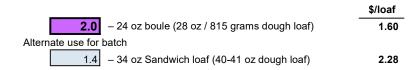
Whole Wheat Papaya-Almond



Night before baking-autolyse/salted poolish preferment

Oz	Ingredient	Grams			
17.7	Whole Wheat flour	501			
3.0	Flour, All Trumps (or Bread Flour)	85			
18.2	Water	538			
Mix flour & water together, rest in cool spot 30 min to 1 hr					
0.2	Yeast, IDY	4			
0.4	Salt	12			

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

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

Öz	Ingredient	Grams	
-	Whole Wheat flour	-	
8.2	White flour, All Trumps (or Bread Flour)	233	
1.4	Brown sugar	40	
0.7	Olive Oil	19	
0.1	Yeast, IDY	3	
0.3	Salt	8	
Mix completely before folding in fruit & nuts			
	Note: fruit and nuts do "fit" into doughpatience!		
Oz	Ingredient		
5.2	Papaya, dried & chopped	149	
1.4	Almonds, unblanched - split & halved (big chunks)	40	

Baker's Percentage					
61.2	Flour, Whole Wheat				
38.8	Flour, All Trumps (or Bread Flour)				
63.0	Water				
0.8	Yeast				
2.4	Salt				
2.4	Oil, Olive (light)				
4.9	Sugar, Brown				
18.2	Papaya, dried				
4.9	Almonds, unblanched				

Estimated Batch Loss

1.5%	Estimated loss
1.015	+ prep weights
0.985	- estimated remaining

Total Batch Weights				Batch	
Total Flour	Ounces	Ingredient	Grams	Costs	_
28.9	17.7	Flour, Whole Wheat	501	\$ 0.44	_
	11.2	Flour, All Trumps (or Bread Flour)	318	0.35	_
	18.2	Water	538	0.04	
	0.2	Yeast	7	0.06	
	0.7	Salt	20	0.06	_
	0.7	Oil	19	0.07	
	1.4	Brown Sugar	40	0.18	
	5.2	Dried Fruit	149	1.49	
	1.4	Nuts	40	0.52	_
					_
	56.8	Total oz added ingredients		\$ 3.20	Total Batch Cost
	55.9	Estimated on-table dough (oz)		\$ 1.60	per 24 oz loaf
					_
	1,631	Estimated on-table dough (grams)		\$ 0.06	per oz of dough
	815	Grams wet dough per loaf			

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

Shape & divide, use baskets for shape support

Slash, bake in steamed oven at 425°-450°, 30-40 minutes

Note: extra sugars tend to brown this crust early, so watch and possibly with foil after baking mid-point