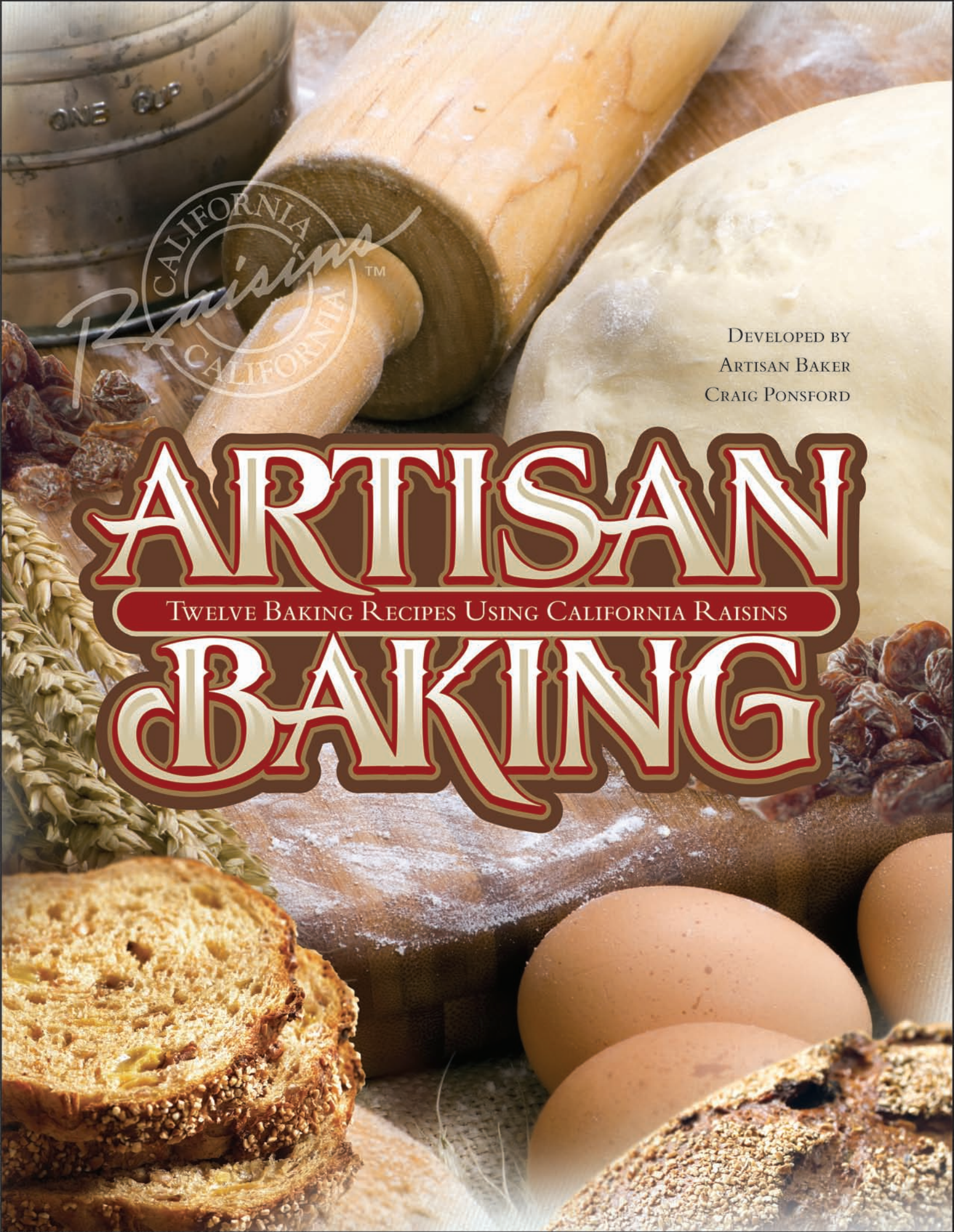




DEVELOPED BY  
ARTISAN BAKER  
CRAIG PONSFORD

# ARTISAN TWELVE BAKING RECIPES USING CALIFORNIA RAISINS BAKING





## ARTISAN BAKER CRAIG PONSFORD

I developed the following 12 formulas to hopefully express the wide variety of uses for California Raisins and raisin products in baking. The flavor and texture of California Raisins in baked goods are already favorites for many, but throughout the process of developing these formulas I have continued to grow in my appreciation of these products for the diverse ways they contribute to quality baked goods.

I am excited by the health benefits raisin products bring including the nutritional value they add to products, and specifically for the benefits of raisin juice concentrate for extending shelf life and the use of raisin paste as a fat substitute.

I hope you find the following formulas practical and creative inspirations for your own use of California Raisins, Golden Raisins, Zante Currents, Raisin Paste and Raisin Juice Concentrate in your bakeries.



CRAIG PONSFORD



# CALIFORNIA RAISINS

The aroma of freshly baked breads, rolls and muffins has appealed to our senses for centuries, and consumers around the world follow their noses to their local bakery shop, eager to try the tantalizing products found within. For as long as there have been baked goods, there have been baked goods with raisins.

We are indeed fortunate to work with one of America's finest artisan craftsmen, Craig Ponsford, in finding new ways to include California Raisins, not only in bread, but a variety of other baked products. Contained in this recipe collection are delightful combinations of California Raisins with citrus products, sweet potatoes, marmalade, apricots, walnuts and whole grain flours.

The baking category is enjoying a resurgence of interest and stronger consumption country-wide. The best way to ensure that this trend continues is to create the best-tasting and most nutritious products possible. We believe these recipes from Craig will help achieve that goal. Please incorporate these recipes into your product mix or use them as a base for your own baked delights.

California Raisins are, not only delicious, but are completely natural, fat and cholesterol free, and high in antioxidants and potassium. They contain inulin and polyphenols to deliver on the promise of being good for you.

The 3,500 growers represented by the California Raisin Marketing Board are proud to bring you the most widely known and universally consumed dried fruit. Check our website, [LoveYourRaisins.com](http://LoveYourRaisins.com), for more information about this product, other recipes and unlimited ideas as well as where to get California Raisins to meet your special needs.

## TABLE OF CONTENTS

SPROUTED SOUR RYE ROLLS WITH ZANTE CURRANTS	PAGE 3
RAISIN MARMALADE PUFFS	PAGE 4
CALIFORNIA RAISIN SWEET ROLL CLOVERS	PAGE 5
LOW-FAT RAISIN-ORANGE GRANOLA MUFFINS	PAGE 7
PULL-APART RAISIN CINNAMON LOAVES	PAGE 8
SWEET POTATO BREAD WITH CALIFORNIA RAISINS	PAGE 9
RAISIN WALNUT BARS	PAGE 10
CALIFORNIA RAISIN BUN CLUSTERS	PAGE 11
SPROUTED WHEAT BREAD WITH CALIFORNIA RAISINS	PAGE 12
PUMPKIN COOKIES	PAGE 13
PUMPKIN MUFFINS	PAGE 14
GOLDEN RAISIN APRICOT RUGALACH	BACK COVER



CALIFORNIA RAISINS™

CALIFORNIA RAISIN MARKETING BOARD  
3445 N. FIRST STREET / SUITE 101  
FRESNO, CALIFORNIA 93726  
TEL: 559 248 0287 / FAX: 559 224 7016  
[LOVEYOURRAISINS.COM](http://LOVEYOURRAISINS.COM)

# SPROUTED SOUR RYE ROLLS

## WITH ZANTE CURRANTS

YIELD: 20 ROLLS, 3.5 OUNCES (100 g) EACH

TOTAL DOUGH				WHOLE WHEAT SPONGE			SOAKER			FINAL DOUGH	
INGREDIENTS	BAKERS %	US/Oz	METRIC/g	BAKERS %	US/Oz	METRIC/g	BAKERS %	US/Oz	METRIC/g	US/Oz	METRIC/g
Rye berries	40	10.8	307				100	10.8	307	0	0
Rye flour	20	5.4	153							5.4	153
Whole wheat flour	40	10.8	307	100	8.1	230				2.7	77
Water	100	27.0	766	65	5.3	149	100	10.8	307	10.9	310
California raisin paste	5	1.4	38							1.4	38
Gluten	5	1.4	38							1.4	38
Honey	4	1.1	31							1.1	31
Milk powder	4	1.1	31							1.1	31
Sour starter				10	0.5	15					
Yeast	1	0.3	8							0.3	8
Salt	2	0.5	15							0.5	15
Zante currants, <i>macerated</i>	40	10.8	307							10.8	307
Sponge				175	13.9	394				13.9	394
Soaker							200	21.6	614	21.6	614
Total	261	70.6	2,000							71.1	2,015

### PROCEDURE:

1. Twenty-four (24) hours before final mixing, put rye berries to soak in water, ideally, in a very warm room (about 80°F).
2. Twelve (12) hours before final mixing, macerate currants in warm water or orange juice just to cover. (Desired final macerated weight is approximately 72% raisins and 28% liquid.)
3. Also, 12 hours before final mixing, gently mix sponge ingredients together with bench scraper or wooden spoon until mixture forms shaggy dough. Cover with plastic wrap or damp towel and leave at room temperature (75°F) for 12 hours.

### FINAL MIXING:

1. Drain rye berries and rinse thoroughly. Grind and set aside.
2. Thoroughly drain currants. Scale out final weight of macerated raisins and set aside.
3. Break sponge into smaller pieces and place in a spiral mixer bowl. Add rye flour, wheat flour, water, gluten, milk powder, yeast, salt and ground rye berries; mix on 1st speed for 3 minutes. Add raisin paste and honey; mix on 2nd speed for another 5 minutes.
4. Add currants and mix on 1st speed until fully incorporated, 1 to 2 minutes. (Dough should be 75°F at this point. Do not over mix.)
5. Remove dough from mixer and place in a covered container to bulk ferment for 2 hours, folding after 1 hour.
6. Divide into 3.5-ounces (100-gram) pieces. Let rest for 20 minutes.

### SHAPING:

1. Divide into 20 equal pieces; shape into rolls. Place seam side up on couche dusted with rye flour and proof for 1 hour.
2. Bake at 400°F for 10 to 12 minutes. Remove from pan and cool on wire racks.



# RAISIN MARMALADE PUFFS

YIELD: 20 PUFFS

TOTAL DOUGH				BIGA (SPONGE)			FINAL DOUGH		CREAM CHEESE FILLING		
INGREDIENTS	BAKERS %	US/Oz	METRIC/g	BAKERS %	US/Oz	METRIC/g	US/Oz	METRIC/g	INGREDIENTS	US/Oz	METRIC/g
All purpose flour	80	30.6	866	100	11.5	325	19.1	541	Vanilla bean - 1/2		
Pastry flour	20	7.6	217				7.6	217	Milk	1.0	30
Water	20	7.6	217	65	7.4	211	0.2	5	Cream cheese	10.6	301
Milk	22	8.4	238				8.4	238	Butter	1.7	48
Eggs	10	3.8	108				3.8	108	Sugar	1.7	48
Yeast	7	2.67	76	0.1	0.01	0.32	2.66	75.45	Egg, 1 large	1.7	48
Salt	1.25	0.5	14				0.5	14	Vanilla extract	0.1	4
Sugar	15	5.7	162				5.7	162	Flour	0.7	20
Butter	5	1.9	54				1.9	54	<b>Total Filling</b>	<b>17.6</b>	<b>500</b>
Vanilla extract	2	0.8	22				0.8	22	<b>FILLINGS</b>		
Orange zest	1.5	0.6	16				0.6	16	Marmalade	10.6	300
Orange or rose water	1	0.4	11				0.4	11	California golden raisins, soaked in Kirsch	10.6	300
<b>Biga</b>				<b>165.1</b>	<b>18.9</b>	<b>536</b>	<b>18.9</b>	<b>536</b>			
<b>Total</b>	<b>184.75</b>	<b>70.6</b>	<b>2,000</b>				<b>70.6</b>	<b>2,000</b>			

## PROCEDURE:

1. Twelve (12) hours before final mixing, gently mix sponge ingredients together with bench scraper or wooden spoon until mixture forms shaggy dough. Cover with plastic wrap and leave at room temperature (75°F) for 12 hours.
2. Macerate raisins in Kirsch. Set aside to soak at least 12 hours. (Desired final macerated weight is approximately 72% raisins and 28% liquid.)

## FINAL MIXING:

1. Break sponge into smaller pieces and place in the bowl of a spiral mixer. Add flours, milk, eggs, yeast, salt, sugar, vanilla, orange zest, orange or rose water, and 90% of the water.
2. Mix for 3 minutes on 1st speed, adding only enough of the remaining water to make a fairly stiff dough. (Amount of water needed depends on absorbency of flour.)
3. Mix for about 2 minutes more on 2nd speed to develop gluten until a window begins to appear when dough is stretched.
4. Continue mixing on 2nd speed and quickly incorporate butter in small pieces. (Butter should be soft and pliable, but still cold. Dough will be smooth and shiny. Desired dough temperature is 75°F. Do not over mix.)
5. Cover dough and let rest for 1 hour at room temperature.
6. Roll dough into a flat rectangle; place on a sheet pan and freeze for 1 hour.
7. Pound roll-in butter into a packet that covers approximately 3/4 the length and just about the width of the dough. Place butter in center of dough and fold the end of dough over butter. Roll out on a sheeter with two single folds. Refrigerate for 20 minutes. Roll out one final single fold on a sheeter. Refrigerate for another 20 minutes.
8. Meanwhile for Cream Cheese Filling, divide vanilla bean in half and split one-half lengthwise. Scrape beans from cut half into milk and set aside. Then, cream the cream cheese, butter and sugar on low speed, scraping the bowl several times so all ingredients are evenly distributed. Slowly, add eggs and vanilla extract. Stir in flour; strain milk and stir into egg mixture. Mix until smooth, but do not whip.

## SHAPING:

1. Then, roll dough out to about 3/8-inch thick. Cut dough into 3-inch squares. Tuck each square into a greased muffin tin. Spread 0.5 ounce (15 grams) marmalade in center of the bottom of dough, top with about 1 ounce (25 grams) cream cheese filling and 0.5 ounce (15 grams) drained golden raisins. Pinch the four corners together to close tightly.
2. Bake at 390°F for approximately 12 minutes. Cool completely, and dust with powdered sugar.

## ROLL IN

INGREDIENTS	% Total Dough	US/Oz	METRIC/g
Butter	25	17.6	500



# CALIFORNIA RAISIN SWEET ROLL CLOVERS



YIELD: 20 TO 30 CLOVERS

TOTAL DOUGH				BIGA (SPONGE)			FINAL DOUGH	
INGREDIENTS	BAKERS %	US/Oz	METRIC/g	BAKERS %	US/Oz	METRIC/g	US/Oz	METRIC/g
All purpose flour	80	28.3	801	100.0	10.6	300.0	17.7	501
Pastry flour	20	7.1	200				7.1	200
Cold water	35	12.4	350	65.0	6.9	195.0	5.5	155
Milk	5	1.8	50				1.8	50
Eggs, 2 large	10	3.5	100				3.5	100
Fresh yeast	7	2.47	70	0.1	0.01	0.3	2.46	70
Salt	1.25	0.4	13				0.4	13
Sugar	20	7.1	200				7.1	200
Vanilla extract	1.5	0.5	15				0.5	15
Butter	20	7.1	200				7.1	200
<b>Biga</b>				<b>165.1</b>	<b>17.5</b>	<b>496</b>	<b>17.5</b>	<b>496</b>
<b>Total</b>	<b>199.75</b>	<b>70.6</b>	<b>2,000</b>				<b>70.6</b>	<b>2,000</b>

FILLING OPTION: CINNAMON RAISIN  
(all for 9 x 16 inch sheet of dough)

INGREDIENTS	US/Oz	METRIC/g
<b>Egg Wash</b>		
Egg, 1 large, beaten	1.7	48
<b>Cinnamon-Sugar</b>		
Brown sugar	1.3	38
Granulated sugar	0.7	19
Cinnamon, <i>ground</i>	0.1	3
<b>Total Cinnamon-Sugar</b>	<b>2.1</b>	<b>60</b>
California raisins, <i>macerated</i>	6.4	180
<b>Icing</b>		

FILLING OPTION: RAISIN WALNUT

INGREDIENTS	US/Oz	METRIC/g
<b>Egg Wash</b>		
Egg, 1 large, beaten	1.7	48
<b>Cinnamon-Sugar</b>		
Brown sugar	1.3	38
Granulated sugar	0.7	19
Cinnamon, <i>ground</i>	0.1	3
<b>Total Cinnamon-Sugar</b>	<b>2.1</b>	<b>60</b>
California raisins, <i>macerated</i>	6.4	180
Walnuts, <i>toasted</i> <i>and chopped</i>	2.1	60
<b>Icing</b>		

FILLING OPTION: CREAM CHEESE

INGREDIENTS	US/Oz	METRIC/g
<b>Cream Cheese Filling</b>		
Vanilla bean, 1		
Milk	0.2	5
Cream cheese	1.8	51
Sugar	0.3	8
Egg, 1/2 Tbl, <i>beaten</i>	0.3	8
Vanilla extract	0.04	1
Flour	0.1	3
<b>Total Filling</b>	<b>3.6</b>	<b>76</b>
California raisins, <i>macerated</i>	6.4	180
<b>Icing</b>		



#### PROCEDURE:

1. Twelve (12) hours before final mixing, gently mix sponge ingredients together with bench scraper or wooden spoon until mixture forms shaggy dough. Cover with plastic wrap or damp towel and leave at room temperature (75°F) for 12 hours.

2. Macerate raisins for desired filling in warm water or orange juice (75°F) just to cover. Let stand for 12 hours. (Desired final macerated weight is approximately 72% raisins and 28% liquid).

#### FINAL MIXING:

1. Break sponge into smaller pieces and place in bowl of a spiral mixer. Add flours, milk, eggs, yeast, salt, sugar, vanilla and 90% of the water.

2. Mix for 3 minutes on 1st speed, adding only enough of the remaining water to make a fairly stiff dough. (Amount of water needed depends on absorbency of flour.)

3. Mix for 3 minutes on 2nd speed to develop gluten until a window begins to appear when the dough is stretched.

4. Continue mixing on 2nd speed, quickly incorporating butter in small pieces. (Butter should be soft and pliable, but still cold. Dough will be smooth and shiny. Desired dough temperature is 75°F. Do not over mix.)

5. Cover dough and let rest for 1 hour at room temperature.

#### SHAPING:

1. Divide dough into 3 equal pieces. Place each piece on a separate lightly floured sheet pan, and roll out dough to cover pan evenly.

2. Cover and chill until dough is very cold, but not frozen.

3. Roll out again to 3/16-inch thickness with a sheeter or rolling pin.

4. Cover and chill until dough is very cold but not yet frozen.

5. Turn dough onto a lightly floured work surface. Trim to 9 x 16 inches.

#### FILLING: CINNAMON RAISIN OR RAISIN WALNUT CLOVERS

1. Brush dough with egg wash. Combine cinnamon with sugar; mix well. Sprinkle evenly onto dough.

2. Drain raisins, thoroughly. Scale out final weight of macerated raisins. Divide and spread raisins evenly in two strips along each outside edge covering about 1/3 of dough on each side for the length of the dough.

3. For Raisin Walnut Clovers, add an even layer of walnuts on top of each strip of raisins.

#### FILLING: CREAM CHEESE AND RAISIN CLOVERS

1. Scrape vanilla bean into milk and let stand. Beat cream cheese and sugar together on low speed. Add egg and vanilla extract. Strain milk and discard vanilla bean. Then, add milk alternately with flour to cream cheese mixture. Mix until smooth, but do not whip.

2. Spread an even layer of cream cheese filling in two strips along both outside edges for the length of the dough covering about 1/3 of each side of the 9-inch width and leaving 1/2-inch of dough uncovered along edges. Drain raisins, thoroughly. Weigh out final amount of macerated raisins. Sprinkle raisins evenly on top, again leaving 1/2-inch of dough uncovered along edges.

#### TO SHAPE CLOVERS:

1. Roll each of the two sides of the dough toward the center by turning the 1/2-inch of uncovered edge over raisins; continue rolling evenly moving down the length of the dough.

2. With sharp knife, cut rolled dough crosswise into 3/4-inch strips. Carefully, place each piece on a buttered or parchment-covered sheet pan, turning one-half to form a figure 8. Arrange a second piece, turned to form a figure 8, across center of first piece to make a cloverleaf.

3. Repeat with remaining pieces, placing them at least 2-inches apart.

4. Bake at 350°F for about 10 minutes, until golden brown.

5. Cool completely on a wire rack. For icing, mix sifted powdered sugar with water until it has a smooth consistency that drizzles easily.



# LOW-FAT RAISIN-ORANGE MUFFINS

*These tasty muffins use the great fat-replacement properties of California raisin paste to make a moist muffin alternative for low fat diets.*

YIELD: 18 MUFFINS, 3.9 OUNCES (110 G) EACH

## TOTAL DOUGH

INGREDIENTS	BAKERS %	US/Oz	METRIC/g
All purpose flour	100	16.9	479
Granola mix	40	6.8	192
Baking powder	2.4	0.4	12
Baking soda	3.4	0.6	16
Brown sugar	70	11.8	335
Sugar	34	5.7	163
Salt	1	0.2	5
California raisin paste	45	7.6	216
Nonfat milk	40	6.8	192
Egg whites, 3 small	17	2.9	81
Orange juice	20	3.4	96
Vanilla extract	3	0.5	14
Orange zest	6.5	1.1	31
Zante currants	35	5.9	168
<b>Total</b>	<b>417</b>	<b>70.6</b>	<b>2000</b>

## STREUSEL TOPPING

INGREDIENTS	US/Oz	METRIC/g
Butter	2.0	57
Sugar	1.7	47
Salt	0.04	1
Vanilla extract	0.04	1
Pastry flour	3.3	94
<b>Total</b>	<b>7.08</b>	<b>200</b>

## PROCEDURE:

1. Combine currants and orange juice in small bowl and allow to soak overnight.
2. Combine all ingredients for Streusel Topping in mixer bowl. With paddle attachment, mix together until mixture resembles cornmeal with no remaining chunks of butter. Set aside.
3. In mixing bowl, mix flour, granola, baking powder and soda, sugars and salt together thoroughly.
4. In another bowl, beat raisin paste with milk, egg whites and vanilla until smooth.
5. Add wet ingredients to dry ingredients and mix just until combined.
6. Stir in currants and orange zest by hand. Do not over-mix.
7. Portion 3.9 ounces (110 grams) of batter into each paper-lined or oiled muffin tin.
8. Top each muffin with 0.35 ounce (10 grams) of Streusel Topping or, for a lower fat option, sprinkle with baby rolled oats or granola mix.
9. Bake at 320°F for about 25 minutes. Remove from tins and cool on wire rack.



# PULL-APART RAISIN CINNAMON LOAVES



YIELD: 4 LOAVES, 17.7 OUNCES (500 G) EACH

## TOTAL DOUGH

### INGREDIENTS

	BAKERS %	US/Oz	METRIC/g
All purpose flour	94	26.6	755
Rye flour	6	1.7	48
Cold water	40	11.3	321
Milk	17	4.8	137
Fresh yeast	5	1.42	40.16
Salt	2	0.6	16
Sugar	10	2.8	80
Butter	30	8.5	241
California golden raisins, <i>macerated</i>	15	4.3	120
California natural raisins, <i>macerated</i>	15	4.3	120
Zante currants, <i>macerated</i>	15	4.3	120
<b>Biga</b>			
<b>Total</b>	<b>249</b>	<b>70.6</b>	<b>2,000</b>

## BIGA (SPONGE)

	BAKERS %	US/Oz	METRIC/g
	100	8.5	241
	65	5.5	157
	0.1	0.01	0.24
<b>Total</b>	<b>165.1</b>	<b>14</b>	<b>398</b>

## FINAL DOUGH

	US/Oz	METRIC/g
	18.1	514
	1.7	48
	5.8	165
	4.8	137
	1.41	39.92
	0.6	16
	2.8	80
	8.5	241
	4.3	120
	4.3	120
	4.3	120
<b>Total</b>	<b>70.6</b>	<b>2,000</b>

## PROCEDURE:

- Twelve (12) hours before final mixing, gently mix sponge ingredients together with bench scraper or wooden spoon until mixture forms shaggy dough. Cover with plastic wrap or damp towel and leave at room temperature (75°F) for 12 hours.
- Macerate raisins and currants in warm water or orange juice (75°F) just to cover. Let stand for 12 hours. (Desired final macerated weight is approximately 72% raisins/currants and 28% liquid.)

## FINAL MIXING:

- Break sponge into smaller pieces and place in bowl of a spiral mixer. Add flours, milk, yeast, salt, sugar and 90% of the water.
- Mix for 3 minutes on 1st speed, adding only enough of the remaining water to make fairly stiff dough. (Amount of water needed depends on absorbency of flour.)
- Mix for 3 minutes on 2nd speed to develop gluten until a window begins to appear when the dough is stretched. (A strong dough must be formed before adding butter. If the dough is not strong at this point, it will drop coming out of the oven.)
- Continue mixing on 2nd speed, quickly incorporating butter in small pieces. (Butter should be soft and pliable, but still cold. Dough will be smooth and shiny. Desired dough temperature is 75°F. Do not over mix.)
- Drain raisins and currants; scale desired macerated weight. Add raisins and currants last and mix on 2nd speed just until fully incorporated.
- Cover dough and let rest for 45 minutes at room temperature. Fold dough and let rest for another 45 minutes.
- Meanwhile for Egg Wash, beat eggs thoroughly adding water as needed in a small bowl; set aside. Then, for Cinnamon-Sugar, combine brown and granulated sugars with cinnamon in another small bowl and mix well. Stir in chopped pecans; set aside.

## TOPPINGS: EGG WASH

### INGREDIENTS

	US/Oz	METRIC/g
2 Eggs, <i>beaten</i>	3.4	96

## TOPPINGS: CINNAMON-SUGAR

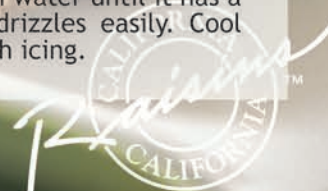
### INGREDIENTS

	US/Oz	METRIC/g
Brown sugar	8.9	252
Granulated sugar	4.4	126
Cinnamon, <i>ground</i>	1.6	45
Pecans, <i>toasted and chopped</i>	14.1	400
<b>Total Cinnamon-Sugar</b>	<b>29.0</b>	<b>800</b>

## Icing

## SHAPING:

- Divide dough into four 17.7 oz (500-gram) pieces. Then, mold into loaves to fit in oiled 4 x 7 1/2 x 2-inch baking pans. Cut each loaf crosswise into 6 to 8 pieces. Dip each piece in egg wash and coat with the cinnamon-sugar and chopped pecans. Then, reassemble each loaf, piece by piece, in the oiled baking pan.
- Let loaf rise for 1 hour at 75° to 80° F. Bake at 350°F for 30 to 35 minutes. For Icing, mix sifted powdered sugar with water until it has a smooth consistency that drizzles easily. Cool loaves and drizzle tops with icing.





# RAISIN WALNUT BARS

YIELD: 12 BARS

## TOTAL DOUGH

INGREDIENTS	BAKERS %	US/Oz	METRIC/g
Flour	100	17	483
Salt	1.4	0.2	7
Baking soda	2	0.3	10
Cloves, <i>ground</i>	1	0.2	5
Cinnamon, <i>ground</i>	1	0.2	5
Allspice, <i>ground</i>	1	0.2	5
Nutmeg, <i>ground</i>	1	0.2	5
Walnuts, <i>chopped and roasted</i>	37	6.3	179
California raisins	55	9.4	266
Water	85	14.5	411
California raisin paste	27.5	4.7	133
Zest of one lemon			
Butter	20	3.4	97
Eggs, 2 large	22	3.8	106
Brown sugar	60	10.2	290
<b>Total</b>	<b>413.9</b>	<b>70.6</b>	<b>2,000</b>

## PROCEDURE:

1. Combine raisins and water in saucepan and bring to boil. Remove from heat. Add raisin paste, lemon zest and butter. Let mixture cool and turn into mixer bowl. Add eggs and sugar; beat until smooth.
2. In a separate bowl, mix together flour, salt, baking soda, and spices. Slowly, add flour a little at a time and mix until it is fully incorporated. Fold in walnuts.
3. Spread dough, evenly, onto a parchment lined 9 x 13-inch baking pan. Bake at 350° F for about 20 minutes or until done.
4. Meanwhile for Lemon Icing, mix sifted powdered sugar and lemon juice until it has a smooth consistency that drizzles easily.
5. Cool bars and drizzle with Lemon Icing while still warm. Then, cool completely and cut into 12 bars.

## LEMON ICING

INGREDIENTS	US/Oz	METRIC/g
Lemon juice	1.8	50
Powdered sugar, <i>sifted</i>	10.6	300
<b>Total</b>	<b>12.4</b>	<b>350</b>



# CALIFORNIA RAISIN BUN CLUSTERS

YIELD: 8 TO 12 CLUSTERS

TOTAL DOUGH				BIGA (SPONGE)			FINAL DOUGH		STREUSEL		
INGREDIENTS	BAKERS %	US/Oz	METRIC/g	BAKERS %	US/Oz	METRIC/g	US/Oz	METRIC/g	INGREDIENTS	US/Oz	METRIC/g
All purpose flour	100	27.9	791	100	8.4	237	19.5	554	Butter	4.0	113
Water	19.5	5.4	154	65	5.4	154	0	0	Sugar	3.3	94
Milk	20	5.6	158				5.6	158	Salt	0.1	2
Eggs, 2 small	10	2.8	79				2.8	79	Vanilla extract	0.1	2
Yeast	6	1.67	47.47	0.1	0.01	0.20	1.6	47.23	Pastry flour	6.61	188
Salt	1.9	0.5	15				0.5	15	<b>Total Streusel</b>	<b>14.1</b>	<b>400</b>
Sugar	15	4.2	119				4.2	119	<b>Icing</b>		
Cinnamon, <i>ground</i>	0.6	0.2	5				0.2	5	<b>EGG WASH</b>		
Nutmeg, <i>ground</i>	0.3	0.1	2				0.1	2	<b>INGREDIENTS</b>	US/Oz	METRIC/g
Butter	20	5.6	158				5.6	158	Egg, 1 large,	1.7	48
Zante currants, <i>macerated</i>	50	14	396				14	396	<i>beaten with a little water</i>		
Vanilla extract	1.5	0.4	12				0.4	12			
Orange marmalade	8	2.2	63				2.2	63			
<b>Biga</b>				<b>165.1</b>	<b>13.8</b>	<b>392</b>	<b>13.8</b>	<b>392</b>			
<b>Total</b>	<b>252.8</b>	<b>70.6</b>	<b>2,000</b>				<b>70.6</b>	<b>2,000</b>			

## PROCEDURE:

- Twelve (12) hours before final mixing, gently mix sponge ingredients together with bench scraper or wooden spoon until mixture forms shaggy dough. Cover with plastic wrap and leave at room temperature (75°F) for 12 hours.
- Macerate currants by combining them with the vanilla extract and orange marmalade with warm water or orange juice (75°F) to cover; let stand for 12 hours. (Desired final macerated weight is approximately 72% currants and 28% liquid.)

## FINAL MIXING:

- Break sponge into small pieces and place in bowl of a spiral mixer. Add flour, milk, eggs, yeast, salt, sugar, cinnamon, nutmeg and 90% of water.
- Mix for 3 minutes on 1st speed, adding only enough of the remaining water to make a fairly stiff dough. (Amount of water needed depends on absorbency of flour.)
- Mix for 3 minutes on 2nd speed to develop gluten until window begins to appear when dough is stretched.
- Continue mixing on 2nd speed, quickly incorporating butter in small pieces. (Butter should be soft and pliable, but still cold. Dough will be smooth and shiny.)
- With mixer on 1st speed, add currant mixture; just until fully incorporated. (Desired dough temperature is 75°F. Do not over mix.) Cover dough and let rest for 1 hour at room temperature.

## SHAPING:

- Divide dough into 1-ounce (30-gram) pieces and roll into balls.
- Place together on a greased or parchment-covered sheet pan so that dough pieces are touching in clusters of 3 or 4 pieces to form squares, 5 pieces for rings, or 6 pieces for flower shapes. Repeat with remaining pieces, arranging different shaped clusters on separate sheet pans for even baking, and placing them at least 2 inches apart on the tray.
- Let dough proof for 1 hour, until soft to the touch and springs back slowly when pressed.
- Meanwhile for Egg Wash, beat egg with a little water; set aside. For Streusel, combine all ingredients using paddle attachment on mixer and beat until mixture resembles cornmeal with no remaining chunks of butter; set aside.
- Brush clusters with Egg Wash and top with Streusel. Bake at 350°F for about 15 minutes or until golden brown. Cool completely on wire rack
- For Icing, mix sifted powdered sugar with water until it has a smooth consistency that drizzles easily. Drizzle on top of each cluster.



# SPROUTED WHEAT BREAD

## WITH CALIFORNIA RAISINS

YIELD: 4 LOAVES, 17.7 OUNCES (500 G) EACH

TOTAL DOUGH	WHOLE WHEAT SPONGE						SOAKER			FINAL DOUGH	
	BAKERS %	US/Oz	METRIC/g	BAKERS %	US/Oz	METRIC/g	BAKERS %	US/Oz	METRIC/g	US/Oz	METRIC/g
<b>INGREDIENTS</b>											
Wheat berries, <i>sprouted</i>	60	15.2	432				100	15.2	432	0	0
Whole wheat flour	40	10.2	288	100	7.6	215.83				2.5	72
Water	100	25.4	719	65	4.9	140.29	100	15.2	432	5.2	147
California raisin juice concentrate	5	1.3	36							1.3	36
California raisin paste	5	1.3	36							1.3	36
Gluten	5	1.3	36							1.3	36
Honey	4	1.0	29							1.0	29
Milk powder	4	1.0	29							1.0	29
Yeast	3	0.76	21.58	0.1	0.005	0.14				0.76	21.44
Salt	2	0.5	14							0.5	14
California natural raisins, <i>macerated</i>	25	6.3	180							6.3	180
California golden raisins, <i>macerated</i>	25	6.3	180							6.3	180
<b>Total soaker</b>							200	30.5	864	30.5	864
<b>Total sponge</b>				165.1	12.6	356.26				12.6	356.26
<b>Total</b>	278	70.6	2,000							70.6	2,000

### PROCEDURE:

1. Twenty-four (24) hours before final mixing, put wheat berries to soak in water, ideally, in a very warm room (about 80°F).
2. Twelve (12) hours before final mixing, gently mix sponge ingredients together with bench scraper or wooden spoon until mixture forms shaggy dough. Cover with plastic wrap or damp towel and leave at room temperature (75°F) for 12 hours.
3. Macerate raisins in warm water or orange juice (75°F) just to cover; let stand for 12 hours. (Desired final macerated weights are approximately 72% raisins and 28% liquid.)

### FINAL MIXING:

1. Drain wheat berries; rinse thoroughly and grind coarsely. Drain raisins thoroughly. Scale out final amounts of macerated raisins. Set both aside.
2. Break sponge into smaller pieces and place in bowl of a spiral mixer. Add wheat flour, water, raisin juice concentrate, gluten, milk powder, yeast, salt and ground wheat berries; mix on 1st speed for 3 minutes. Add raisin paste and honey; mix on 2nd speed for 5 minutes more.
3. Add drained raisins and mix on 1st speed until fully incorporated, 1 to 2 minutes. (Dough should be 75°F at this point. Do not over mix.)
4. Remove dough from mixer and place in a covered container to bulk ferment for 2 hours, folding after 1 hour.

### SHAPING:

1. Divide into 17.7 oz (500-gram) pieces and shape into cylinders. Let rest for 20 minutes. Shape into loaves and place in oiled bread pans. Proof for 1 hour and score as desired.
2. Bake at 400°F for about 45 minutes or until done. Remove from pans to wire racks and cool completely.



# PUMPKIN COOKIES

YIELD: 36 COOKIES, 1.9 OUNCES (55 G) EACH

## TOTAL DOUGH

### INGREDIENTS

	BAKERS %	US/Oz	METRIC/g
Pastry flour	100	23.4	663
Butter	25	5.8	166
Salt	0.5	0.1	3
Brown sugar	50	11.7	331
Eggs, 1 extra large	10	2.3	66
Pumpkin purée	50	11.7	331
Vanilla extract	0.75	0.2	5
Baking soda	1	0.2	7
Cinnamon, <i>ground</i>	0.5	0.1	3
Nutmeg, <i>ground</i>	0.5	0.1	3
Cloves, <i>ground</i>	0.5	0.1	3
Walnuts, <i>toasted and crushed</i>	10	2.3	66
California raisins, <i>macerated</i>	50	11.7	331
<b>Total</b>	<b>298.75</b>	<b>69.9</b>	<b>1,980</b>

### PROCEDURE:

1. Macerate raisins in rum, fruit juice or water (75°F), just to cover; let stand 12 hours before mixing. (Desired final macerated weight is approximately 72% raisins and 28% liquid.) Then, just before mixing, drain raisins well and scale out to desired final weight.
2. Cream butter, salt and sugar in a mixing bowl, using a paddle attachment, until mixture is light and fluffy.
3. Add egg, creaming well.
4. Stir in pumpkin purée and vanilla extract and mix lightly.
5. In a separate bowl, sift together flour, spices and baking soda. Add slowly to creamed mixture and mix until smooth. Do not overmix.
6. Fold in walnuts and raisins.
7. Scoop 1.9 ounces (55 grams) of dough onto greased or parchment-lined baking sheet.
8. Bake at 320°F for about 13 to 15 minutes.



# PUMPKIN MUFFINS

YIELD: 18 MUFFINS, 3.9 OUNCES (110 G) EACH

## TOTAL DOUGH

### INGREDIENTS

	BAKERS %	US/Oz	METRIC/g
Flour	60	9.5	270
Pastry flour	40	6.4	180
Butter	38	6.0	171
Salt	0.75	0.1	3
Sugar	100	15.9	451
Eggs, 3 large	35	5.6	158
Pumpkin, <i>purée</i>	100	15.9	451
Cinnamon, <i>ground</i>	0.5	0.1	2
Nutmeg, <i>ground</i>	0.5	0.1	2
Cloves, <i>ground</i>	0.5	0.1	2
Allspice, <i>ground</i>	0.25	0.04	1
Baking soda	4.0	0.6	18
Walnuts, <i>toasted and crushed</i>	10	1.6	45
California raisins, <i>macerated</i>	50	7.9	225
<b>Total</b>	<b>439.5</b>	<b>69.9</b>	<b>1,980</b>

### PROCEDURE:

1. Macerate raisins in rum, fruit juice or water (75°F), just to cover; let stand 12 hours. (Desired final macerated weight is approximately 72% raisins and 28% liquid.) Then, just before mixing, drain raisins well and scale out to desired final weight.
2. Cream butter, salt and sugar in a mixing bowl, using a paddle attachment, until mixture is light and fluffy.
3. Add eggs, one at a time, creaming well after each addition.
4. Stir in pumpkin purée and mix lightly.
5. In a separate bowl, sift together flours, spices and baking soda. Add slowly to creamed mixture and mix until smooth. Do not overmix.
6. Fold in walnuts and raisins.
7. Portion 3.9 ounces (110 grams) of batter into each greased or paper-lined muffin cup.
8. Bake at 325°F for about 30 to 35 minutes.



# GOLDEN RAISIN AND APRICOT RUGALACH



YIELD: 60 TO 70 COOKIES

## TOTAL DOUGH

INGREDIENTS	BAKERS %	US/Oz	METRIC/g
All purpose flour	50	14.9	422
Pastry flour	50	14.9	422
Salt	1	0.3	8
Butter	80	23.8	675
Egg yolks, 3 large	6	1.8	51
Sour cream	50	14.9	422
<b>Total</b>	<b>237</b>	<b>70.6</b>	<b>2,000</b>

## FILLING

INGREDIENTS	US/Oz	METRIC/g
Sugar	13.1	371
Cinnamon	0.2	7
Walnuts, <i>toasted and chopped</i>	13.1	371
<b>Total</b>	<b>26.5</b>	<b>750</b>
California golden raisins, <i>macerated</i>	26.5	750
Apricot preserves	10.6	300

## PROCEDURE:

1. Macerate raisins for filling in warm water or orange juice (75°F) just to cover; let stand for 12 hours. (Desired final macerated weight is approximately 72% raisins and 28% liquid.) Cut butter into small chunks and freeze.
2. Combine flours and salt in mixing bowl; add butter, mixing together until mixture resembles coarse cornmeal. Add sour cream and egg yolks; mix just until fully incorporated. Do not over mix.
3. Shape into a flat square on sheet pan and refrigerate.
4. With a sheeter or rolling pin, roll to about 1/8-inch or desired thickness. Refrigerate again.
5. Cut dough into 8 to 10 pieces each 15 x 16 inches. [About 7.1 ounces (200 grams) each.]
6. Spread 1 ounce (about 30 grams) apricot preserves in an even thin layer over each piece of dough, leaving about 1/2-inch on all edges.
7. Combine sugar, cinnamon and walnuts; mix well. Sprinkle 2.65 ounces (about 75 grams) of mixture, evenly, on top of preserves, leaving 1/2-inch on all edges as before.
8. Drain and chop raisins and spread 2.65 ounces (about 75 grams) evenly, over each piece of dough, again leaving about 1/2-inch on all edges.
9. Roll up each piece, separately, like a cinnamon roll, being careful to roll tightly and to tuck in ingredients as you go so that they remain distributed evenly. Refrigerate these rolls for at least 30 minutes.
10. Sprinkle with additional cinnamon and sugar mixture on top. With seam side down, cut into 2-inch lengths. Place on oiled or parchment-covered baking sheets, seam sides down. Repeat for all rolls.
11. Bake at 320°F for about 15 minutes until bottoms are golden. Remove from oven and let stand on baking sheet until firm; then transfer to racks to cool completely.



CALIFORNIA RAISIN MARKETING BOARD  
 3445 N. FIRST STREET, SUITE 101 • FRESNO, CA 93726  
 TEL: 559-248-0287 • FAX: 559-224-7016

LOVEYOURRAISINS.COM

©2007 CALIFORNIA RAISIN MARKETING BOARD