

Pecan Apricot Whole Wheat (PAWW)

	\$/loaf
2.0 – 24 oz boule (28 oz dough loaf)	1.74
Alternate use for batch	
1.4 – 34 oz Sandwich loaf (40-41 oz dough loaf)	2.45
15% moisture weight loss in bake	

Baker's Percentage	
61.2	Flour, Whole Wheat
21.4	Flour, White
17.4	Flour, Durum
64.8	Water
0.8	Yeast
2.4	Salt, Kosher
1.1	Pale, 6-row malt flour
2.4	Oil, Olive
4.9	Sugar, Brown
18.2	Apricots, Dried
4.9	Pecans

Estimated Batch Loss	
1.5%	Estimated loss
1.015	+ prep weights
0.995	- estimated remaining

Night before baking—autolyse/salted polish

Oz	Ingredient	Grams
17.68	Flour, Whole Wheat	501
0.00	Flour, White	-
2.98	Flour, Durum	85
18.71	Water	553
0.30	Pale, 6-row malt flour	9

Mix WW & water together, rest in cool spot 1-2 hrs

0.15	Yeast	4
0.43	Salt	12

Mix & ferment for 12-16 hrs (refrigerator overnight)

Final Dough—morning of bake, bring up to room temp

Oz	Ingredient	Grams
0.00	Flour, Whole Wheat	-
6.19	Flour, White	176
2.03	Flour, Durum	58
1.40	Brown sugar	40
0.70	Olive Oil	19
0.09	Yeast, IDY	3
0.27	Salt	8

Mix to develop dough before folding in fruit & nuts

Oz	Ingredient	Grams
5.25	Dried apricots, chopped	149
1.40	Pecans, rough chop	40

Total Bakers % = 199.4

Total Batch Weights				Batch Costs
Total Flour	Ounces	Ingredient	Grams	
28.88	17.7	Flour, Whole Wheat	501	\$ 0.44
	6.2	Flour, White	176	0.19
	5.0	Flour, Durum	142	0.14
	18.7	Water	553	0.04
	0.2	Yeast	7	0.06
	0.7	Salt, Kosher	20	0.06
	0.3	Pale, 6-row malt flour	9	0.03
	0.7	Oil, Olive	19	0.07
	1.4	Sugar, Brown	40	0.18
	5.2	Apricots, Dried	149	1.62
	1.4	Pecans	40	0.66

57.58 Total oz added ingredients

\$ 3.49 Total Batch Cost

57.30 Estimated on-table dough (oz)

\$ 1.74 per 24 oz loaf

1,655 Estimated on-table dough (grams)

\$ 0.06 per oz dough

1,646 Grams wet dough per loaf

Baker notes:

Mix fruit in first, small batches at a time. After fruit, add pecans-again small batches

Turn and cover into oiled bowl, ferment to double bulk (about 2 hrs)

Divide into loaves, banneton/basket for support. Slash, bake in steamed oven at 425°– 450°, 30–40 minutes.

Alternate bake - put loaf into 425F preheated dutch oven, 40 with cover, 10-15 with cover off

Note: extra sugars tend to brown early...watch and cover with foil if crust starts to get too dark