



NoKnead Cinnamon and Raisin Bread

Jacob · 28/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

3 hrs 50 mins

Description

This noknead cinnamon raisin bread can be made with just a few pantry items. It takes a little hands-on time to prepare and will make your house smell like a bakery.

Ingredients

— - 3 cups bread flour - 1 tablespoon white sugar - 1 ½ teaspoons ground cinnamon - 1 teaspoon table salt - ½ teaspoon dry instant yeast - 1 ½ cups warm water (110 degrees F (43 degrees C)) - ¾ cup golden raisins - 1 tablespoon bread flour - parchment paper

Instructions

1. Stir together 3 cups flour
2. sugar
3. cinnamon
4. salt
5. and yeast in a large bowl. Pour in warm water and stir until flour is incorporated and a shaggy
6. wet dough forms. Stir in raisins until evenly distributed. Cover the bowl with plastic wrap and place in a warm
7. draft-free space or in the oven with the oven light on for 30 minutes. Sprinkle a clean work surface with 1 tablespoon flour. Scrape dough out onto the prepared surface and use a bench scraper to fold dough over onto itself several times
8. incorporating most of the flour into dough. Rinse and dry the bowl. Cut parchment paper into a liner for the bowl
9. folding so that it sits flat against the bowl. Place dough onto the parchment paper in the bowl and cover with plastic wrap. Let rise for 30 minutes. Meanwhile
10. place a 5-quart Dutch oven into the oven and preheat to 400 degrees F (200 degrees C). Remove warmed Dutch oven from the oven and transfer dough with the parchment liner into the Dutch oven. Cover with a lid. Bake in the preheated oven for 30 minutes. Uncover and bake for 5 minutes more. Remove from the oven and carefully transfer bread onto a wire rack. Remove parchment paper. Cool completely before slicing
11. about 2 hours.