

Election Cake | Formula by Richard Miscovich

100% Prefermented Flour

Preferment

<i>Ingredient</i>	<i>Metric (g)</i>	<i>Volume</i>	<i>%</i>
High Extraction Flour*	565	5 C	100
Milk 70° F	365	1 ¼ C	65
Ripe Sourdough Starter (100% hydrated)	75	¼ C*	13
Total	1005		

* High extraction flour can be approximated by sifting whole wheat flour.

Combine all ingredients and mix until all flour is incorporated. Cover and allow to ferment for 8-10 hours.

Final Dough

Ingredient	Metric (g)	Volume	Overall %
High Extraction Flour	--	--	100
Milk	--	--	65
Butter, unsalted	226	1 C	40
Sugar, unrefined	155	¾ C	27
Cinnamon, ground	6	1 Tbsp	1
Coriander, ground	5	1 Tbsp	.9
Allspice, ground	1.3	½ tsp	.2
Nutmeg, freshly grated	1.1	½ tsp	.19
Eggs, whole	100	2 each	17
Molasses, blackstrap	63	¼ C	11
Salt	11	2 tsp	1.9
Currants, dried	250	2 C	44
Preferment	1005	--	178
Total	1823.4		

1. Desired dough temperature is 78 F° (25.5° C).
2. With a paddle attachment in a planetary mixer, cream butter, sugar and spices until 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 blackstrap molasses.
5. Exchange the paddle with a dough hook. Add salt. Cut the preferment into pieces and add to the butter mixture on slow speed. Mix only until incorporated. Take care to not overmix.
6. Gently incorporate the currants until evenly distributed.
7. Divide evenly into half bundt pans.
8. Proof for 60-90 minutes.
9. 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,