



# Sourdough Cinnamon Raisin Bread

Prep Time: 25 mins

Cook Time: 45 mins

Rest Time: 2, 1.5 hour rest periods

Total Time: 4 hours 10 mins

Servings: 10-12 servings

## Ingredients

### Dough

- ½ cup sourdough discard
- 3 cups all-purpose flour
- 2 ½ tsp. instant yeast
- 1 tbsp. granulated sugar
- 1 ¼ tsp salt
- 1 large egg
- 5 tbsp unsalted butter
- 2/3 cup lukewarm water

### Filling

- ½ cup granulated sugar
- 3 tsp ground cinnamon
- 3 tsp all-purpose flour
- 1 large egg
- 1 tbsp water
- ½ cup raisins

## Directions

1. Combine all the dough ingredients in a stand mixture, mix for 6-8 mins on medium speed or until dough is smooth. If you do not have a stand mixture you can mix the dough by hand, then knead
2. Place the dough in a lightly oiled container, cover and let rest for roughly 1.5 hours or until the dough has doubled in size.
3. While the dough is rising, mix the sugar, cinnamon and flour together to make the filling.
4. Once the dough has doubled in size, gently deflate the dough. Turn it out on a floured surface and roll out to a 6" x 20" rectangle
5. Make egg wash by whisking the egg and water in a small bowl. Use this wash to cover the top of the dough, leaving a ½" - 1" of space along the edges.

6. Sprinkle the filling across the washed part of the dough. Follow up with raisins sprinkled over the same area.
7. Roll the dough into a log along the short edge. Transfer to a lightly greased 9" x 5" bread pan, seam side down.
8. Cover and let rise for 1 – 1.5 hours. While dough is rising, preheat the oven to 350 F.
9. Remove the cover and bake the bread for 40-45 mins, covering with aluminum foil after 15 mins of baking, or until the internal temp reaches 190F.
10. Gently turn bread out onto a pan and let rest before serving!