking stone and steam bath to 450 degrees. Slash the loaves then slide the loaves onto the baking stone. Pour a cup of water into the steam pan and turn the oven down to 400 degrees. Bake for 45 minutes then remove to a wire rack to cool.