

GENERAL DIRECTIONS					TIME
		PROCEDURE		NOTES	active/inactive
PREP	cinnamon smear	combine the smear ingredients in a bowl; mix using a rubber spatula until a smooth paste forms			3 min
	inclusions	break up any raisin clusters			
MIX	by machine	combine ① in mixer's bowl, and stir to dissolve yeast; add ②, and mix on medium speed to full gluten development; transfer to a lightly oiled tub or bowl, and cover well with a lid or plastic wrap		see Machine Mixing options, page 291, and Gluten Development, page 3-89	14–18 min
BULK FERMENT		1 h total; 1 book fold after 30 min, 30 min rest after fold		see Folding, page 3-128; prepare loaf pans, page 287	1 min / 1 h
DIVIDE/SHAPE	divide	lg loaf	sm loaf	see How to Divide Your Dough, page 3-136	0–2 min
		do not divide	500 g		
	preshape	rectangle	rectangle	preshape to the width of the loaf pan; spread the rectangle(s) evenly with ③; divide ④ evenly over the smear	2–4 min
	shape	oblong bâtard	oblong bâtard	see How to Preshape and Shape a Bâtard, page 3-154; roll up rectangles to fit the loaf pan, close seam; place seam side down in the loaf pan; apply egg wash before proofing	1–2 min
FINAL PROOF	27 °C / 80 °F 65% RH	1¼–1½ h	¾–1 h	see Final Proofing Methods, page 3-212, and Calling Proof, page 3-220	¾–2½ h
	21 °C / 70 °F	2–2½ h	1–1½ h		
SCORE		3 diagonal scores across the top		apply egg wash before baking; see Scoring, page 3-230	5–8 s
BAKE		convection (full fan speed)/combi (medium fan speed): bake at 185 °C / 365 °F for 25–30 min; home: bake at 200 °C / 390 °F for 35–40 min; allow to rest in the pan for 5 min, then remove to a wire rack to cool completely		once the bread is baked and cooled, apply the glaze in thin parallel lines across the top; dust with ground cinnamon	25–40 min
TOTAL TIME by machine 9 min 8 s / 4 h 28 min					

