



12 BAKERY FORMULA RECIPES

ARTISAN BAKING

Whole Grain & Gluten-Free



• WHOLE GRAIN •



DEVELOPED BY
CRAIG PONSFORD

PONSFORD PLACE
SAN RAFAEL, CA

• GLUTEN FREE •





MEET THE CHEF



CRAIG PONSFORD

A gold medal in France did not prepare Craig Ponsford for a shift in his career. After 25 years of baking, Craig, met Joe Vanderliet of Certified Foods, Incorporated and was introduced to their stone milled whole grain products. In 2009, Craig, a white flour baker, began product development for Joe and discovered he was able to make lofty and laminated products with this whole grain milled flour. Since then, Craig has been exposed to the nutritional benefits of whole milled flour as well as experiencing firsthand the enhanced complexity and depth in flavor that are possible from baking products using whole milled flour.

Now, Craig is converted and almost always bakes with the whole milled flour so that his treats are not only super tasty but also provide all the additional nutritional attributes of the whole grain. All the formulas developed in this book are made using only whole milled flour and plump, scrumptious and nutritious California Raisins.

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Benefits of
California Raisins



Baker's Notes

WHOLE GRAIN FLOURS

- * **Hard Red Winter Wheat**
Moisture 14.0% max,
Ash 1.35%, Protein 13.50%
- * * **95% Extraction Hard Red Winter Wheat**
Protein 13.50%
- * * * **Hard White Winter Wheat**
Moisture 9.5 - 11.0% max,
Ash 1.40%,
Protein 11.5 - 12.0%
- * * * * **95% Extraction Hard White Winter Wheat:**
Protein 11.5 - 12.5%



PUMPERNICKEL



FORMULA

Total Dough Weight: 7.200 kG Yield: 12 Total Flour Prefermented: 40%

INGREDIENTS	TOTAL FORMULA		PREFERMENTED DOUGH		FINAL DOUGH	
Total Flour	100.00%	3.578 kG	40.00%		Total Flour	3.578 kG
Hard Red Winter Wheat Flour	30.00%	1.073 kG	100%	1.431 kG	Hard Red Winter Wheat Flour	1.073 kG
Pumpnickel Rye	70.00%	2.147 kG			Pumpnickel Rye	1.073 kG
Water	85.00%	3.041 kG	70.00%	1.002 kG	Water	2.040 kG
Salt	1.80%	0.064 kG	0.30%	0.004 kG	Salt	0.060 kG
Instant Yeast	0.46%	0.016 kG			Instant Yeast	0.016 kG
Natural Raisin Paste	7.50%	0.268 kG			Natural Raisin Paste	0.268 kG
Maceration Liquid	15.00%	0.537 kG				
Mixed Raisins	25.00%	0.895 kG			Mixed Raisins (Macerated)	1.431 kG
Sour Seed			3.00%	0.037 kG	Prefermented Dough	2.474 kG
Totals	234.76%	8.400 kG	173.30%	2.474 kG	Totals	8.437 kG

PROCEDURE

- 12 hours prior to final mixing, take sourdough seed and mix with sponge ingredients until a cohesive dough is formed. Let rise, covered, for 12 hours at 75°F.
- Also, 12 hrs in advance, macerate raisins in enough water*, just until covered. Drain well prior to mixing (ideal macerated weight is reflected in the formula).

Final Dough

- Mix pumpernickel, salt, yeast, raisin paste and water on low for 2 minutes.
- Break the mature sour into small pieces and mix on low for 15 minutes more (desired dough temperature is 75°F).
- Add drained raisins and mix to disperse evenly.
- Remove dough from mixer and place in a covered container to bulk ferment for 45 minutes.

Shaping and Proofing

- After fermenting for 45 minutes, divide with thoroughly wet hands, smooth into a round shape and coat with a medium grind pumpernickel rye, sunflower seeds or cornmeal and press evenly into a small loaf pan.
- Proof for 1 hour, even though it is a dense bread there will be noticeable expansion.

Baking

- Bake at 400°F for 15 minutes, lower the oven to 350°F and bake for approximately 45 minutes.
- After the first 45 minutes, remove bread from the pans in order to firm up the side walls and finish the bake on sheet pans.
- Cool on rack. Traditional pumpernickel has a seven day shelf life, it is best after at least 12 hours.

* To add character, consider accenting with a dash of P.X. Sherry, balsamic vinegar or caraway liqueur.

PREFERMENTS

Sour Dough

Mixing

Type of Mixer: Spiral

First Fermentation

Length of Time: 4 hours
at room temperature
Temperature: 38°F

FINAL DOUGH

Mixing

Type of Mixer: Spiral
Mix Style: Short
1st Speed: 5-10 minutes
Dough Temp: 73°F

First Fermentation

Length of Time: 45 minutes

Shaping

Divide: 600 g
Shape: Mini loaf pan

Proof and Bake

Final proof time: 45 min.
Oven Type: Deck
Steam: No
Total Bake: 60 minutes
Temperature: 400°F (15 min)
350°F (45 min)





WALNUT-RAISIN ENGLISH MUFFIN



FORMULA

Total Dough Weight: 4.000 KG Yield: 40 Total Flour: 30%

INGREDIENTS

	TOTAL FORMULA		PREFERMENTED DOUGH		FINAL DOUGH	
Total Flour	100%	1.488 KG	25.00%		Total Flour	1.488 KG
Hard White Bakers Flour	100.00%	1.488 KG	100.00%	0.3721 KG	Hard White Bakers Flour	1.116 KG
Powdered Milk	5.00%	0.074 KG			Powdered Milk	0.074 KG
Water	95.00%	1.414 KG	70.00%	0.2605 KG	Water	1.153 KG
Salt	2.00%	0.030 KG	0.10%	0.0004 KG	Salt	0.029 KG
Instant Yeast	0.75%	0.011 KG	0.03%	0.0001 KG	Instant Yeast	0.011 KG
Applesauce	5.00%	0.074 KG			Applesauce	0.074 KG
Butter, Unsalted	1.00%	0.015 KG			Butter, Unsalted	0.015 KG
Walnuts	20.00%	0.298 KG			Walnuts	0.298 KG
Maceration Liquid	15.00%	0.223 KG			Natural Raisins (Macerated)	0.595 KG
Natural Raisins	25.00%	0.372 KG			Prefermented Dough	0.633 KG
Totals	268.75%	4.000 KG	169.00%	0.6330 KG	Totals	4.000 KG

PROCEDURE

- 12 hours before final mixing, mix the sponge ingredients until a cohesive dough is formed. Move to a covered container and let rise for 12 hours at 75°F.
- Also 12 hrs in advance, macerate raisins in water*, just until covered. Drain well prior to mixing (ideal macerated weight is reflected in the formula).

Final Dough

- Break biga into small pieces and mix with flour, powdered milk, salt, yeast, water and applesauce in a spiral mixer for 3 min.
- Flake in butter and mix for 3 minutes on 2nd speed
- Add drained raisins and walnut pieces. Mix on speed 1 to disperse evenly (desired dough temp 75°F).

Shaping and proofing

- Let dough ferment for two hours in a covered container, folding twice with thoroughly wet hands (the dough is very loose), at 40-minute intervals.
- Using a generous dusting of flour, turn dough out onto bench and divide into 100 g pieces, premold into rounds.
- Arrange on a well-floured wooden board leaving plenty of room for spread.
- Proof for 1 hour.

Cooking

- Heat a griddle on low and grill to a toasted brown on each side. May be finished in a 350°F oven if needed.

* To add character, consider accenting with a dash of nocello, amaretto or vin santo.

PREFERMENTS

Biga

Mixing

Type of Mixer : Spiral

First Fermentation

Length of Time: 12 hours

Temperature: 75°F

FINAL DOUGH

Mixing

Type of Mixer: Spiral

Mix Style: Improved

1st Speed: 3 minutes

2nd Speed: 3 minutes

Dough Temp: 75°F

First Fermentation

Length of Time: 2 hours

Number of Folds: 2

Timing for Folds: 40 minutes

Shaping

Divide: 100 g

Shape: Round

Proof and Bake

Final proof time: 1 hour

Oven Type: Griddle

Total Bake: 10-12 minutes

Temperature: Low





PREFERMENTS

Biga

Mixing

Type of Mixer: Spiral

First Fermentation

Length of Time: 12 hours

Temperature: 75°F

FINAL DOUGH

Mixing

Type of Mixer: Spiral

Mix Style: Improved

1st Speed: 3 minutes

2nd Speed: 3 minutes

Dough Temp: 75°F

First Fermentation

Length of Time: 2 hours

Number of Folds: 1

Timing for Folds: 1 hour

Shaping

Divide: 150 g

Preshape: 5" log

Resting Time: 20 minutes

Shape: Pretzel

Proof and Bake

Final proof time:

Variable-bring to room temperature

Oven Type: Deck

Total Bake: 8-12 minutes

Temperature: 380°F



BARLEY-CURRANT PRETZEL



FORMULA

Total Dough Weight: 6.000 kG Yield: 40 Total Flour Prefermented: 30%

INGREDIENTS	TOTAL FORMULA	PREFERMENTED DOUGH	FINAL DOUGH
Total Flour	100.00%	2.637 kG	30.00%
Hard Red Winter Wheat Flour	70.00%	1.846 kG	100.00%
Barley Flour	30.00%	0.791 kG	0.7912 kG
Water	75.00%	1.978 kG	65.00%
Salt	2.00%	0.053 kG	0.10%
Instant Yeast	0.50%	0.013 kG	0.03%
Butter, Unsalted	3.00%	0.079 kG	0.0002 kG
Raisin Juice Concentrate	4.00%	0.105 kG	
Powdered Milk	3.00%	0.079 kG	
Maceration Liquid	15.00%	0.396 kG	
Zante Currants	25.00%	0.659 kG	
Totals	227.50%	6.000 kG	169.00%
			1.3065 kG
			Totals
			6.000 kG

PROCEDURE

- 12 hours before final mixing, mix the sponge ingredients until a cohesive dough is formed. Move to a covered container and let rise for 12 hours at 75 °F.
- Also, 12 hrs in advance, macerate currants in water,* just until covered. Drain well prior to mixing (ideal macerated weight is reflected in the formula).

Final Dough

- Mix flours, salt, yeast, powdered milk, water and raisin juice concentrate in a spiral mixer on low for 3 minutes.
- Add biga and mix for 3 minutes, on 2nd speed.
- Add butter and mix for 1 minute, on 2nd speed.
- Add currants and mix to disperse evenly on low speed.

Shaping and Proofing

- Let dough ferment for two hours in a covered container with a fold after the first hour.
- Turn out dough after the second hour and divide into 150 g pieces. Flatten dough pieces into rectangles and premold tight 5" cylinders.

- Let rest for 20 minutes, roll into tapered strands roughly 24" long. Grabbing each end, pick up and twist 360°, set the ends down over the ring of dough, pressing them into the opposite side, to make a pretzel.
- Lay gently on a lightly floured board. Freeze or chill until an hour before use, then pull and bring to room temperature.

Lye Bath

- Make a 4% lye solution and bring to a boil (use caution as Lye is a corrosive chemical). Briefly submerge each pretzel in the bath, drain well and transfer to a sheet pan, sprinkle with sugar crystals or sesame seeds.

Baking

- Bake at 380°F on low convection for 8-12 minutes, cool on rack.

* To add character consider accenting with a dash of whiskey, madeira or barley wine.

CINNAMON-RAISIN CHALLAH

FORMULA

Total Dough Weight: 8.000 kG Yield: 20 Total Flour: 25%

INGREDIENTS

	TOTAL FORMULA		PREFERMENTED DOUGH		FINAL DOUGH	
Total Flour	100.00%	3.323 kG	25.00%		Total Flour	3.323 kG
Hard White Winter Wheat Flour	100.00%	3.323 kG	100.00%	0.8307 kG	Hard White Winter Wheat Flour	2.492 kG
Applesauce	10.00%	0.332 kG			Applesauce	0.332 kG
Water	36.00%	1.196 kG	70.00%	0.5815 kG	Water	0.615 kG
Salt	2.00%	0.066 kG	0.10%	0.0008 kG	Salt	0.066 kG
Instant Yeast	0.75%	0.025 kG	0.03%	0.0002 kG	Instant Yeast	0.025 kG
Whole Eggs	20.00%	0.665 kG			Whole Eggs	0.665 kG
Canola Oil	7.00%	0.233 kG			Canola Oil	0.233 kG
Cinnamon	1.00%	0.033 kG			Cinnamon	0.033 kG
Maceration Liquid	24.00%	0.798 kG				
Natural Raisins	40.00%	1.329 kG			Natural Raisins	2.127 kG
Totals	240.75%	8.000 kG	169.00%	1.4133 kG	Totals	8.000 kG

PROCEDURE

- 12 hours before final mixing, mix the sponge ingredients until a cohesive dough is formed. Move to a covered container and let rise for 12 hours at 75°F.
- Also, 12 hrs in advance, macerate raisins in water*, just until covered. Drain well prior to mixing (ideal macerated weight is reflected in the formula).

Final Dough

- Mix flour, yeast, salt, water, eggs and applesauce in a spiral mixer on low for 3 minutes.
- Add biga and mix on speed 2 for 3 minutes more
- Over the last minute slowly drizzle in oil and mix until fully absorbed.
- Add drained raisins and mix to disperse evenly.

Shaping and Proofing

- Let dough ferment for two hours in a covered container with a fold after the first hour.
- Turn out dough after the second hour and divide into 200 g pieces.

- Flatten dough pieces into rectangles, dust heavily with cinnamon and premold tight 5" cylinders.
- Let rest for 20 minutes, roll into even strands roughly 24" long. Using two strands, weave into a braid.
- At the ends, tuck the longest piece over the others and give the braid a quick roll to make the thickness more uniform.
- Move to a well-sprayed loaf pan, lightly egg wash and proof for one hour.
- Just before baking, brush again with egg wash and sprinkle with sugar crystals and cinnamon.

Baking

- Bake at 350°F on low convection for 25 minutes.
- De-pan and cool on rack.

* To add character, consider accenting with a dash of Grand Marnier, Marsala or vin santo.

PREFERMENTS

Biga

Mixing

Type of Mixer: Spiral

First Fermentation

Length of Time: 12 hours
Temperature: 75°F

FINAL DOUGH

Mixing

Type of Mixer: Spiral
Mix Style: Improved
1st Speed: 3 minutes
2nd Speed: 3 minutes
Dough Temp: 75°F

First Fermentation

Length of Time: 2 hours
Number of Folds: 1
Timing for Folds: 1 hour

Shaping

Divide: 200 g
Preshape: 5" log with cinnamon
Resting Time: 20 minutes
Shape: Braid, 400 g in a 7"x3" loaf pan

Proof and Bake

Final proof time: 1 hour
Oven Type: Deck
Total Bake: 25 minutes
Temperature: 350°F





SCHIACCIATA (SKI-A-CHA-TA)

MEANS CRUSHED OR FLATTENED, AND ZIBIBBO REFERS TO A SPECIFIC GRAPE VARIETY, POPULAR IN ITALY FOR MAKING INTO RAISINS OR WINE.



SCIACCIATA CON ZIBIBBO WITH BLOOD ORANGE RAISINS



PREFERMENTS

Biga

Mixing

Type of Mixer: Spiral

First Fermentation

Length of Time: 12 hours

Temperature: 75°F

FINAL DOUGH

Mixing

Type of Mixer: Spiral

Mix Style: Traditional

1st Speed: 20 minutes

Dough Temp: 75°F

First Fermentation

Length of Time: 2 hours

Number of Folds: 2

Timing for Folds: 40 minutes

Shaping

Divide: 300 g or 3 kg

Resting Time: 45 minutes

Shape: 6" cake pan or ½ sheet pan

Proof and Bake

Final proof time: 15 minutes

Oven Type: Deck

Steam: No

Total Bake: 25 minutes

Temperature: 350°F

FORMULA

Total Dough Weight: 6.000 kG Yield: 20 Total Flour Prefermented: 30%

INGREDIENTS

	TOTAL FORMULA	BIGA	FINAL DOUGH
Total Flour	100%	2.206 kG	30.00%
Hard White Winter Wheat Flour	95.00%	2.096 kG	100.00%
Rye Flour, Fine	5.00%	0.110 kG	0.6618 kG
Water	70.00%	1.544 kG	70.00%
Butter	2.00%	0.044 kG	0.044 kG
Eggs	2.00%	0.044 kG	0.044 kG
Blood Orange Olive Oil	10.00%	0.221 kG	0.00%
Applesauce	10.00%	0.221 kG	0.00%
Instant Yeast	.50%	0.011 kG	0.01%
Anise Seeds	.50%	0.010 kG	0.011 kG
Salt	2.00%	0.044 kG	0.010 kG
Maceration: Blood Orange Olive Oil	15.00%	0.331 kG	0.044 kG
Mixed Raisins	60.00%	1.324 kG	1.654 kG
Totals	272.00%	6.000 kG	170.01%

PROCEDURE

- 24 hours in advance, macerate raisins in blood orange agrumato*.
- Toast and grind anise seeds.
- 12 hours before final mixing, mix the sponge ingredients until a cohesive dough is formed. Move to a covered container and let rise, for 12 hours at 75°F.

Final Dough

- Break biga into small pieces and mix with flours, salt, yeast, water and raisin juice concentrate in a spiral mixer on low for 15 min to get an improved mix.
- Slowly drizzle olive oil and mix over a 5 minute period, on low speed until absorbed.
- Flake in soft butter over 1 minute more, on low speed until it is absorbed.
- Add raisins and mix to disperse evenly, reserving 50 g per 300 g of dough for topping.

Shaping and proofing

- Let dough ferment for two hours in a covered container with 2 folds at 40-minute intervals.
- Turn out dough after the second hour and divide into 300 g or 3 kg (½ sheet) pieces, and gather loosely into a ball.
- Set in generously oiled 6" round cake pans flipping once to coat well (for the ½ sheet, oil the top well)
- Dimple heavily with fingers.
- Proof for 45 minutes, top with 50 g each of raisins and applesauce and dimple again (for 1/2 sheet, 500 g of each).
- Proof for 15 minutes more.

Baking

- Bake at 350°F on low convection for 25 minutes.
- De-pan and cool on rack.

* Any citrus infused olive oil will do. Or, using water and try accenting with a dash of muscato wine, zest or Grand Marnier.





GLUTEN-FREE POCKET TART



FORMULA

Total Dough Weight: 4.000 kG Yield: 50

INGREDIENTS

		TOTAL FORMULA
Total Flour	100.00%	2.020 kG
Sweet Rice Flour, Fine	30.00%	1.846 kG
Almond Meal	30.00%	0.791 kG
Sorghum	40.00%	1.978 kG
Butter, Unsalted	65.00%	0.053 kG
Coconut Sugar	5.00%	0.013 kG
Ice Water	25.00%	0.079 kG
Salt	2.00%	0.105 kG
Lemon Juice	1.00%	0.079 kG
		0.396 kG
		0.659 kG

FILLING

100.00%	100.00%	1.000 kG
Apples	28.00%	0.280 kG
Oranges	28.00%	0.280 kG
Golden Raisins	28.00%	0.280 kG
Golden Raisin		
Paste	12.00%	0.120 kG
Fresh Ginger	2.00%	0.020 kG
Cardamom	0.20%	0.002 kG
Vanilla	1.00%	0.010 kG
Salt	0.80%	0.008 kG

ICING

Total Flour	100.00%	0.080 kG
Coconut Sugar	85.00%	0.068 kG
Raisin Juice	10.00%	0.008 kG
Concentrate	5.00%	0.004 kG
Water		

PROCEDURE

Filling

- Peel, core and chop apples into 1" chunks.
- Cut oranges into 1" chunks and remove seeds.
- Combine apples, oranges, raisins and raisin paste and run through a food grinder with a medium-fine blade attachment (or a food processor, one fruit at a time, pulsing to desired consistency).
- Mix in cardamom, salt and vanilla.

Dough

- Cut butter into 1" cubes and chill well. Briefly mix flours, sugar, and salt in an spiral mixer.
- Add butter and mix on low for 2 minutes until butter has broken into pea-sized pieces.
- Add chilled water, lemon juice and applesauce. Mix until shaggy, press together and flatten into a rectangle.
- Chill for one hour, roll out and fold, repeating several times until dough becomes cohesive and can be rolled to ¼".
- Chill again and cut into rectangles 2 ½" x 3 ½"
- Egg wash and top with 20 g of filling, lay a second dough on top, use a fork to seal edges and dock to vent while baking.

Baking

- Egg wash and bake at 350°F for 20 minutes.
- Let cool completely before decorating.

Icing

- Pour coconut sugar, raisin juice concentrate and water into a planetary mixer fitted with a whisk and whip until smooth and light.
- Pipe or drizzle on cooled tarts and decorate with sprinkles or candied orange zest.



GLUTEN-FREE ALMOND CORN RAISIN SCONE



FORMULA

Total Dough Weight: 3.000 kG Yield: 20

INGREDIENTS

		TOTAL FORMULA
Total Flour	100%	1.210 kG
Cornmeal	30.00%	0.363 kG
Almond Meal	20.00%	0.242 kG
Sorghum	20.00%	0.242 kG
Tapioca Starch	30.00%	0.363 kG
Sugar	10.00%	0.121 kG
Baking Powder	4.00%	0.048 kG
Salt	1.00%	0.012 kG
Butter, Unsalted	30.00%	0.363 kG
Eggs	11.00%	0.133 kG
Cream	25.00%	0.302 kG
Honey	6.00%	0.073 kG
Applesauce	5.00%	0.060 kG
Natural Raisins	35.00%	0.423 kG
Maceration Liquid	21.00%	0.254 kG
Lemon Zest	1.00%	0.012 kG

Totals 248.00% 3.000 kG

PROCEDURE

- One day in advance, macerate raisins in water*, just until covered. Drain well prior to mixing (ideal macerated weight is reflected in the formula).

Dough

- Cut butter into ½" cubes and chill well.
- Briefly mix flours, sugar, baking powder and salt in a planetary mixer fitted with a paddle.
- Add butter and mix on low for 2 minutes until butter has broken into slightly smaller pieces.
- Add eggs, cream, honey and applesauce. Mix until shaggy.
- Mix in drained raisins and zest until just incorporated.
- Divide into 1500 g pieces, and press into 9" rounds lined with parchment, invert onto sheet pans with parchment.
- Chill, cut into wedges, egg wash, sprinkle with sliced almonds and sugar crystals.
- Arrange wedges from two rounds on a sheet pan, leaving room for expansion.

Baking

- Bake at 325°F on low convection for 20 minutes.
- Cool completely.

* To add character, consider accenting with a dash of orange blossom water, amaretto or limoncello.





GLUTEN-FREE RAISIN NEWTON



FORMULA

Total Dough Weight: 2.000 kG Yield: 50

INGREDIENTS

		TOTAL FORMULA
Total Flour	100%	1.042 kG
Oat Flour		1.042 kG
Powdered Sugar	20.00%	0.208 kG
Butter	60.00%	0.625 kG
Vanilla Extract	3.00%	0.031 kG
Egg Yolks	7.00%	0.073 kG
Salt	2.00%	0.021 kG

Totals 2.000 kG

RAISIN FILLING

Total Flour	1.500 kG
Natural Raisin Paste	1.500 kG

PROCEDURE

Dough

- Briefly mix soft butter and sugar, in a planetary mixer fitted with a paddle
- Add egg yolks and vanilla, mix until combined.
- Mix in flour and salt on low until combined. Scoop dough onto a well floured surface and flatten into a rectangle.
- Chill for one hour, roll out to ¼". Chill for 20 minutes.
- Take out and cut into 5" wide strips, measure out 100 g of raisin paste per 12" of length.
- Scoop filling into a piping bag and pipe a ½" wide line down the center of each strip.
- Fold dough in carefully on both sides avoiding air pockets and roll into a uniform log.
- Place seam-side down on parchment-lined sheet pans, flatten the top to create a rectangle.

Baking

- Bake for 15-20 minutes at 325°F.
- Cool and cut into squares or diamonds.





GLUTEN-FREE CRACKER



FORMULA

Total Dough Weight: 0.600 kG Yield: 30

INGREDIENTS

Total Flour
Oat Flour
Almond Meal
Baking Powder
Natural Raisin Paste
Water
Salt
Rosemary

TOTAL FORMULA

100.00% 0.331 kG
40.00% 0.133 kG
60.00% 0.199 kG
1.00% 0.003 kG
40.00% 0.133 kG
40.00% 0.133 kG
1.50% 0.005 kG
1.00% 0.003 kG

Totals

0.600 kG

PROCEDURE

Dough

- Chop fresh rosemary finely.
- Briefly mix flours, baking powder, rosemary and salt in a bowl.
- Add natural raisin paste and mix until mixture is crumbly.
- Add water and mix until shaggy, press together and flatten into a rectangle.
- Chill for one hour, roll out and fold until dough becomes cohesive and roll to ¼" thick.
- Dock as desired and chill for 20 minutes.
- Take out and cut into 1" wide strips, place on parchment-lined sheet pans.

Baking

- Bake for 15 minutes at 325 °F. Crackers will be a deep golden brown.





GLUTEN-FREE COCONUT RAISIN COOKIE



FORMULA

Total Dough Weight: 3,500 kG Yield: 100

INGREDIENTS

		TOTAL FORMULA
Total Flour	100.00%	0.787 kG
Coconut Flour	30.00%	0.236 kG
Brown Rice Flour	40.00%	0.315 kG
Potato Starch	30.00%	0.236 kG
Cardamom	1.00%	0.008 kG
Cinnamon	2.50%	0.020 kG
Baking Soda	3.00%	0.024 kG
Kosher	1.00%	0.008 kG
Salt	60.00%	0.472 kG
Butter, Unsalted	50.00%	0.394 kG
Coconut Sugar	50.00%	0.394 kG
Eggs	25.00%	0.197 kG
Applesauce	2.00%	0.016 kG
Vanilla Flax Seeds	12.50%	0.098 kG
Chia Seeds	12.50%	0.098 kG
Chia /Flax Hydration	25.00%	0.197 kG
Unsweetened Coconut Flakes	20.00%	0.157 kG
Raisins	50.00%	0.394 kG
Raisin Maceration Liquid	30.00%	0.236 kG

Totals 444.50% 3,500 kG

PROCEDURE

- One day in advance, macerate raisins in water*, just until covered. Drain well prior to mixing (ideal macerated weight is reflected in the formula).
- Toast coconut to a light golden brown in a low oven, cool and set aside.

Dough

- Pour chia and flax seeds into a bowl and add water, set aside for 15 minutes.
- Mix softened butter and sugar in a planetary mixer fitted with a paddle, on medium for 5 minutes until pale and fluffy.
- Add seed mixture, break into small pieces and mix thoroughly.
- Add eggs, applesauce and vanilla . Mix until dispersed, stop mixer and scrape sides.
- Add flours and other dry ingredients and mix on lowest speed until nearly incorporated, add drained raisins and mix until consistent.
- Scoop into 35 g pieces, arrange on sheet trays with parchment, leaving some room for spreading.

Baking

- Bake at 325°F on low convection for 20 minutes.
- Cool on rack.

* To add character, consider accenting with a dash of rum, coconut milk or limoncello.





GLUTEN-FREE BROWNIE WITH RAISINS



FORMULA

Total Dough Weight: 5.000 kG Yield: 100

INGREDIENTS

		TOTAL FORMULA
Total Flour	100.00%	0.613 kG
Cocoa Powder	55.00%	0.337 kG
Brown Rice Flour	40.00%	0.245 kG
Potato Starch	30.00%	0.184 kG
Tapioca Starch	30.00%	0.184 kG
Salt	2.50%	0.015 kG
Baking Powder	1.50%	0.009 kG
Brown Sugar		0.919 kG
Raisin Juice Concentrate		0.919 kG
Butter, Unsalted		1.103 kG
Eggs	75.00%	0.460 kG
Vanilla	8.00%	0.049 kG
Orange Zest	4.00%	0.025 kG
Golden Raisins	50.00%	0.306 kG
Orange Juice	40.00%	0.245 kG
Bittersweet Chocolate	80.00%	0.800 kG
Heavy Cream	20.00%	0.200 kG

PROCEDURE

- One day in advance, macerate raisins in Orange juice with zest* (do not drain excess).

Dough

- Mix butter, raisin juice concentrate and sugar in an planetary mixer fitted with a paddle, on medium for 5 min until pale and fluffy.
- Add eggs two at a time, whipping until smooth between each addition, add vanilla and mix until dispersed.
- Sift together flours, cocoa powder and other dry ingredients.
- Add to mixing bowl on lowest speed until nearly incorporated.
- Add juice and raisins and mix until consistent.
- Scoop 50 g each into scalloped paper molds, or 2 Kg per ½ sheet, greased, with parchment.

Baking

- Bake at 325°F on low convection for 20 minutes.
- Cool on rack.

Ganache

- Chop chocolate into small pieces.
- Bring cream to a simmer, pull off heat and pour over chocolate, let sit for 5 minutes and whisk gently until shiny and smooth.
- Pour into a piping bag with a plain tip and top each cooled brownie with a pillow of ganache.
- Dot with golden raisins if desired.

* For variation, consider accenting with a dash of balsamic vinegar, crème de cassis or vin santo.



ABOUT CALIFORNIA RAISINS



CALIFORNIA RAISINS, WHOLE GRAINS AND GLUTEN-FREE

IF YOU WANT TO BE ON-TREND IN THE BAKING CATEGORY, IT IS IMPORTANT TO CONSIDER THE NEEDS AND DESIRES OF YOUR CUSTOMERS. WITH CONCERNS OVER OBESITY AND TYPE 2 DIABETES, BEING AT NEAR-EPIDEMIC PROPORTIONS, CONSUMERS ARE DEMANDING HEALTHIER PRODUCTS IN ALL CATEGORIES OF FOOD, INCLUDING BAKED GOODS.

ALL NATURAL - California Raisins have been around for over 100 years, but they are completely on-trend in the baking category for those consumers who want a wholly natural product. One look at our ingredient statement and you see the word –raisins– and that’s it. Naturally dried in the sun, California raisins are indeed solar-powered goodness, and aside from a thorough washing, and removal of stems, they are included in baked goods as they come from the fields. Want to go green? Use California Raisins in your baked goods.

WHOLE GRAINS - Also on-trend is the use of whole grains in breads, not in combinations with other flours, but 100% whole grains. This trend has been slowly building over the past several years, but it too seems to be gaining momentum and now accounts for close to 10% of all baked products in the commercial and artisan categories. With the new MyPlate Food Guidelines coming from the USDA, the importance of whole grains has been made even more important for a balanced diet. Craig Ponsford, one of America’s best artisan bakers, has incorporated whole grains in more than half of the recipes contained in this book, and we’re sure you will find the formulas easy to use and producing truly delicious results for you and your customers.

GLUTEN-FREE – Craig has also taken up the challenge of preparing several formulas which are gluten-free, for those Americans who are discovering that they have celiac disease, making them allergic to wheat products. Craig has developed some excellent recipes that are absolutely delightful so that all consumers can enjoy breads and pastries, even with a gluten intolerance.

California Raisins are, not only versatile and delicious but they are all-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.

Our 3,000 plus growers in the sun-drenched San Joaquin Valley of Central California are proud to share with you, the most widely known and universally consumed dried fruit in the world – California Raisins. Please use these formulas to offer healthful and tasty products for your customers. And please check our website, LoveYourRaisins.com for more information on our products and packers, nutritional data, and other equally tasty recipes.

Thanks again to Craig Ponsford for his assistance in preparing these delicious and healthy recipes.





**FROM THEIR CONSISTENT COLOR AND FLAVOR, TO EXTENDING
PRODUCT SHELF LIFE, THERE ARE MANY ADVANTAGES TO
USING CALIFORNIA RAISINS IN YOUR PRODUCTS.**



BENEFITS OF CALIFORNIA RAISINS



Characteristics

FLAVOR STABILITY

FLAVOR ENHANCEMENT

FLAVOR COMPATIBILITY

TEXTURE/FAT REPLACEMENT

TEXTURE/SKIN INTEGRITY

TEXTURE/BINDING

WATER ACTIVITY

CHEMICAL PROPERTIES

CONSISTENCY

QUALITY CONTROL

Value

The sweet and fruity flavor develops during 2-3 weeks of sun-drying. It is stable for up to 15 months when stored in recommended conditions.

California Raisins contain 2.2% tartaric acid, a flavor enhancer. They also contain precursors of the Maillard reaction, which occurs during the browning of sugars.

California Raisins blend well with sweet flavors - vanilla, cinnamon and citrus. They also blend well with savory flavors - both mild and spicy.

California Raisins are plump, fresh-tasting and have a soft "chew" that mimics fat and richness. Raisins act as a fat-replacer in baked goods without the addition of significant amounts of water.

Their skin is not damaged by processing aids or by other processes. California Raisins retain their shape and integrity during manufacturing processes.

California Raisin sugars create a firm texture that can help bind dry ingredients.

At the same moisture content, California Raisins generally have a lower water activity than other dried vine fruits due to their intact skin and fructose and glucose content.

Naturally occurring organic acids including tartaric, propionic and glutamic acids provide valuable benefits to manufacturers.

Careful harvesting and state-of-the-art processing ensure a consistent product, crop year to crop year.

Quality backed by strict inspection procedures makes California Raisins best in the world.

Benefits

- A natural flavor that consumers recognize and value in food products
- Does not change during storage
- Not affected by manufacturing processes
- Function as flavor enhancers
- Flavor potentiators in roasted, baked and microwaveable products
- Excellent flavor background for savory dishes and ethnic foods
- Compatible with all sweet foods
- Offer pleasant chewiness in a wide range of products
- Not gritty, typically free from large sugar crystals
- Function well in fat-free baked goods, cookies and cakes
- Are not easily damaged during mixing
- Fruit plumps and keeps its integrity during microwaving and baking
- Will not collapse, builds volume
- A base ingredient in bars, snacks, cookies and other products
- Low water activity (Aw) allows use in low moisture snacks, confections and cereals
- Easily conditioned for bakery products
- Easy to formulate
- Enhance flavors
- Inhibit mold growth
- Natural preservative
- Consistent color and flavor
- Consistent chewiness
- Meaty and firm
- Aflatoxin negative
- Low microorganism count