

## *Election Cake (2)*

Adapted by Susannah Gebhart from Richard Miscovich's formula (above)

### 50% Prefermented Flour

#### *Preferment - Sourdough*

<i>Ingredient</i>	<i>Metric (g)</i>	<i>Volume</i>	<i>%</i>
High Extraction Flour*	280	2 ¼ C	100
Milk 70° F	280	240 ml	100
Ripe Sourdough Starter (100% hydrated)	75		27
Total	635		

#### *Preferment - Sponge*

<i>Ingredient</i>	<i>Metric (g)</i>	<i>Volume</i>	<i>%</i>
High Extraction Flour*	280	2 ¼ C	100
Milk 70° F	280	240 ml	100
Yeast	1	¼ tsp	1
Total	561		

Combine all ingredients and mix until all flour is incorporated. Cover and allow to ferment for 8-12 hours.

#### *Final Dough*

<i>Ingredient</i>	<i>Metric (g)</i>	<i>Volume</i>	<i>Overall %</i>
High Extraction Flour	280	2 ¼ C	100
Yogurt	85	½ C	30
Butter, unsalted	226	1 C	40
Sugar, unrefined	155	¾ C	27
Spice Blend	12	2 Tbsp	2
Coriander, ground	1	1/4 tsp	.1
Pepper	1	1/4 tsp	.1
Eggs, whole	100	2 each	17
Sorghum or Honey	60	¼ C	11
Salt	12	2 tsp	2
Sherry	30	2 Tbsp	5
Boozy Fruit	300	2 C	54
Preferment	560 / 635	--	100 / 113
Total	1897		

1. Desired dough temperature is 78 F° (25.5° C).
2. With a paddle attachment in a planetary mixer, cream butter, then sugar and spices until very light and fluffy.
3. Add the eggs, one at a time on medium speed. Allow the first one to become incorporated before adding the second.
4. Mix in the molasses, sorghum, or honey and yogurt.
5. Exchange the paddle with a dough hook. Add the preferment or sponge and mix until just incorporated.
6. Add the dry ingredients and mix until just incorporated. Take care to not overmix.
7. Gently incorporate the sherry/liquor and liquor soaked fruit.
8. Divide evenly into half bundt pans.
9. Proof for 120 - 240 minutes.
10. Bake at 375° F (190° C) for 10 minutes. Reduce oven temp to 350° F (177° C) for approximately 25-30 minutes. Allow to cool for 10 minutes before unmolding. Cool completely before cutting,