

Sourdough Across the Seasons

An Artisan Bread Recipe Book

Clara Bennett

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Introduction

Are you tired of baking the same sourdough bread over and over again? Do you find yourself stuck in a rut, using the same ingredients without exploring the rich variety that each season offers? Many home bakers struggle with keeping their sourdough recipes fresh and exciting throughout the year. They yearn for inspiration to incorporate seasonal flavors into their baking, yet they often lack the knowledge and confidence to do so.

This book, "Sourdough Across the Seasons" is your comprehensive guide to transforming your sourdough bread baking experience with the vibrant flavors of each season. Imagine infusing your spring loaves with fresh herbs and flowers, enjoying fruit-infused sourdough in the summer, savoring pumpkin and squash breads in the fall, and indulging in spiced, holiday-themed sourdough during winter. With detailed, easy-to-follow recipes and practical tips, this book will show you how to make the most of seasonal ingredients, keeping your baking exciting and delicious all year round.

Hi, I'm Clara Bennett, a passionate baker with over 20 years of experience in the art of sourdough. My journey began in a small kitchen, experimenting with different flours and fermentation techniques, driven by a love for wholesome, homemade bread. Over the years, I've studied under renowned bakers, attended numerous workshops, and perfected my craft. My first book on sourdough baking became a bestseller, helping thousands of bakers overcome their fears and achieve perfect sourdough loaves. My passion for seasonal baking stems from a desire to celebrate the natural abundance each season offers, and I'm excited to share this journey with you.

By reading this book, you will discover the joy of seasonal baking, creating loaves that are not only delicious but also a celebration of the time of year. You'll learn how to incorporate fresh, seasonal ingredients into your sourdough, adding unique flavors and textures to your bread. This book will equip you with the skills to adapt your recipes to what's available at your local market, making your baking more sustainable and in tune with nature. Imagine the compliments you'll receive from family and friends as you present them with a beautifully crafted, seasonally inspired loaf.

Many home bakers who followed the techniques and recipes from my first book have shared their success stories, transforming their baking skills and delighting their loved ones with perfect sourdough bread. This new book takes it a step further, offering creative, seasonal variations that have been tested and loved by my baking community. From spring's Lavender and Honey Sourdough to winter's Chocolate Peppermint Sourdough, these recipes have been crafted to ensure you achieve epic results every time.

I promise that by the end of this book, you'll not only master the art of sourdough baking but also become adept at incorporating seasonal ingredients to keep your bread baking exciting and delicious. You'll gain the confidence to experiment with flavors and create your unique sourdough masterpieces that reflect the beauty and bounty of each season.

Don't let another season pass by with the same old sourdough recipes. Embrace the opportunity to enhance your baking skills and delight your taste buds with fresh, seasonal flavors. If you don't take this step now, you'll miss out on the incredible potential to elevate your baking and impress your loved ones with new, exciting sourdough creations.

Turn the page and begin your journey through the seasons with "Sourdough Across the Seasons" Discover the secrets to incorporating fresh herbs, fruits, and spices into your bread, and unlock the full potential of your sourdough baking. Your kitchen is about to become a hub of seasonal delights that will change the way you bake forever. Let's get started!

Sourdough Basics Recap

Brief Overview of Sourdough Baking

Sourdough baking is an ancient and time-honored method of bread making that relies on naturally occurring wild yeast and lactic acid bacteria to leaven the dough. Unlike commercial yeast, which acts quickly to rise the dough, sourdough fermentation is a slower process, allowing for a more complex flavor and improved texture in the final loaf.

The Starter

At the heart of sourdough baking is the starter—a living culture of flour and water inhabited by wild yeast and beneficial bacteria. Creating a starter from scratch involves mixing equal parts of flour and water and allowing it to ferment over several days. As it ferments, the mixture becomes bubbly and develops a tangy aroma, showing that the yeast and bacteria are active and ready to leaven bread. Maintaining a healthy starter requires regular feedings with fresh flour and water to keep the microorganisms thriving.

The Dough

Once you have a mature starter, it's time to mix the dough. Sourdough dough typically consists of flour, water, salt, and a portion of the active starter. The process begins with combining these ingredients and allowing them to rest, a step known as autolyse, which helps to hydrate the flour and develop gluten. After the autolyse, the dough is kneaded or folded to build strength and structure.

Fermentation

Fermentation is the stage where the dough is allowed to rise, or proof, as the yeast and bacteria consume the sugars in the flour and produce carbon dioxide and lactic acid. This stage can take several hours to complete, influenced by the surrounding temperature and the potency of the starter. During fermentation, the dough is often folded periodically to redistribute the yeast and bacteria and to further develop the gluten network.

Shaping and Proofing

After the initial fermentation, the dough is shaped into its final form. This can be a simple round loaf, a long baguette, or any number of other shapes. The shaped dough then undergoes a final proofing period, where it rises again before baking. This proofing can be done at room temperature or in the refrigerator for an extended period, known as retarding, which can enhance the flavor and texture of the bread.

Baking

Baking sourdough bread requires high heat to achieve a good oven spring and a crispy crust. Many bakers use a preheated Dutch oven or a baking stone to create a steamy environment, which helps the dough expand and develop a beautiful crust. The result is a loaf with a chewy crumb, a crispy crust, and a complex flavor that is both tangy and deeply satisfying.

The Benefits

Sourdough bread is not only delicious but also has several health benefits. The long fermentation process breaks down some of the gluten, making it easier for some people to digest. The lactic acid bacteria also contribute to better nutrient absorption and can lower the glycemic index of the bread. Additionally, sourdough's natural preservatives can help it stay fresh longer than commercially yeasted bread.

In summary, sourdough baking is a rewarding practice that combines patience, skill, and a bit of science. Whether you're new to sourdough or looking to deepen your understanding, mastering the basics is the first step towards creating delicious, artisanal bread in your own kitchen.

Creating and Maintaining Your Starter

Creating Your Starter

Creating a sourdough starter is the foundational step in sourdough baking, and while it might seem daunting. The process is simple and needs only two ingredients: water and flour. Here's how to get started:

Day 1: In a clean jar or bowl, mix 1/2 cup (50 grams) of whole grain flour (such as rye or whole wheat) with 1/4 cup (50 grams) of water at room temperature. Stir well to combine, then cover lightly with a lid or cloth and allow it to cool at room temperature for 24 hours. Whole grain flours contain more natural yeasts and bacteria, which can help kickstart the fermentation process.



Day 2: You may start to see some bubbles forming, indicating that the fermentation process has begun. Discard half of the mixture (about 1/4 cup or 50 grams) and add 1/2 cup (50 grams) of fresh flour and 1/4 cup (50 grams) of water. Stir to combine, cover, and let sit for another 24 hours.



Days 3-7: Repeat the discarding and feeding process every 24 hours. By the end of the week, your starter should be bubbly, have a pleasant, tangy aroma, and double in size within a few hours of feeding. This indicates that it is active and ready to use for baking.



Maintaining Your Starter

Once your starter is active, maintaining it is crucial to ensure it remains healthy and vigorous. Regular feedings keep the microorganisms in your starter alive and active.

- 1. Regular Feedings:** For best results, you must feed your starter daily if it is kept at room temperature. If you don't intend to bake often, you can keep it in the refrigerator and feed it weekly. To feed, discard half of the starter and add equal parts flour and water by weight or volume (1/2 cup or 50 grams of each).
- 2. Consistency:** Maintain a consistent feeding schedule and ratio to keep your starter predictable and reliable. For instance, if you usually feed 1/2 cup (50 grams) of starter with 1/2 cup (50 grams) of flour and 1/4 cup (50 grams) of water, stick to that routine.

3. **Reviving a Dormant Starter:** If your starter has been neglected in the refrigerator for a while, it might need a few days of regular feedings at room temperature to become active again. Discard most of it, feed it with fresh flour and water, and repeat until it becomes bubbly and strong.
4. **Troubleshooting:** If your starter develops a layer of liquid on top (called "hooch"), it means it's hungry. Simply pour off the liquid or stir it back in and feed the starter. If you notice any off smells or mold, discard the starter and start over.
5. **Using Discard:** Sourdough discard can be used in a variety of recipes, from pancakes and waffles to crackers and cookies. This helps minimize waste and adds a unique tangy flavor to your baked goods.

Cultivating and sustaining a sourdough starter is a fulfilling endeavor that links you to the timeless craft of bread making. With just a bit of flour, water, and patience, you can cultivate a living culture that will provide you with delicious, homemade bread for years to come.

Essential Tools and Ingredients

Tools You'll Need

Mixing Bowls

A set of mixing bowls in various sizes is essential for combining and fermenting your dough. Stainless steel or glass bowls work best as they don't react with the sourdough.

Kitchen Scale

Precision is key in sourdough baking. A kitchen scale ensures accurate measurements of ingredients, which is crucial for consistency and success.

Dough Scraper

This versatile tool helps mix, knead, and divide dough. It's particularly useful for handling sticky sourdough and keeping your workspace clean.

Bench Knife

Similar to a dough scraper, a bench knife is essential for shaping and moving dough. It also helps in cleaning up after kneading.

Proofing Baskets (Bannetons)

Proofing baskets support the dough as it rises, giving it structure and shape. They also help create the traditional pattern on the crust. Line them with a linen cloth to prevent sticking.

Dutch Oven or Baking Stone

A Dutch oven creates a steamy environment that's ideal for baking sourdough, resulting in a crisp crust and tender crumb. Alternatively, a baking stone can be used to achieve similar results in your oven.

Lame (Scoring Tool)

Scoring the dough allows it to expand properly during baking. A lame or sharp knife makes clean, precise cuts.

Thermometer

Monitoring the temperature of your dough and baking environment is crucial. An instant-read thermometer helps ensure your dough is fermenting and baking at the right temperatures.

Pastry Brush

A pastry brush is useful for applying water, egg wash, or glazes to your dough, contributing to the final texture and appearance.

Essential Ingredients

Flour

Quality flour is the foundation of good sourdough. Opt for unbleached, high-protein bread flour for the best results. Experimenting with whole-grain flours like rye, spelt, and whole wheat can add complexity and nutrition to your bread.

Water

Water is a key ingredient in sourdough baking. Use filtered water to avoid chlorine and other chemicals that can interfere with the fermentation process.

Salt

Salt enhances the flavor of the bread and strengthens the gluten structure. Use non-iodized sea salt or kosher salt for the best results.

Sourdough Starter

The heart of any sourdough recipe, a starter is a blend of flour and water that undergoes fermentation through natural yeast and bacteria. It's what gives sourdough its unique flavor and texture. Maintaining a healthy starter is crucial for successful baking.

Optional Ingredients

Seeds and Grains

Add texture and flavor by incorporating seeds (like sesame, sunflower, or flax) and grains (like oats or quinoa) into your dough.

Sweeteners

Honey, molasses, or malt syrup can enhance the flavor of your sourdough. They can also help with the browning of the crust.

Add-ins

Nuts, dried fruits, herbs, and spices can be added to create unique and flavorful sourdough variations. Be sure to adjust hydration levels as needed.

By equipping your kitchen with these essential tools and ingredients, you'll be well-prepared to embark on your sourdough baking journey. Whether you're a novice or a seasoned baker, having the right equipment and high-quality ingredients makes a significant difference in the quality and success of your sourdough creations.

Basic Sourdough Techniques

Mastering the art of sourdough baking involves understanding and practicing a few essential techniques. These fundamental methods will help you create delicious and beautiful loaves, regardless of your experience level.

1. Autolyse

The autolyse process involves mixing the flour and water before adding the starter and salt. This simple step allows the flour to hydrate fully, which helps in gluten development and makes the dough easier to work with. Typically, you let the mixture cool for 20 to 60 minutes.

Steps:

1. Mix the flour and water together in a bowl.
2. Stir until all the flour is fully incorporated.
3. Cover and allow rest for the desired time.

2. Stretch and Fold

Instead of traditional kneading, sourdough often benefits from the stretch and fold technique. This method helps develop gluten structure and strength without overworking the dough.

Steps:

1. Wet your hands to prevent sticking.
2. Carefully stretch one side of the dough and fold it onto itself.
3. Spin the bowl at 90 degrees and continue this process until each side has been stretched and folded.
4. Typically performed 3-4 times during the bulk fermentation phase, with 30-minute intervals.

3. Bulk Fermentation

This is the initial rise of the dough after mixing and incorporating the starter. During this phase, the dough will ferment and develop flavor.

Steps:

1. Put the dough in a bowl that has been lightly coated with oil.
2. Cover and allow it to rise at room temperature.
3. Perform stretch and folds during this phase as needed.
4. Bulk fermentation usually lasts 3-4 hours but can vary depending on the ambient temperature and dough hydration.

4. Shaping

Proper shaping is crucial for achieving a good rise and structure in your bread. There are various techniques depending on the type of loaf you are making (e.g., boule, batard).

Steps:

1. Lightly flour your work surface.
2. Turn the dough out and gently degas it by pressing it down slightly.

3. Shape the dough into the desired form by folding and rolling it.
4. Place the shaped dough into a proofing basket or on a floured surface for the final rise.

5. Proofing

The final proof, or second rise, is where the dough rests and rises before baking. This step can be done either at room temperature or in the refrigerator (cold proofing) for a longer period to develop more complex flavors.

Steps:

1. Allow the shaped dough to rest, covered, for 1-2 hours at room temperature or 12-24 hours in the fridge.
2. Perform the "poke test" to check readiness: gently poke the dough; if it springs back slowly and leaves a slight indent, it's ready to bake.

6. Scoring

Scoring the dough is essential for controlling the expansion during baking. It allows the steam to escape and creates beautiful patterns on the crust.

Steps:

1. Take a sharp knife or lame to score the surface of the dough gently.
2. Be creative with your patterns, but ensure cuts are deep enough to control the dough's expansion.

7. Baking

Baking sourdough typically involves creating a steamy environment in the oven to achieve a crusty exterior.

Steps:

1. Preheat your oven with a baking stone or Dutch oven inside.
2. Place the scored dough on the preheated surface.
3. If using a Dutch oven, place the lid on top and bake for 20 minutes.
4. Take off the cover and continue baking for another 20-25 minutes until the crust turns a deep golden brown.

These basic techniques form the foundation of sourdough baking. As you practice and refine your skills, you'll develop a deeper understanding and intuition for working with sourdough, leading to more consistent and delicious results.

Troubleshooting Common Issues

Baking sourdough bread can sometimes present challenges, especially for beginners. Understanding common problems and their solutions can help ensure successful bakes and a rewarding sourdough journey. Here are some typical issues you might encounter and tips on how to address them.

1. Inactive Starter

Problem: Your starter isn't bubbling or rising as expected.

Solution: Make sure your starter is maintained at a steady, warm temperature of approximately 75°F (24°C). Provide it with equal parts flour and water (by weight) every 12 hours. If it's still sluggish, try using a mix of whole grain and white flour, as whole grains can provide more nutrients for the yeast and bacteria.

2. Dense or Heavy Loaf

Problem: Your bread turns out dense and lacks the open crumb structure.

Solution: This could be due to underproofing or insufficient kneading. Ensure that you allow your dough sufficient time to rise; it should roughly double in size during the bulk fermentation. Additionally, use the stretch and fold technique to strengthen the dough's gluten structure.

3. Overproofed Dough

Problem: The dough is too sticky and collapses when you try to shape it.

Solution: Overproofing occurs when the dough ferments for too long. To prevent this, keep an eye on the dough and adjust fermentation times based on the room temperature. Cooler temperatures slow down fermentation, while warmer temperatures speed it up. If you realize the dough is over proofed, you can try to salvage it by gently deflating and reshaping it, then allowing it to proof for a shorter time.

4. Lack of Oven Spring

Problem: Your loaf doesn't rise much in the oven.

Solution: This could be due to underproofing, overproofing, or insufficient steam. Ensure the dough has been proofed correctly before baking. Create steam in your oven by placing a cast iron skillet or a tray filled with water on the bottom rack. Alternatively, you can use a Dutch oven to trap steam around the bread as it bakes.

5. Crust Too Thick or Hard

Problem: The crust is too thick or hard, making the bread difficult to slice.

Solution: A thick crust can result from baking at too high a temperature or for too long. Try reducing the oven temperature by 25°F (about 10°C) or shortening the baking time. Additionally, introducing steam in the first 15-20 minutes of baking can help create a thinner, crispier crust.

6. Sourness Level

Problem: The bread is either too sour or not sour enough.

Solution: The flavor of your sourdough can be adjusted by altering the feeding schedule and fermentation times. For a milder taste, feed your starter more frequently and shorten the fermentation time. For a tangier loaf, extend the fermentation time and use a smaller amount of starter in the dough.

7. Uneven Crumb

Problem: The crumb structure is irregular, with large holes next to dense areas.

Solution: This could be due to uneven mixing, shaping, or proofing. Ensure you thoroughly mix the dough during the initial stages to distribute the starter evenly. When shaping, be gentle to maintain the gas bubbles created during fermentation. Finally, ensure the dough is proofed evenly by checking for the right signs of readiness, such as the dough passing the poke test.

8. Sticky Dough

Problem: The dough is too sticky to handle.

Solution: Sticky dough can be challenging, but it often indicates a high hydration level. Try working with wet hands and using a dough scraper to manage the dough. If the stickiness persists, you can reduce the water content slightly in your next attempt.

By understanding these common issues and their solutions, you can troubleshoot effectively and improve your sourdough baking skills. Remember, practice and patience are key to mastering the art of sourdough baking.

Spring: Sourdough with Fresh Herbs and Flowers

Introduction to Spring Baking

Spring is a season of renewal and growth, and this vibrancy is reflected in the ingredients and flavors available to us. As the earth reawakens, we have the opportunity to incorporate fresh, seasonal produce into our sourdough baking, enhancing our bread with unique and delicate flavors.

Seasonal Ingredients for Spring

Spring offers a bounty of fresh herbs, edible flowers, and early vegetables that can be beautifully integrated into your sourdough creations. Some of the standout ingredients of the season include:

- **Fresh Herbs:** Rosemary, thyme, chives, mint, dill, and parsley are all in abundance during spring. These herbs add aromatic and savory notes to your bread.
- **Edible Flowers:** Flowers like lavender, dandelion, nasturtium, and pansy not only add visual appeal but also impart subtle floral flavors.
- **Spring Vegetables:** Early produce such as radishes, spring onions, and garlic scapes can be finely chopped and added to the dough for extra texture and taste.
- **Citrus:** Lemons and other citrus fruits, which may still be in season from winter, provide a bright, tangy contrast to the other ingredients.

Incorporating these fresh ingredients not only enhances the flavor but also brings a sense of seasonality and connection to nature into your baking.

Flavor Profiles of Spring Sourdough

The flavor profiles of spring sourdough are characterized by their lightness, freshness, and aromatic qualities. Here are some key flavor profiles to explore:

- **Herbaceous and Savory:** Fresh herbs like rosemary and thyme add a savory depth to the bread, making it perfect for pairing with springtime meals such as salads, soups, and light stews.

- **Floral and Sweet:** Edible flowers like lavender can provide a subtle sweetness and floral aroma, ideal for more delicate bread varieties that can be enjoyed with tea or as part of a brunch spread.
- **Bright and Citrusy:** Incorporating lemon zest or juice can give your sourdough a bright, refreshing flavor that cuts through the richness of the bread. This is particularly delightful in breakfast loaves or served with a variety of cheeses.
- **Earthy and Fresh:** Vegetables like radishes and spring onions add a crisp, earthy freshness to the bread. This is great for savory loaves that can accompany main dishes or be used for sandwiches.

Spring is all about celebrating the fresh, new flavors that nature offers. By using these seasonal ingredients, you can create sourdough breads that are not only delicious but also reflective of the time of year. Whether you're baking a loaf infused with fresh herbs or incorporating the subtle sweetness of edible flowers, spring sourdough brings a new dimension of taste and enjoyment to your baking repertoire.

Recipes





Rosemary and Thyme Sourdough

Imagine the smell of fresh rosemary and thyme filling your kitchen as you bake this delicious, aromatic sourdough bread. Perfect for beginners, this recipe blends the rich, earthy taste of fresh herbs with the tangy delight of sourdough, complemented by a subtle hint of cheddar cheese. It's simple, satisfying, and sure to impress!

PREP TIME:

1 hour

ADDITIONAL TIME:

12 hours

SERVINGS:

12

COOK TIME:

40 minutes

TOTAL TIME:

13 hours 40 minutes



EQUIPMENT:

- Digital Scale
- Mixing Bowl
- Scoring Knife
- Banneton (Proofing Basket)
- Dutch Oven
- Parchment Paper

INGREDIENTS:

- 8 cups bread flour
- 3¼ cups room temperature water
- 1 cup (200 grams) active sourdough starter, doubled in size
- 1 tablespoon salt
- 2 tablespoons of extra virgin olive oil
- 4 tablespoons mix of fresh rosemary and thyme, finely chopped
- 2 cups shredded cheddar cheese

INSTRUCTIONS:

1. Prepare Your Starter

12 hours prior to when you intend to mix your dough, feed your sourdough starter using the following ratios: 10 g starter, 100 g flour, 100g water. This will ensure you have enough active starter (1 cup or 200 grams) ready to use.

2. Measure and Mix

Gather all ingredients. In a large mixing bowl, combine the bread flour, water, sourdough starter, salt, and olive oil. Combine the ingredients by hand or with a stand mixer's dough hook until well incorporated. Then, cover the bowl with a cloth and let it sit for 30 minutes to allow the flour to absorb moisture.

3. Add Flavor

Once the dough has rested, incorporate the chopped rosemary, thyme, and shredded cheddar cheese to the dough. Mix gently by hand until the herbs and cheese are evenly distributed throughout the dough.

4. Bulk Fermentation and Folding

Place a cover over the bowl and let the dough sit at room temperature. Perform a series of folds every 30-45 minutes for the next 3 to 4 hours, depending on the dough's temperature.

This process will help develop the gluten and create structure in the dough. By the end of the bulk fermentation, the dough should feel smooth, elastic, and stretch easily.

5. Shape the Dough

Dust your work surface with a light layer of flour and transfer the dough from the bowl. Divide it into two equal pieces (about 2 pounds each). Shape each piece into a round or oval, depending on the shape of your proofing basket (banneton).

6. Proof the Dough

Position the shaped dough, seam-side up, into a floured banneton. Cover with plastic wrap or a cloth and let it rise at room temperature until it reaches the rim of the basket. Then, transfer the dough to the refrigerator for a cold fermentation of 12-24 hours. This slow rise will enhance the flavor and texture of your bread.

7. Preheat Your Oven

Preheat your oven to 480°F (250°C) with your Dutch oven inside for at least 30 minutes before baking.

8. Score and Bake

Take the dough out of the refrigerator and gently turn it out from the banneton onto a sheet of parchment paper. Make a shallow cut on the top with a sharp knife or razor blade to expand it while baking in the oven. Gently transfer the dough into the preheated Dutch oven, put on the lid, and bake for 20 minutes.

9. Finish Baking

After 20 minutes, take off the lid and bake for another 10-15 minutes, or until the crust turns golden brown and tapping on the bottom of the loaf produces a hollow sound.

10. Cool and Enjoy

Allow the bread to chill entirely on a wire rack before slicing; this helps the crumb set properly. Relish in the delightful aroma and flavor of your homemade rosemary and thyme sourdough bread!

NOTES

Baking Temperature: 480°F (250°C)

Baking Time: 30-40 minutes (half of the time with the lid on)



Feel free to experiment by adding different herbs or flavors, and enjoy the delicious result of your homemade sourdough journey!

Lemon and Basil Sourdough

Imagine the zesty aroma of fresh lemons and the fragrant scent of basil wafting through your kitchen as you bake this delightful Lemon and Basil Sourdough. Perfect for beginners, this recipe combines the tangy brightness of lemon with the herbal notes of basil, creating a loaf that's both refreshing and flavorful. Whether you're enjoying it on its own or paired with your favorite spread, this bread is a wonderful way to elevate your sourdough baking skills.

PREP TIME:

50 minutes

ADDITIONAL TIME:

2 hours

SERVINGS:**COOK TIME:**

30 minutes

TOTAL TIME:

5 hours 30 minutes

12

**INGREDIENTS:**

- Active Sourdough Starter: $\frac{1}{2}$ cup (100g)
- Water: $1\frac{1}{2}$ cups (350g)
- Bread Flour: 4 cups (500g)
- Salt: 2 tsp (10g)
- Fresh Basil Leaves: About 1 small bunch, finely chopped (15g)
- Lemon Zest: Zest of 2 lemons
- Lemon Juice: 2 tbsp (30g)

INSTRUCTIONS:**1. Mix the Dough:**

In a big mixing bowl, mix the active sourdough starter and water together. Stir until the starter is completely dissolved in the water.

Incorporate the bread flour into the mixture and stir until a shaggy dough develops. This rough texture is normal at this stage. Cover the bowl with a damp cloth and allow it to cool for 30 minutes. This cooling period, referred to as autolyse, enables the flour to soak up the water completely.

2. Incorporate the Flavorings:

After the dough has rested, sprinkle the salt, finely chopped basil, lemon zest, and lemon juice over the dough.

Gently mix these ingredients into the dough, ensuring they are evenly distributed. You can do this by folding the dough over itself several times until the ingredients are well incorporated.

3. First Rise (Bulk Fermentation):

Place a damp cloth over the bowl and allow the dough to rest at room temperature for 3-4 hours. For the first two hours, execute a series of stretches and folds every half hour. To achieve this, take a section of the dough and gently pull it upward before folding it back over itself.

Turn the bowl gradually and continue this procedure until you have stretched and folded each side. This technique helps develop the dough's gluten structure.

4. Shape the Dough:

After the dough has finished its first rise or primary fermentation, place it on a lightly floured surface.

Shape the dough into either a round loaf (boule) or an oval one (batard), based on your taste. Put the shaped dough into a floured proofing basket (banneton) with the seam side up.

5. Second Rise (Proofing):

Cover the basket with a cloth and allow the dough to proof for 2-4 hours at room temperature or overnight in the refrigerator. This second rise gives the dough time to develop its flavor and structure.

6. Preheat the Oven:

Preheat your oven to 450°F (230°C) with a Dutch oven or a baking stone inside. Allow it to heat for at least 30 minutes to ensure it reaches the proper temperature.

7. Bake the Bread:

Carefully transfer the dough from the proofing basket onto a piece of parchment paper or directly into the preheated Dutch oven.

Make shallow cuts on the top of the loaf using a sharp knife or razor blade to make it to expand during baking.

Place the lid on the Dutch oven and bake for 20 minutes. Afterward, take off the lid and keep baking for another 20 to 25 minutes, or until the crust is golden brown and tapping on the bottom produces a hollow sound.

8. Cool the Bread:

After baking, take the bread out of the Dutch oven and let it cool entirely on a wire rack before you slice. This cooling period helps the crumb set and ensures the best texture.

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This Lemon and Basil Sourdough is a perfect introduction to creative sourdough baking, combining simple techniques with fresh, vibrant flavors. Whether you're new to sourdough or looking to try something different, this recipe is guaranteed to become a favorite.

Chive and Garlic Sourdough

Get ready to elevate your sourdough game with this Chive and Garlic Sourdough—a deliciously aromatic bread that's perfect for beginners! With the robust flavor of sautéed garlic and the freshness of minced chives, this loaf is a savory treat that pairs well with soups, salads, or just a generous swipe of butter.

PREP TIME:

40 minutes

ADDITIONAL TIME:

7 hours

SERVINGS:**COOK TIME:**

50 minutes

TOTAL TIME:

9 hours 30 minutes

12

**INGREDIENTS:**

- 1 teaspoon olive oil
- 3-4 garlic cloves, minced
- 1 1/4 cups active sourdough starter
- 1 1/2 cups water
- 2 3/4 cups white whole wheat flour
- 2 tablespoons of vital wheat gluten
- 1 teaspoon salt
- 1/4 cup minced fresh chives

INSTRUCTIONS:**1. Prepare the Garlic:**

Heat olive oil in a small frying pan over medium heat. Put the minced garlic and sauté until lightly browned and fragrant. Set aside to cool.

2. Mix the Dough:

In a large mixing bowl, blend the sourdough starter, water, white whole wheat flour, and vital wheat gluten. Stir together until you have a rough, sticky dough. Place a cloth or plastic wrap over it and allow it to sit for 20-30 minutes.

3. Add Salt and Garlic:

After the dough has rested, sprinkle the salt and sautéed garlic over the top. Gently lift one side of the dough, folding it in half. Repeat this folding process on all four sides of the dough. Cover and let it rest for another hour.

4. Perform Stretch and Folds:

Repeat the folding process every hour, for a total of 4 folding sessions. During the final set of folds, sprinkle the chopped chives over the dough and fold them in.

5. Ferment the Dough:

Refrigeration Method: Allow the dough to rest at room temperature for 4 hours, then cover and refrigerate for 12 hours or longer. Room Temperature Method: Allow the dough to ferment at room temperature for a total of 7 hours, from the initial mix until it is ready to shape.

6. Shape the Dough:

Once the dough has fermented, transfer it onto a lightly floured surface. Fold it in thirds, pinching the edges to seal, then turn it and fold in thirds again, sealing the edges. Position the dough with the seam facing down on a sheet of parchment paper.

7. Baking in a Hot Baker:

Preheat the oven to 450°F (230°C) and place a Dutch oven or clay baker inside. Allow the shaped loaf to come to room temperature while the oven preheats. Once ready, carefully transfer the loaf into the hot baker using the parchment paper. Cover with the lid and bake for 35 minutes. Lower the oven temperature to 400°F (200°C), take off the lid, and continue baking for another 12-13 minutes until it turns golden. Take the loaf out of the baker and set it on a wire rack to sit.

8. Baking in a Cold Baker:

Cover the bottom of the clay baker with parchment paper or foil. Place the loaf, seam side down, inside the baker and cover. Let the loaf rest for 15 minutes to reach room temperature. In the meantime, immerse the baker lid in water for 10 minutes. Remove the water from the lid, cover the loaf, and set the baker in an unheated oven. Set the oven to 450°F (230°C) and bake for 35 minutes. Lower the temperature to 400°F (200°C), take off the lid, and continue baking for another 12-13 minutes. Move the baked loaf onto a wire rack to sit down.

NOTES

For optimal fermentation, count a total of 7 hours from when you first mix the dough until it is baked. You can combine room temperature and fridge fermentation times if needed (1 hour at room temp equals 3.5 hours in the fridge).



Enjoy your delightful Chive and Garlic Sourdough—a savory, herby loaf that's sure to impress!

Dandelion Flower Sourdough

Bring a touch of spring to your kitchen with this Dandelion Sourdough Bread! Made with freshly harvested dandelion petals, this unique sourdough loaf adds a hint of floral sweetness to every bite. Perfect for beginners, this recipe will walk you through the steps to create a delicious and wholesome bread that's as delightful to look at as it is to eat.

PREP TIME:

15 Minutes

ADDITIONAL TIME:

20 Hours

SERVINGS:

2

COOK TIME:

35

TOTAL TIME:

20 Hours 50 Minutes

**INGREDIENTS:**

- 7 1/2 cups all-purpose flour (you can use spelt flour if preferred)
- 2 1/4 cups filtered water
- 1 tablespoon salt
- 1 cup active sourdough starter
- 1-2 cups dandelion petals (only the yellow parts)
- 1 teaspoon olive oil (or another vegetable oil)

INSTRUCTIONS:**1. Harvest Your Dandelions:**

Select a spot far from roads or areas treated with chemicals. Pick more dandelions than you think you need, as the petals will shrink down.

2. Prepare the Dandelion Petals:

Shake the dandelions or use a salad spinner to remove any dirt or insects. Avoid washing them with water to retain their natural flavor.

Trim off only the yellow petals, avoiding the green parts, as they can be bitter.

3. Prepare the Dough:

In a big mixing bowl, add the flour, sourdough starter, salt, and water. Use the dough hook attachment of a stand mixer to blend everything until you achieve a rough dough consistency.

Add the dandelion petals and continue mixing until they are well incorporated. Press the dough for approximately 5 minutes until it becomes smooth and elastic.

4. Bulk Fermentation:

Coat a large bowl with a thin layer of olive oil and place the dough inside. Close it with either a damp towel or plastic wrap.

Allow the dough to rise in a warm area or a proofing box set at 85°F (29°C) for approximately 8 hours, or until it has increased in size.

5. Shape the Loaves:

Place the dough on a floured surface and use a bench scraper to divide it into two equal parts. Shape each piece into a round loaf by folding the edges toward the center, pinching the seams together, and creating surface tension by gently spinning the dough toward yourself.

6. Proof the Loaves:

Position each loaf with the seam facing up in a banneton basket dusted with flour, or in a bowl lined with a floured towel. Cover them using plastic wrap or slip into a plastic bag and place in the refrigerator overnight.

7. Preheat the Oven:

The following morning, set your oven to 570°F (300°C) and place a Dutch oven inside it for an hour as it preheats.

8. Bake the Loaves:

Turn the loaf out onto a piece of parchment paper, score it with a sharp knife, and carefully put it into the preheated Dutch oven using the parchment paper as a sling.

Cover and bake for 20 minutes, then take off the lid. Lower the temperature to 480°F (250°C) and continue baking for another 15 minutes or until the crust turns golden brown.

9. Cool Completely:

Take the loaf out of the Dutch oven and let it sit on a wire rack before you slice.

NOTES

Harvesting Dandelions: Always choose a safe, pesticide-free area for picking dandelions. Morning is the best time for harvesting when the flowers are fresh and open.

Enhancing Flavor: Consider adding a touch of honey or sugar for a hint of sweetness or experimenting with herbs like rosemary or thyme to complement the dandelion flavor.

Sourdough Starter Tips: Ensure your starter is active and bubbly before using it. Feed it 4-6 hours before mixing your dough for the best results.

Baking Tips: To achieve a crusty exterior, create steam by adding a tray of water to the oven or misting the oven walls with water. Alternatively, place a few ice cubes inside the hot Dutch oven before baking.



Enjoy the delightful taste of spring with every bite of your Dandelion Sourdough Bread! Perfect for picnics, brunch, or a unique twist on your daily bread routine. Happy baking!

Lemon and Rosemary Sourdough

Transform your leftover sourdough discard into a tangy, sweet treat with this Lemon and Rosemary Sourdough Bread. Infused with the bright zest of lemon and the aromatic notes of fresh rosemary, this easy-to-make recipe is ideal for brunch, or an afternoon snack, or a light dessert. It's a beginner-friendly recipe that will fill your home with a delightful citrus scent.

PREP TIME:

20 minutes

CUISINE:

American

SERVINGS:

12

COOK TIME:

1 hour

TOTAL TIME:

1 hour 20 minutes

**EQUIPMENT:**

- 8.5 x 4.5-inch loaf pan

INGREDIENTS:**For the Lemon and Rosemary Bread:**

- 1/2 cup neutral-flavored oil (such as sunflower, avocado, refined coconut, or melted butter)
- 2/3 cup cane sugar
- 2 large eggs
- 1 large lemon, zested and juiced (about 2 tablespoons juice, divided)
- 1/2 teaspoon lemon extract (optional)
- 1 1/2 cups unbleached all-purpose flour or whole wheat pastry flour

- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup sourdough starter (fed or unfed)
- 1/3 cup lukewarm milk
- 1 tablespoon finely chopped fresh rosemary

For the Lemon Glaze:

- 1 to 1 1/3 cups powdered sugar (based on your thickness choice)
- 1 tablespoon lemon juice (remaining from the lemon)

INSTRUCTIONS:**1. Preheat the Oven:**

Set your oven to 350°F (175°C) and allow it to preheat. Lightly coat an 8.5 x 4.5-inch loaf pan with butter or oil for smooth removal.

2. Mix Wet Ingredients:

In a large mixing bowl, whisk together the oil, cane sugar, eggs, lemon zest, 1 tablespoon of lemon juice, and optional lemon extract until smooth and fully blended.

3. Combine Dry Ingredients:

In another medium-sized bowl, combine the flour, baking powder, and salt by whisking them together.

4. Prepare the Starter Mixture:

In another bowl or a 2-cup measuring cup, mix the sourdough starter with the lukewarm milk until well combined.

5. **Mix the Batter:**

Alternate the addition of the dry flour mixture and starter to the sugar-oil blend: begin by adding 1/3 of the flour, then half of the starter. Follow with another third of the flour, add in all remaining starter, and conclude with a final portion of flour. Gently mix after each step until combined, taking care not to mix too much.

6. **Incorporate Rosemary:**

Gently incorporate the chopped rosemary into the batter until it is evenly dispersed.

7. **Bake the Bread:**

Transfer the batter to the greased loaf pan and bake for 55-60 minutes, or until a toothpick inserted in the center of the loaf emerges clean.

8. **Cool the Bread:**

Let the bread cool in the pan for 10 minutes. Meanwhile, prepare the glaze. Place the loaf on a cooling rack set over wax paper and let it cool completely.

9. **To Make the Glaze:**

Mix the Glaze: In a small bowl, whisk together the powdered sugar and the remaining tablespoon of lemon juice until smooth. Adjust the consistency by adding more sugar or lemon juice if needed.

10. **Glaze the Loaf:**

Pour the glaze over the warm bread, letting it drizzle down the sides for a beautiful finish. Allow the glaze to set as the bread cools completely.

NOTES

Storing the Bread: Keep in an airtight container at room temperature for up to 2 days or refrigerate for up to a week. For longer storage, freeze slices with wax paper between them.

Using Mini Loaf Pans: Evenly distribute the batter into three mini loaf pans and bake for 25 to 30 minutes. Start checking with a toothpick at 20 minutes, and adjust baking time as needed.



This Lemon and Rosemary Sourdough Bread offers a perfect balance of tangy lemon and aromatic rosemary, making it an instant favorite in any season. Enjoy it with a cup of tea, coffee, or as a delightful treat on its own!

A close-up, top-down view of a loaf of bread, likely focaccia, resting on a dark, textured surface. The bread is golden-brown and has been sliced into several thick, rectangular portions. Each slice is topped with a generous amount of green herb butter, which is further garnished with a variety of fresh, edible flowers and herbs. The flowers include bright yellow pansies, vibrant pink and purple pansies, and small purple and blue blossoms. Sprigs of fresh rosemary are also scattered across the bread. The background is a dark, mottled grey surface, possibly a stone or slate countertop, which is also decorated with loose flowers and herbs, including a large yellow flower in the bottom left corner and a purple flower in the top right corner. The overall composition is artistic and visually appealing, emphasizing the freshness and flavor of the ingredients.

Specialty Bakes



Sourdough Focaccia with Edible Flowers

A delightful celebration of spring, this sourdough focaccia is a canvas for your creativity! Crunchy on the exterior, soft and chewy on the inside, and topped with vibrant edible flowers and herbs, it's perfect for beginners. Customize it with whatever blooms and herbs you have on hand. Whether you choose to bake it in a standard sheet pan or a 13x9-inch pan, this bread will be as delicious as it is beautiful.

PREP TIME:

50 minutes

ADDITIONAL TIME:

12 hours

SERVINGS:

12

COOK TIME:

30 minutes

TOTAL TIME:

13 hours 30 minutes

**INGREDIENTS:****For the Dough:**

- ½ cup (75g) active, bubbly sourdough starter
- 2 tsp sugar
- 1 ½ cups (360ml) water
- 3 ⅓ cups (400g) bread flour
- ¾ cup (100g) all-purpose flour
- 2 tsp (10g) sea salt

For Coating and Topping:

- 3 tbsp olive oil (for coating the pan and dough)
- Edible flowers (such as lilacs, cherry blossoms, grape hyacinths), herbs (like rosemary or thyme), and coarse sea salt flakes (optional, for topping)

INSTRUCTIONS:**The Night Before:****1. Prepare the Dough**

In a big mixing bowl, combine the sourdough starter, water, and sugar by whisking them together. Slowly incorporate the bread flour, all-purpose flour, and salt. Stir until you have a coarse dough formed.

2. Rest the Dough

Let the dough sit for approximately 30 minutes before shaping it into a round ball. Transfer it to a well-oiled bowl, turning it to make sure all sides are coated with oil. Place oiled plastic wrap over the bowl and allow it to sit at room temperature for a minimum of 12 hours, or until its size has doubled.

The Next Morning:**3. Check the Dough**

Make sure the dough has increased in size; if it hasn't, allow it to rise a little longer.

4. Prepare the Pan

Coat a sheet pan or a 13x9-inch baking dish with 3 tablespoons of olive oil, using your fingers or a pastry brush to spread it evenly.

5. Shape the Dough

Using oiled hands, take the dough out of the bowl and set it on the prepared pan. Gently stretch the dough just a little bit; don't worry about fitting it perfectly into the pan at this stage.

6. Second Rise

Cover the dough with another inverted sheet pan or well-oiled plastic wrap. Let it rest for at least 2 hours, or until it has doubled again and is bubbly.

Bake the Bread:

7. Preheat the Oven

Set your oven temperature to 425°F (220°C).

8. Dimple the Dough

Apply your fingertips across the surface of the dough to create dimples, and pressing down to the pan without tearing the dough. This step helps create the iconic focaccia texture.

9. Decorate with Flowers and Herbs

Place edible flowers and herbs on top, gently pressing them into the dough. Coat the entire surface, including the toppings, with olive oil. Optionally sprinkle coarse sea salt for added flavor.

10. Bake

Put the focaccia in the oven and bake it for 25-30 minutes, or until its top and bottom turn golden brown.

11. Cool and Enjoy

Allow the focaccia to cool slightly before slicing and serving.

NOTES

Edible Flowers: Choose flowers that are safe to eat, such as pansies, violets, or nasturtiums.

Oven Timing: Watch your bread closely as it bakes; ovens vary, so your focaccia may be done a little sooner or later.



Spring Herb Sourdough Crackers

Transform your leftover sourdough discard into delightful, crispy crackers that pack a punch of fresh herb flavor! This beginner-friendly recipe uses just a few simple ingredients and offers a great way to reduce waste in your kitchen while creating a delicious homemade snack. Perfect for dipping, pairing with cheese, or just enjoying on their own.

PREP TIME:

15 minutes

ADDITIONAL TIME:

24 hours

SERVINGS:

20

COOK TIME:

30 minutes

TOTAL TIME:

24 hours 45 minutes

**INGREDIENTS:**

- 1 cup (200g) mature sourdough starter with 100% hydration.
- ½ cup (60g) all-purpose flour
- ½ cup (60g) whole wheat flour
- 2 tablespoons (12g) rye flour (or substitute with an extra 2 tbsp whole wheat flour)
- 3 tablespoons (32g) extra virgin olive oil
- 1 tablespoon dried herbs de Provence
- ½ teaspoon fine sea salt
- Maldon flake salt, for garnishing (optional)

INSTRUCTIONS:**1. Prepare the Dough:**

In a mixing bowl, blend the sourdough starter with all-purpose flour, whole wheat flour, rye flour, olive oil, herbs de Provence and fine sea salt. Mix until you form a smooth ball of dough. If it feels too sticky to handle easily add some more little as needed.

2. Chill the Dough:

Cover the dough securely in plastic wrap and refrigerate it for a minimum of 30 minutes, or up to 24 hours. Chilling the dough makes it easier to roll out later.

3. Preheat the Oven:

Set your oven to 350°F (175°C) and arrange the racks in the top and bottom sections. Prepare two baking sheets by lining them with parchment paper or silicone mats.

4. Roll Out the Dough:

Cut the chilled dough into half and return one piece to the refrigerator while you work with the other. Divide this portion into four smaller pieces. Roll each piece out into a thin, oblong rectangle using either a rolling pin on a lightly floured surface or a pasta roller if you prefer extra-thin crackers. Aim for the dough to be as thin as possible for the best texture.

5. Prepare for Baking:

Position two rolled-out dough pieces side by side on each baking sheet, ensuring they do not overlap. Gently mist or brush the dough with water, then splash it with Maldon flake salt to enhance its flavor.

6. Bake the Crackers:

Bake for 12-15 minutes, or until the crackers turn golden brown and crispy. To ensure even browning, rotate the pans halfway through baking by switching them from top to bottom and front to back.

7. Cool and Store:

Place the crackers on a wire rack to cool, and repeat these steps with any remaining dough. Once cooled, keep the crackers in an airtight container at room temperature for minimum of one week.

NOTES

Flour Substitutions: Feel free to adjust the types of flour based on your preference or what you have on hand. The recipe will work well as long as the total weight of flour remains unchanged.

Rolling Thin: Rolling the dough as thin as possible is key to achieving that perfect crispiness!

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These spring herb sourdough crackers are a fantastic way to enjoy your sourdough discard while savoring the flavors of fresh herbs. Perfect for serving with your favorite cheese or as a delicious snack on their own!

Fresh Herb Sourdough Flatbread

Craving a quick and delicious way to use your sourdough discard? This Fresh Herb Sourdough Flatbread is a perfect no-wait recipe that transforms your sourdough starter into a flavorful, crispy treat in just 20 minutes. With a fragrant mix of fresh herbs and garlic, it's perfect as a snack, appetizer, or a side to any meal.

PREP TIME:

10 minutes

ADDITIONAL TIME:

0 minutes

SERVINGS:

4

COOK TIME:

15 minutes

TOTAL TIME:

35 minutes

**INGREDIENTS:**

- 2 cups fed sourdough starter
- ½ teaspoon garlic powder
- ½ teaspoon salt (plus more for sprinkling)
- Olive oil (virgin, cold-pressed, for drizzling)
- 5 to 10 cloves fresh garlic, minced
- Fresh herbs of your choice, chopped (like rosemary, thyme, basil, or parsley)

INSTRUCTIONS:**1. Preheat Your Oven:**

Turn your oven on to 400°F (200°C). Place your cast iron pans or pizza stone in the oven to preheat thoroughly. This step ensures a crispy, well-cooked flatbread.

2. Prepare the Sourdough Mixture:

In a mixing bowl, blend together 2 cups of fed sourdough starter with the garlic powder and salt. Stir thoroughly to guarantee that the seasonings are equally distributed in the starter.

3. Chop the Herbs:

While the oven is heating, chop the fresh herbs you've chosen to use and set them aside.

4. Shape the Flatbreads:

Once the pans are heated, carefully remove them from the oven. Pour the sourdough batter onto the pans in any shape you desire—circle, oval, or rustic freeform.

5. Add Flavorful Toppings:

Drizzle a generous amount of olive oil over the flatbreads. Press the minced fresh garlic cloves over the top, evenly distributing them. Then, sprinkle your prepared herbs over the flatbread, followed by a light sprinkling of salt.

6. Bake to Perfection:

Place the flatbreads back in the oven and bake for 5 to 10 minutes. You'll know they're done when they are cooked through, lightly browned on top, and have formed small bubbles from the baking process.

7. Serve and Enjoy:

Take it out of the oven and allow it to cool for a bit before slicing. Enjoy this fresh herb flatbread warm, with your favorite dips or toppings, or simply on its own!

NOTES

Customize Your Herbs: Feel free to use any fresh herbs you have on hand. Basil, rosemary, parsley, thyme, or chives all work wonderfully.

Crispiness Tip: Make sure your pans are thoroughly preheated in the oven for a crispier flatbread.

Garlic Goodness: The more garlic, the better! Modify the number of garlic cloves to match your desired taste.

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This quick and easy flatbread recipe is an ideal way to make the most of your sourdough discard. Perfect for beginners, it brings fresh, vibrant flavors to your table with minimal effort. Enjoy your baking!

Summer: Fruit-Infused Sourdough Recipes

Introduction to Summer Baking

Seasonal Ingredients for Summer

Summer is the season when nature truly shows off. The markets are bursting with fresh, vibrant produce, and there's no better time to bring these ingredients into your sourdough baking. Imagine the sweet juiciness of ripe berries, the refreshing zest of citrus fruits, and the fragrant herbs that thrive in the warm sunshine. Incorporating these seasonal gems into your sourdough not only enhances flavor but also adds color and creativity to your bakes.

Why Bake with Seasonal Ingredients?

Using ingredients that are in season means you're getting the freshest produce at its peak flavor and nutrition. They are not only more delicious but also more affordable, supporting local farmers and reducing your carbon footprint. Plus, summer ingredients bring a natural brightness and lightness to your bread, perfect for the warm days ahead.

Top Summer Ingredients to Elevate Your Sourdough

1. Berries Galore:

Blueberries, strawberries, raspberries, and blackberries are all abundant in the summer months. Their natural sweetness and slight tartness can add a delightful contrast to the tangy flavor of sourdough. Imagine a loaf of blueberry sourdough or strawberry basil bread—fruity, fragrant, and perfect for toasting or enjoying with a smear of fresh butter.

2. Juicy Stone Fruits:

Peaches, apricots, plums, and cherries are in their prime during summer. Their soft, juicy flesh caramelizes beautifully when baked, bringing a natural sweetness and a hint of tang. Try adding diced peaches or cherries into your dough for a unique twist, or create a stunning sourdough galette filled with stone fruits.

3. Fresh Herbs:

Summer is when herbs like basil, rosemary, thyme, and mint are at their most aromatic. Fresh herbs can transform a simple sourdough into something extraordinary.

Think rosemary and sea salt focaccia, or a loaf infused with basil and lemon zest for a refreshing twist. Herbs add both flavor and a visual pop, making your bread more enticing.

4. Citrus Zing:

Lemons, limes, and oranges bring a bright, zesty flavor that can lift any sourdough recipe. Add citrus zest to your dough for a fragrant aroma and a burst of flavor, or use citrus juice for a subtle tang. Citrus pairs beautifully with berries, herbs, and even savory elements like cheese or olives.

5. Vegetables of the Season:

Don't forget that summer brings a bounty of fresh vegetables as well. Zucchini, tomatoes, bell peppers, and sweet corn are all wonderful additions to your bread. Try a savory sourdough with sundried tomatoes and olives, or a zucchini and herb loaf that's light and airy.

6. Tropical Flavors:

Pineapple, mango, and coconut are fruits that bring a taste of the tropics to your sourdough. You can use these fresh or dried to infuse your bread with natural sweetness and a chewy texture. A tropical sourdough with coconut and pineapple is a great way to celebrate summer.

Tips for Using Summer Ingredients in Your Sourdough

- **Use Fresh Ingredients:** Whenever possible, use fresh, in-season produce for the best flavor and texture.
- **Prep Wisely:** Chop fruits and herbs into small pieces to distribute evenly throughout the dough and prevent large pockets of moisture.
- **Balance the Flavors:** Pair sweet fruits with a touch of salt or savory herbs for a well-rounded flavor.
- **Keep It Simple:** Let the natural flavors of the ingredients shine by not overcomplicating the recipe.

By embracing the bounty of summer, you'll create sourdough that is not only delicious but also a celebration of the season's best flavors. So grab your favorite summer ingredients and get ready to bake your most flavorful loaves yet!

Techniques for Incorporating Fruits into Sourdough

Adding fruits to your sourdough can elevate your bread from ordinary to extraordinary. Whether you're aiming for a hint of sweetness, a burst of tang, or a juicy surprise in every bite, fruits can bring a whole new dimension to your loaves.

But how do you incorporate them without making your dough too wet or causing the fruits to sink to the bottom? Let's dive into some simple, beginner-friendly techniques to ensure you get it just right!

1. Choose the Right Fruits

When it comes to baking, not all fruits are created equal. Firmer fruits like apples, pears, or cranberries hold their shape well, while softer fruits like berries or peaches can add moisture and flavor but may need extra care. Dried fruits like raisins, figs, or apricots are fantastic for their concentrated flavor and texture, and they require minimal preparation.

2. Prepare Your Fruits Properly

To prevent fruits from weighing down your dough or making it too wet, preparation is key:

- **Chop It Right:** Cut larger fruits like apples, peaches, or mangoes into small, uniform pieces. This ensures even distribution throughout the dough and prevents large pockets of moisture.
- **Dry or Fresh?:** If you're using fresh fruits, gently pat them dry with a paper towel to eliminate any unnecessary moisture. For dried fruits, consider soaking them briefly in warm water, juice, or even a splash of rum for extra flavor. Just make sure to drain them well before adding to your dough.
- **Zesting and Juicing:** Citrus fruits like lemons, oranges, and limes work well when you use their zest or juice. Zest adds a bright, aromatic flavor without the extra moisture, while juice can be used sparingly to add acidity and a tangy note to your dough.

3. When to Add Fruits

Timing is crucial when incorporating fruits into sourdough:

- **During the Mixing Phase:** Add fruits like raisins, cranberries, or zest during the initial mixing stage. This ensures the fruit is well distributed, but remember to mix gently to avoid crushing delicate fruits.
- **Before the Stretch and Fold:** For larger or softer fruits like berries or peaches, add them just before you begin your stretch and fold process. This minimizes the risk of them getting crushed and helps them stay whole and evenly spread throughout the dough.
- **After the Final Stretch and Fold:** To create a beautiful topping, you can press some fruits into the surface of the dough after shaping, just before the final proofing. This adds a decorative touch and an extra burst of flavor on top!

4. Adjusting for Moisture

Fruits, especially fresh ones, can add extra moisture to your dough. Here's how to handle it:

- **Balance with Flour:** If your dough feels too sticky or wet after adding fruits, you can add a bit more flour, one tablespoon at a time, until you reach the desired consistency. Be cautious not to overdo it, as too much flour can make your bread dense.
- **Use Whole Grains:** Whole wheat flour or spelt flour absorbs more moisture than all-purpose flour. A small percentage of whole grains in your dough can help manage the extra liquid from fruits.

5. Enhancing Flavors with Complementary Ingredients

Pair fruits with herbs, spices, or other flavors to create a well-rounded taste:

- **Spice It Up:** Cinnamon, nutmeg, or cardamom can enhance the sweetness of fruits like apples or raisins.
- **Add Herbs:** Fresh herbs like rosemary, thyme, or basil can add a delightful contrast to sweet or tart fruits. Try rosemary with pears or basil with strawberries for a unique twist.
- **Nuts and Seeds:** Adding nuts or seeds can bring a crunchy texture that pairs beautifully with the softness of fruits, giving your sourdough a delightful bite.

6. Shaping and Scoring for Fruit-Filled Loaves

When shaping your dough, fold the fruits in gently to avoid them breaking apart. For scoring, use a sharp blade to create designs that allow steam to escape and enhance the presentation. Try creative scoring patterns around the fruits to showcase their colors and textures.

7. Tips for a Perfect Bake

- **Lower the Oven Rack:** If you've added a lot of fruits, bake on a lower rack to prevent the sugars in the fruit from burning too quickly.
- **Keep an Eye on the Crust:** Fruit-laden doughs may brown faster due to natural sugars. If your crust darkens too quickly, tent it with foil midway through baking to ensure a perfect golden finish.

By incorporating these techniques, you'll add depth, flavor, and texture to your sourdough, creating loaves that are as beautiful to look at as they are delicious to eat. Experiment with different fruits, pairings, and methods to discover your unique creations!

Recipes





Blueberry Sourdough

Delight your taste buds with this Blueberry Sourdough Bread, a perfect blend of juicy blueberries and tangy lemon, made with sourdough discard for a touch of tangy goodness. This easy recipe comes together quickly, making it perfect for brunch or a delightful mid-afternoon treat.

PREP TIME:

15 minutes

ADDITIONAL TIME:

0 minutes

SERVINGS:

8

COOK TIME:

20 minutes

TOTAL TIME:

35 minutes



INGREDIENTS:

For the Bread:

- 1 cup cane sugar
- Zest and juice of 1 large lemon
- ½ cup unsalted butter, melted and cooled
- 3 large eggs
- ¼ cup avocado oil (or any liquid oil of your choice)
- 1 teaspoon vanilla extract
- ¼ cup milk
- ½ cup sourdough discard
- 1 ½ cups all-purpose flour, plus ½ tablespoon 1 teaspoon salt
- 1 teaspoon baking powder
- 1 ½ cups blueberries

For the Crumble Topping:

- 4 tablespoons unsalted butter, melted
- 2 tablespoons cane sugar
- ½ cup all-purpose flour
- Pinch of salt

INSTRUCTIONS:

1. Prepare Your Oven and Pan

Set your oven to 350°F (175°C) and allow it to preheat. Generously coat a loaf pan with butter or oil, then line it with parchment paper for smooth removal.

2. Mix the Wet Ingredients

In a large bowl, combine the cane sugar, lemon juice, and zest with the melted butter. Beat well for about one minute. Add the eggs, avocado oil, vanilla extract, and milk. Stir again until just combined.

3. Add the Sourdough Discard

Using a wooden spoon, stir in the sourdough until it is fully incorporated into the wet mixture and discard.

4. Combine Dry Ingredients

In another medium bowl, combine the flour, salt, and baking powder by whisking them together. Slowly incorporate these dry ingredients into the wet mixture, gently folding until just combined. Avoid overmixing to ensure a tender loaf.

5. Prepare the Blueberries

In a small bowl, lightly coat the blueberries with ½ tablespoon of flour. This will help prohibit them from sinking to the bottom of the loaf. Carefully fold these floured blueberries into the batter.

6. Pour the Batter

Pour the batter into the prepared loaf pan and spread it equally.

7. **Make the Crumble Topping**

In a small bowl, combine the melted butter, sugar, flour, and a pinch of salt until it forms a crumbly texture. Spread this mixture evenly over the batter in the loaf pan.

8. **Bake the Bread**

Put the loaf in the preheated oven and bake it for 60-70 minutes. Check if it's done by inserting a toothpick into the center; it should come out clean or with only a few moist crumbs attached. Start checking around 50 minutes to avoid over-baking.

9. **Cool and Serve**

Let the bread cool in the pan for 20 minutes. Then, gently move it to a wire rack until it is completely cooled for about 40 minutes before slicing and serving.

NOTES

Fresh or Frozen Blueberries: Fresh blueberries are preferred for this recipe. If using frozen, there's no need to thaw them; just be aware that they might tint the batter purple.

Prevent Blueberries from Sinking: Toss the blueberries in a bit of flour to keep them from sinking to the bottom of the loaf.

Baking Time May Vary: Since ovens can vary, begin checking for doneness at the 50-minute mark.



Enjoy this delightful Blueberry Sourdough Bread as a satisfying breakfast, a delightful snack, or a light dessert. Its moist crumb, zesty lemon flavor, and juicy blueberry bursts are bound to make it a favorite addition to your baking collection!

Strawberry and Basil Sourdough

Experience the delightful blend of flavors with this Strawberry and Basil Sourdough loaf! Combining the sweetness of dried strawberries, the creamy richness of white chocolate chips, and the refreshing hint of basil, this sourdough bread makes for a perfect treat for any time of the day. It's easy, delicious, and the perfect recipe for beginners!

PREP TIME:

10 minutes

ADDITIONAL TIME:

2 hour

SERVINGS:

10

COOK TIME:

1 hour

TOTAL TIME:

3 hour 10 minutes



INGREDIENTS:

- 1 $\frac{2}{3}$ cups bread flour (203 grams)
- 1 $\frac{2}{3}$ cups whole wheat flour (203 grams)
- 1 $\frac{1}{4}$ cups warm water (300 grams)
- $\frac{1}{2}$ cup active sourdough starter (102 grams)
- 1 $\frac{1}{2}$ teaspoons salt (8 grams)
- $\frac{1}{2}$ cup chopped dried strawberries
- $\frac{1}{2}$ cup white chocolate chips
- 1 $\frac{1}{2}$ tablespoons finely chopped fresh basil

INSTRUCTIONS:

1. Mix the Dough:

4:00 p.m. Use your hands to mix together the bread flour, whole wheat flour, warm water, and sourdough starter in a large mixing bowl until you achieve a sticky dough. Cover the bowl with plastic wrap or a tea towel and let it rest for 30 minutes.

2. Add Ingredients:

4:30 p.m. Sprinkle the salt, chopped dried strawberries, white chocolate chips, and chopped basil evenly over the dough. Gently mix until well distributed. Cover and let sit for another 30 minutes.

3. Begin Folding:

5:00 p.m. Perform the first fold by gently stretching and folding the dough over itself from each side. Place a tea towel over the dough and cover it with plastic wrap, then let it sit for 30 minutes.

5:30 p.m. Repeat the folding process. Cover and rest for another 30 minutes.

6:00 p.m. Perform the third fold. Cover and rest again for 30 minutes.

6:30 p.m. Finish the last fold, then cover and allow the dough to rest for an additional 30 minutes.

4. Shape the Dough:

7:00 p.m. Lightly flour your work surface and gently pre-shape the dough into a round shape. Cover with plastic wrap and rest for 15 minutes.

7:15 p.m. Pre-shape again, then place the dough seam-side up in a well-floured banneton basket. Cover with plastic wrap and a towel. Allow it to chill in the refrigerator for a minimum of 30 minutes, or up to 10 hours for a more pronounced sour flavor.

5. Prepare for Baking:

5:00 a.m. Preheat your oven to 500°F (260°C) and place the Dutch oven inside for 30 minutes. Meanwhile, keep your dough chilled in the refrigerator until the preheating process is complete.

Carefully turn the dough onto a sheet of parchment paper. If you want, you can use a stencil and rice flour to create a decorative pattern on the top. Use a sharp knife to score the loaf.

6. Bake the Bread:

Gently place the dough, along with its parchment paper, into the hot Dutch oven. Put on the lid and bake for 15 minutes.

Take off the lid and continue baking for another 20 minutes, or until the crust reaches a medium-brown shade. Keep in mind that baking time may differ based on your oven's temperature.

7. Cool and Serve:

Let the loaf sit on a wire rack for a minimum of one hour before you slice. Enjoy your delicious Strawberry and Basil Sourdough!

NOTES

Tip for First-Time Bakers: Make sure to flour your banneton well to prevent sticking, especially if it is your first time using it.

Flavor Adjustment: The more time the dough spends resting in the fridge, the more pronounced the sourdough flavor will be.

Oven Temperature: Baking times can differ based on your oven's temperature, so watch the crust color closely.

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This Strawberry and Basil Sourdough offers a delightful mix of flavors, perfect for beginners eager to explore the exciting world of sourdough baking!

Apricot and Ginger Sourdough

Soft, sweet, and bursting with flavor, this Apricot and Ginger Sourdough Bread is a treat for the senses. With fruits soaked to infuse natural sweetness and a touch of warmth from ginger, this loaf is ideal for breakfast or as an afternoon treat. Follow this simple, step-by-step guide to bake a bread that's not only delicious but also perfect for beginners!

PREP TIME:

40 minutes

ADDITIONAL TIME:

40 minutes

SERVINGS:

8

COOK TIME:

30 minutes

TOTAL TIME:

7 hours

**INGREDIENTS:**

- 50g Dried Apricots (about $\frac{1}{3}$ cup, chopped)
- 50g Crystallized Ginger (about $\frac{1}{3}$ cup, chopped)
- 1 Tablespoon Vanilla Extract
- 375g Water (1 $\frac{1}{2}$ cups + 2 tablespoons)
- 100g Sourdough Starter (about $\frac{1}{2}$ cup, active and bubbly)
- 500g All-Purpose Flour (4 cups)
- 10g Salt (2 teaspoons)

INSTRUCTIONS:**1. The Night Before:**

Feed Your Starter: Make sure your sourdough starter is active and bubbly by feeding it with equal parts of flour and water, 4-6 hours before mixing the dough.

Soak the Fruit: In a large mixing bowl, combine the dried apricots, crystallized ginger, and vanilla extract. Pour the water over the fruit and let it soak overnight at room temperature. This soaking step infuses the water with the sweetness and flavors of the apricots and ginger, making it perfect for your dough the following day.

2. The Next Day:

Mix the Dough: Add the active sourdough starter and salt to the soaked apricot and ginger mixture (including the water). Mix until thoroughly combined.

Add the flour and mix again until a rough dough forms. Place a cloth over it and allow it to sit for 30 minutes.

3. Stretch and Fold:

Develop the Dough: Over the next 2 hours, perform 4 sets of stretch and folds, every 30 minutes. To achieve this, carefully lift the dough from one side and fold it over itself. Then, rotate the bowl and repeat the process on all sides. This technique helps to strengthen the dough.

Bulk Fermentation:

4. **First Rise:**

Place a tea towel over the bowl and allow the dough to rise at room temperature for 6-8 hours, or until it has doubled in size. Be careful not to over-proof it, especially in warmer environments.

Shape the Dough: Carefully transfer the dough onto a clean surface with a light dusting of flour. With wet hands, stretch the dough out gently into a rectangle. Fold each corner to the center, then flip the dough over so the seam is on the bottom. Pull the dough gently towards you to create surface tension.

5. **Rest:**

Let the shaped dough rest on the counter for 40 minutes. Then, repeat the shaping process one more time, leaving the smooth, taut surface facing upwards.

6. **Overnight Cold Ferment:**

Prepare for Cold Ferment: Line a proofing basket (banneton) with a tea towel and generously dust it with flour. Position the dough into the banneton seam side down. Cover the setup with plastic wrap, then refrigerate for at least 12 hours overnight. One hour before baking, preheat your oven to 480°F (250°C) with a Dutch oven or casserole dish inside to heat thoroughly.

7. **Score and Bake:**

Take the dough out of the fridge and place it on a sheet of parchment paper. Use a sharp knife to score the top in your preferred pattern.

Gently lift the dough using the parchment paper as a sling and place it into the preheated Dutch oven. Place the lid on and bake for half an hour.

Take off the lid and bake for an additional 15-20 minutes, until the crust turns a deep golden brown.

8. **Cool Completely:**

Let the bread cool entirely on a wire rack before you slice. Enjoy the delightful and aromatic Apricot and Ginger Sourdough!

NOTES

Why Soak the Fruit? Soaking the apricots and ginger overnight enhances their flavor and sweetness, infusing them throughout the dough.

Baking Tips: If you prefer a crisper crust, you can remove the lid of the Dutch oven for the final 15-20 minutes of baking.

Starter Care: Keep your sourdough starter active and healthy by regularly feeding it. Remember, the better your starter, the better your bread!



Enjoy this delightful sourdough adventure with your homemade Apricot and Ginger Sourdough Bread!

Raspberry Lemon Sourdough Rolls

Transform your breakfast or brunch into something truly special with these Raspberry Lemon Sourdough Rolls! Filled with juicy raspberries and finished with a zesty lemon cream cheese frosting, these sweet rolls are a delightful twist on classic cinnamon rolls. It is beginner-friendly and perfect for any occasion!

PREP TIME:

40 minutes

ADDITIONAL TIME:

12 hours

SERVINGS:

6

COOK TIME:

30 minutes

TOTAL TIME:

14 hours 10 minutes

**INGREDIENTS:****For the Dough:**

- $\frac{3}{4}$ cup milk (warm)
- $\frac{1}{4}$ cup active sourdough starter
- $\frac{1}{3}$ cup granulated sugar
- 1 large egg
- 3 $\frac{1}{2}$ cups bread flour
- 1 teaspoon salt
- $\frac{1}{2}$ cup (1 stick) unsalted butter, at room temperature

For the Filling:

- 2 cups frozen raspberries
- $\frac{1}{2}$ cup granulated sugar
- 2 teaspoons cornstarch

For the Frosting:

- $\frac{1}{4}$ cup unsalted butter, at room temperature
- 3 oz cream cheese, softened
- 2 tablespoons lemon juice (juice of half a lemon)
- 2 cups powdered sugar

INSTRUCTIONS:**Make the Dough:****1. Mix the Wet Ingredients:**

In a large bowl, mix the active sourdough starter with warm milk until well blended. Add in the sugar and egg, whisking until smooth.

2. Add Dry Ingredients:

Mix the flour and salt together. Cut the room-temperature butter into little pieces and incorporate it into the dough. Use your hands to mix until all traces of butter are blended in. It's normal for the dough to feel slightly sticky at this stage.

3. Rest and Stretch:

Place a damp cloth over the bowl and allow the dough to rest for 30 minutes. To develop gluten, gently lift one side of the dough and fold it onto itself, rotating the bowl as you do this repeatedly. Cover again and let it rest for another 30 minutes before repeating the process. If preferred, use a stand mixer with a dough hook attachment to knead the dough for about 12 minutes instead.

4. Bulk Fermentation:

Place a cover over the bowl and allow the dough to rise at room temperature (approximately 70°F or 21°C) for about 10-12 hours, or overnight until it has almost doubled in size.

Prepare the Rolls:

5. Shape the Dough:

Sprinkle a small amount of flour onto your work surface and place the dough on top. Shape it gently into a rectangle, then use a floured rolling pin to roll it out until it's 12»x17» inches in size. In a small bowl, combine the frozen raspberries, sugar, and cornstarch. Use a fork to gently mash the raspberries until they are slightly crushed but still have small chunks remaining.

6. Fill and Roll:

Spread the raspberry mixture over the rolled-out dough, leaving a one-inch margin along one long edge. Begin rolling the dough tightly into a log from the opposite side. Moisten the clean edge with a little water to seal it closed.

7. Cut and Rise:

Take a sharp, non-serrated knife to slice the log into 12 individual rolls evenly. Place them in a 9»x13» baking dish, cover them with a damp cloth, and allow them to rise until they reach about half their original size, which should take around 3 hours. (Pro tip: Place the pan on a warm surface, like the stovetop above a preheating oven, to speed up the rising.)

Bake and Frost:

8. Bake:

Preheat the oven to 350°F (175°C). Place the rolls on the center rack and bake for 30-35 minutes, until golden brown.

9. Make the Frosting:

While the rolls are baked, prepare the lemon cream cheese frosting. Mix the softened butter, cream cheese, lemon juice, and powdered sugar until they are smooth.

10. Finish and Serve:

Allow the rolls to cool for about 15 minutes before frosting. Spread the frosting generously over the rolls and sprinkle with lemon zest for an extra burst of flavor. Enjoy!

NOTES

Make Ahead: After shaping and slicing, the unbaked rolls can be refrigerated for up to 24 hours or frozen for up to a week. Before baking, let them come to room temperature and complete the second rise.

Extra Tips: Using room temperature ingredients helps the dough rise evenly. For a more intense lemon flavor, add a bit of lemon zest to the dough or filling.



Enjoy these Raspberry Lemon Sourdough Rolls fresh out of the oven, with their delightful combination of tangy raspberries and creamy lemon frosting—a perfect treat any day of the week!

Cherry Almond Sourdough Scones

Enjoy the delightful blend of cherries and almonds in these Cherry Almond Sourdough Scones! Perfect for breakfast, brunch, or an afternoon treat, these scones are tender, buttery, and packed with flavor. And the best part? They're incredibly easy for beginners, so you can impress your friends and family with minimal effort!

PREP TIME:

10 minutes

ADDITIONAL TIME:

10 minutes

SERVINGS:

6

COOK TIME:

30 minutes

TOTAL TIME:

50 minutes

**INGREDIENTS:****For the Scones:**

- 2 cups all-purpose flour
- 1/3 cup granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup (1 stick) cold butter
- 2/3 cup unfed sourdough starter
- 1/2 cup heavy whipping cream (plus 2-3 tablespoons more if needed)
- 1/2 cup dried cherries, chopped
- 1/2 cup sliced almonds

For the Icing:

- 1 cup powdered sugar
- 1 1/2 tablespoons whole milk
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract

INSTRUCTIONS:**Prepare the Pan and Ingredients:****1. Preheat the Oven:**

Preheat your oven to 400°F (200°C). Grease your scone pan with baking spray. If you don't have access to a scone pan, you can simply use a baking sheet lined with parchment paper.

2. Chop the Cherries:

On a cutting board, finely chop the dried cherries into small pieces. This will distribute the sweet and tart flavor throughout every bite.

Make the Scones:**3. Combine Dry Ingredients:**

In a medium-sized mixing bowl, combine the flour, sugar, baking powder, baking soda, and salt by whisking them together. Cut in the Butter: Cut the cold butter into small cubes. Using a blending fork or your fingers, mix it into the dry ingredients until it forms a crumbly texture.

4. Mix the Wet Ingredients:

Make a well in the middle of the flour mixture. Pour in the sourdough starter and 1/2 cup of heavy whipping cream. Stir gently until the dough starts to form. If the dough seems too dry, add an extra tablespoon or two of cream until it forms a soft, cohesive ball.

Add Cherries and Almonds: Fold in the chopped dried cherries and sliced almonds. Knead lightly with your hands just until everything is well combined.

5. Shape the Dough:

Form the dough into a round disc about 7-8 inches in diameter. If the dough is sticky, dust your hands or work surface lightly with flour.

6. Cut the Scones:

Slice the disc into eight equal wedges, like a pizza. Place each wedge into the scone pan or onto your prepared baking sheet.

7. Bake the Scones:

Place in the preheated oven and bake for 15-20 minutes, or until they achieve a light golden hue. Let them cool in the pan for approximately 10 minutes before moving to a wire rack.

Prepare the Icing:

8. Mix the Icing:

In a small bowl, combine the powdered sugar, milk, vanilla extract, and almond extract by whisking them together until smooth.

9. Drizzle the Icing:

Drizzle the icing over the warm scones, allowing it to set slightly before serving.

NOTES

Use Cold Butter: Cold butter is key to achieving the flaky texture in scones. Make sure it's straight from the fridge!

Adjust Cream as Needed: The amount of cream needed to bring the dough together may vary based on how thick your sourdough starter is.

Versatile Add-Ins: Feel free to swap out the cherries for other dried fruits, or try adding different nuts for variety!

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Enjoy baking and sharing these Cherry Almond Sourdough Scones—a delightful blend of sweet, tart, and nutty flavors that will quickly become a favorite in your kitchen!

Specialty Bakes





Sourdough Fruit Tarts

Indulge in the delightful combination of flaky sourdough pastry and juicy, fresh fruit with these Sourdough Fruit Tarts! Adding a bit of sourdough discard to the crust gives these treats an extra tangy flavor, perfect for beginners eager to explore the joys of sourdough baking. These tarts are great for breakfast, a snack, or a light dessert.

PREP TIME:

30 minutes

ADDITIONAL TIME:

0 minutes

SERVINGS:

9

COOK TIME:

10 minutes

TOTAL TIME:

40 minutes

**INGREDIENTS:****For the Crust:**

- 1 cup sourdough puff pastry dough
- 1 egg, beaten
- 1/4 cup cane sugar
- 1 tablespoon cornstarch
- 1 cup mixed berries (such as blueberries, blackberries, cherries)

For the Glaze:

- 1/2 cup powdered sugar, sifted
- 1 1/2 teaspoons water or milk
- 3/4 teaspoon vanilla extract

INSTRUCTIONS:**1. Prepare the Dough:**

Dust your work surface with a light layer of flour, then roll out the sourdough puff pastry dough into a 12-inch rectangle.

Trim 1/2-inch off the edges using a sharp knife or pizza cutter to help the pastry layers rise evenly.

Divide the dough into nine 3 1/2-inch squares and arrange them on a baking sheet lined with parchment paper.

Chill the dough in the refrigerator for a minimum of 30 minutes.

2. Preheat and Prepare:

Preheat your oven to 425°F (220°C).

Brush the edges of each dough square with the beaten egg, avoiding the very edges to prevent them from sticking together.

3. Assemble the Tarts:

Combine the cane sugar and cornstarch in a small bowl.

Sprinkle the center of each dough square with the sugar mixture.

Place the mixed berries on top of the sugar, creating a pile in the center of each square.

4. Bake:

Place the tarts in a preheated oven and bake for 15-20 minutes, or until they turn golden brown and the pastry puffs up.

Move the tarts to a cooling rack and let them cool down before applying the glaze.

5. Prepare the Glaze:

In a small bowl, combine the powdered sugar, water (or milk), and vanilla extract until smooth. If the glaze is too thick, gradually add more water, one teaspoon at a time, until your desired consistency rate is achieved.

6. Finish and Serve:

Drizzle the glaze over the cooled tarts and serve. These are best enjoyed fresh but can be stored in an airtight container at room temperature for up to 3 days.

NOTES

Measure Accurately: For the most consistent results, use a kitchen scale to measure ingredients by weight.

Avoid Lumpy Glaze: Make sure to sift the powdered sugar to keep your glaze smooth and free of lumps.

Watch Your Oven: Every oven is different, so keep an eye on your tarts while baking to avoid over-browning.



Enjoy making these Sourdough Fruit Tarts—a simple yet delightful recipe that brings out the fresh flavors of your favorite fruits, wrapped in a flaky, buttery crust. Perfect for impressing guests or enjoying a quiet moment of baking bliss!

Summer Blueberry Sourdough Muffins

Indulge in these light and fluffy Summer Blueberry Sourdough Muffins! Bursting with juicy blueberries and a hint of sourdough tang, these muffins are the perfect breakfast treat or mid-day snack. Easy to make and beginner-friendly, they'll soon become a family favorite.

PREP TIME:

5 minutes

ADDITIONAL TIME:

0 minutes

SERVINGS:

8

COOK TIME:

10 minutes

TOTAL TIME:

15 minutes

**INGREDIENTS:****Dry Ingredients:**

- 2 cups all-purpose flour
- 1 cup granulated sugar
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon ground cinnamon

Wet Ingredients:

- 8 tablespoons unsalted butter, melted
- 2 large eggs at room temperature
- 1/2 cup sourdough starter discard
- 1 teaspoon vanilla extract
- 1 cup fresh or frozen blueberries

INSTRUCTIONS:**1. Preheat the Oven:**

Set your oven to 425°F (220°C) and allow it to preheat. Prepare a 12-cup muffin tin by either greasing it or lining each cup with paper liners.

2. Mix the Dry Ingredients:

In a medium-sized bowl, whisk together the flour, sugar, salt, baking powder, baking soda, and cinnamon until well combined.

3. Prepare the Wet Ingredients:

In another large bowl, combine the melted butter, sugar, sourdough discard, and vanilla extract. Whisk until the mixture is smooth.

Add the eggs individually, whisking rigorously after adding each one.

4. Combine Wet and Dry Mixtures:

Slowly incorporate the dry ingredients into the wet mixture, stirring gently until they are just combined. Take care not to mix too much, as the batter should remain slightly lumpy.

5. Add the Blueberries:

Carefully mix in the blueberries until they are spread equally throughout the batter.

6. Optional: Rest the Batter:

For a better texture, allow the batter to rest in the fridge for about an hour.

7. Fill the Muffin Tins:

Evenly distribute the batter into the prepared muffin cups, ensuring each one is filled approximately three-quarters full.

8. Bake:

Preheat the oven to 425°F (220°C) and bake for 5-6 minutes. Without opening the oven door, lower the temperature to 350°F (175°C) and continue baking for another 13-15 minutes, or until a toothpick placed at the center of a muffin appears clean.

9. Cool and Serve:

Let the muffins cool in the pan for 5-10 minutes. Afterwards, move them to a wire rack to finish cooling thoroughly before enjoying them.

NOTES

Use Fresh or Frozen Blueberries: Both works well! If using frozen blueberries, keep them frozen to prevent the batter from turning purple.

Prevent Sinking Blueberries: Toss the blueberries in a teaspoon of flour before adding them to the batter to keep them evenly distributed.

Long-Fermented Option: To ferment the batter longer, use 1 cup of sourdough starter and let it sit for 4-6 hours at room temperature before baking.



Enjoy these delightful Summer Blueberry Sourdough Muffins with a hot cup of coffee or tea for a deliciously fresh start to your day!

Fruit Sourdough Loaf

This Fruit Sourdough Loaf is a delightful mix of dried fruits and warm spices, yielding a tender, soft texture that's perfect for breakfast or a midday treat. Designed for beginners, this recipe guides you step-by-step, making sourdough baking approachable and enjoyable!

PREP TIME:

15 minutes

ADDITIONAL TIME:

6 hours

SERVINGS:

12

COOK TIME:

25 minutes

TOTAL TIME:

7 hours 40 minutes



INGREDIENTS:

Starter:

- 2 tablespoons (30g) sourdough starter
- 1/2 cup (60g) all-purpose flour
- 1/4 cup (60g) water

Dough:

- 3 1/2 cups (450g) all-purpose or bread flour (protein level of at least 11%)
- 1/3 cup (75g) soft brown sugar
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1 teaspoon vanilla extract or paste
- 1/2 teaspoon salt
- 3/4 cup (180g) whole milk
- 1/2 cup (120g) active sourdough starter

- 1/4 cup (60g) fresh orange juice
- 1 large egg
- 1/4 cup (60g) unsalted butter, at room temperature, cubed
- 1 cup (200g) mixed dried fruit (e.g., cherries, raisins, apricots, cranberries, apple)
- 1 tablespoon finely grated orange zest

INSTRUCTIONS:

1. Prepare the Starter:

Mix the sourdough starter with flour and water in a small bowl. Cover and let it rise until doubled, about 4-6 hours.

2. Make the Dough:

In the bowl of a stand mixer equipped with a dough hook, mix the flour, brown sugar, spices (cinnamon, ginger, nutmeg, cloves), vanilla extract, salt, milk doubled starter with orange juice and egg.

Mix at medium speed for approximately 2 minutes until the dough starts forming.

Slowly incorporate the butter, mixing for 8-10 minutes until the dough becomes smooth and flexible.

3. Incorporate the Fruits:

Add the mixed dried fruit and orange zest to the dough and mix until evenly distributed.

4. Bulk Fermentation:

Transfer the dough to a lightly floured surface, shape it into a ball, and place it in a large bowl. Cover with a damp tea towel.

Allow it to bulk ferment in a warm spot (around 77°F/25°C) until it increases in size by 50-60%. This may take about 4-6 hours.

5. Cold Proof:

Cover the bowl tightly and refrigerate for 5-16 hours until ready to shape.

6. Shape the Dough:

Set the chilled dough onto a floured surface and roll it out into an 8-inch by 9-inch rectangle.

Roll the dough tightly into an 8-inch log. Place it in a parchment-lined 9x5 inch loaf pan, seam side down. Use plastic wrap or a damp cloth to cover.

7. Second Rise:

Allow the dough to rise in a warm location until it increases in size, reaching the top of the pan. This may take 4-6 hours.

8. Bake the Loaf:

Preheat the oven to 350°F (180°C).

Bake for a period of 40 to 45 minutes, or until the top turns a deep golden brown.

The internal temperature should reach between 190-200°F (88-94°C).

Take it out of the pan and place it on a wire rack to sit before you slice

NOTES

Baker's Schedule:

Option 1:

Night Before: Feed the sourdough starter.

Day 1: 9 am: Mix the dough and bulk ferment for 4-6 hours.

2:30 pm: Cold proof until the evening.

8:30 pm: Shape and leave to rise overnight at room temperature.

Day 2: 8 am: Bake.

Option 2:

Day 1: 8 am: Feed the starter.

2 pm: Mix the dough and bulk ferment for 4-6 hours.

6:30 pm: Cold proof until the morning.

Day 2: 8 am: Shape and rise for 4-6 hours.

1 pm: Bake.



Enjoy the delightful combination of dried fruits and warm spices in this Fruit Sourdough Loaf—a perfect treat for any time of day!

Fall: Pumpkin and Squash Sourdough Breads

Introduction to Fall Baking: Embracing the Flavors of the Season

As the air turns crisp and the leaves paint the landscape in vibrant hues, it's time to bring the warmth of fall into your kitchen with seasonal sourdough baking. Autumn is the perfect season to explore the comforting, earthy flavors that sourdough pairs so beautifully with. From the natural sweetness of pumpkin and squash to the rich, spicy undertones of cinnamon and nutmeg, this is a time to celebrate the abundance of fall harvests.

Seasonal Ingredients for Fall: Bringing the Harvest to Your Loaves

Autumn offers an array of wonderful ingredients that add depth and complexity to your sourdough creations. Think of the velvety sweetness of roasted pumpkin, the buttery nuttiness of acorn squash, and the tart burst of cranberries. These ingredients not only enhance the flavor and texture of your bread but also bring a natural touch of sweetness and moisture, making your loaves irresistibly tender.

Here are some key fall ingredients to incorporate:

- **Pumpkin:** Whether pureed or roasted, pumpkin adds a warm, subtle sweetness to your sourdough, along with a beautiful golden hue.
- **Squash:** Varieties like butternut, acorn, and delicata squash lend a creamy, slightly sweet flavor, perfect for adding moisture and a bit of complexity to your bread.
- **Apples and Pears:** These fruits add natural sweetness and moisture, while their tartness balances out the sourdough's tangy notes.
- **Cranberries:** Fresh or dried, cranberries bring a bright, tangy flavor that cuts through the richness of sourdough, adding a beautiful visual pop to your loaves.
- **Spices:** Cinnamon, nutmeg, ginger, and cloves infuse your bread with a warm, aromatic touch that evokes the cozy feel of fall.

Benefits of Using Pumpkin and Squash in Sourdough: A Seasonal Supercharge!

Pumpkin and squash are not only delicious additions to your sourdough, but they also offer several benefits that can enhance your baking experience:

- 1. Natural Sweetness and Moisture:** Pumpkin and squash are naturally sweet, reducing the need for added sugars. They also bring moisture, resulting in a soft, tender crumb—perfect for a comforting autumn loaf.
- 2. Nutrient Boost:** These vibrant vegetables are packed with vitamins A and C, potassium, and fiber, making your sourdough not just delicious, but also a nourishing choice.
- 3. Extended Freshness:** The moisture content in pumpkin and squash helps keep your sourdough fresh for longer. Say goodbye to dry, stale bread and hello to loaves that stay soft and flavorful!
- 4. Versatility:** Whether you're making a classic pumpkin spice loaf, a savory squash focaccia, or even a sweet apple and cranberry sourdough, these fall ingredients adapt wonderfully to both sweet and savory recipes.

Your Fall Baking Journey Begins Here!

This fall, let's bring the rich flavors of the season into your kitchen. With each recipe, you'll discover how easy it is to incorporate these wholesome, seasonal ingredients into your sourdough baking, creating comforting, delicious loaves that capture the very essence of autumn. Get ready to fill your home with the wonderful aromas of fall—it's time to bake with the season's best!



Recipes



Pumpkin Spice Sourdough

Bring the comforting flavors of fall to your kitchen with this Pumpkin Spice Sourdough Bread! Perfect for beginners, this recipe adds a delightful sourdough twist to the classic pumpkin bread, resulting in a lighter texture and an enticing tangy flavor.

PREP TIME:

15 minutes

BAKE TIME:

1 hour - 1 hour 5 minutes

SERVINGS:

16

TOTAL TIME:

1 hour 15 minutes

ADDITIONAL TIME:

0 minutes



INGREDIENTS:

Wet Ingredients:

- 1/3 cup vegetable oil
- 1/2 cup granulated sugar
- 1/4 cup molasses
- 2 large eggs
- 1 cup pumpkin purée (canned or homemade)
- 3/4 cup sourdough starter
- 1 teaspoon vanilla extract

Dry Ingredients:

- 2 cups all-purpose flour
- 3/4 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda

Add-Ins:

- 1/2 cup chopped walnuts
- 1/2 cup raisins (optional)

INSTRUCTIONS:

1. Preheat the Oven:

Start by preheating your oven to 350°F (175°C). Prepare a 9»x5» loaf pan by greasing it well or lining it with parchment paper for easy removal.

2. Mix the Wet Ingredients:

In a large mixing bowl, mix the vegetable oil, granulated sugar, and molasses together. Gradually beat in the eggs until you achieve a smooth consistency. Stir in the pumpkin purée, sourdough starter, and vanilla extract until everything is well incorporated.

3. Combine the Dry Ingredients:

In another bowl, combine the flour, salt, cinnamon, ginger, cloves, nutmeg, baking powder, and baking soda by whisking them together. Make sure the spices are equally mixed throughout.

4. Incorporate Dry Ingredients into Wet Mixture:

Slowly incorporate the dry ingredients into the wet mixture, stirring gently until just combined. Take care not to overmix as this will help keep the bread light and fluffy. Gently fold in the chopped walnuts and raisins, if desired.

5. Prepare and Bake:

Transfer the batter to the prepared loaf pan and smooth out the top using a spatula. Put it in the preheated oven, baking for 60 to 65 minutes or until a knife placed at the center appears clean.

6. Cool the Bread:

Take the bread out of the oven and allow it to cool in its pan on a wire rack for approximately 15 minutes. Afterwards, remove the loaf from the pan and place it directly on the rack to finish cooling totally before you slice.

7. Store the Bread:

Wrap the cooled bread securely in plastic wrap or keep it in an airtight container. It will stay fresh at room temperature for some days, and you can also freeze it for extended storage.

NOTES

Use Fresh Pumpkin Purée:

Freshly made pumpkin purée can add extra flavor and moisture to your bread. Simply steam or roast a small pumpkin, then blend until smooth.



Enjoy your cozy slice of autumn with this delightful Pumpkin Spice Sourdough Bread. The tangy hint from the sourdough combined with warm spices and pumpkin creates a perfectly balanced fall treat. Happy baking!

Squash, Sage and Sourdough bake

This comforting bake combines the rich flavors of butternut squash, earthy sage, and crispy sourdough for a deliciously satisfying dish. It takes a bit of preparation, but the result is well worth it—perfect for batch cooking with portions to freeze! Enjoy it on its own or as a side dish for a wholesome meal.

PREP TIME:

45 minutes

ADDITIONAL TIME:

0 minutes

SERVINGS:

6

COOK TIME:

1 hour 45 minutes

TOTAL TIME:

2 hour 30 minutes

**INGREDIENTS:**

- 2 ½ lbs (1150g) butternut squash, peeled and thinly sliced
- 1 tbsp (10ml) olive oil
- 2 red onions (220g), diced
- 4 cloves garlic (12g)
- 2 red chili peppers (26g), finely chopped
- 2 tsp lemon zest
- 3 ½ oz (100g) sourdough bread, turned into breadcrumbs
- 2 tsp fresh sage leaves, finely chopped
- ½ cup (50g) double cream alternative or light cream
- 1 vegetable stock pot or cube
- 1 ¼ cups (300ml) boiling water
- 3 ½ oz (100g) pecorino cheese, grated
- 1 ½ tbsp (15g) pumpkin seeds

INSTRUCTIONS:**1. Prepare the Vegetables:**

Preheat your oven to 285°F (140°C). Peel and dice the red onions. Peel and thinly slice the garlic cloves. Peel the butternut squash, halve it lengthwise, scoop out the seeds, and slice it into thin semi-circles. Finely chop the fresh sage leaves, and zest the lemon. Finely chop the red chili peppers.

2. Cook the Aromatics:

Heat the olive oil in a frying pan over medium heat. Introduce the diced onions and sauté them gently, stirring often until they become soft make sure not to let them brown. Add the garlic slices and continue cooking for another 5-10 minutes until aromatic. Take it off the heat, mix in the chopped sage, and set aside.

3. Layer the Bake:

In a large, shallow casserole dish, start by layering the thin slices of butternut squash. Alternate layers with the onion and garlic mixture, finishing with a layer of squash on top.

4. Make the Sauce:

Dissolve the vegetable stock in 1 ¼ cups (300ml) of boiling water. In a small bowl, mix a few spoonfuls of the stock with 1 tablespoon of flour to make a smooth paste. Gradually add the remaining stock, whisking until completely combined. Stir in the cream alternative.

5. Assemble and Bake:

Distribute the sauce evenly over the squash and onion layers in the casserole dish. Season with salt and freshly ground black pepper. Wrap the dish with foil and place it in the preheated oven to bake for 1½ hours.

6. Prepare the Topping:

While the bake is in the oven, pulse the sourdough bread in a food processor to make coarse breadcrumbs. Mix the breadcrumbs with the lemon zest, finely chopped chilies, and grated pecorino cheese.

7. Finish Baking:

Take the dish out of the oven and evenly sprinkle the breadcrumb and cheese mixture on top. Add a layer of pumpkin seeds over this topping. Set your oven temperature to 350°F (180°C) and place the bake back in the oven. Bake for another 15 minutes or until you see that the breadcrumbs have turned golden brown and the cheese has melted nicely.

8. Serve:

Let the dish cool for a few minutes before serving. Enjoy this flavorful dish on its own or as a side to your favorite main course.



This dish is a great way to celebrate the flavors of fall and makes a delightful addition to any meal. Perfect for vegetarians and can easily be adapted to suit different tastes!

Sweet Orange Potato Sourdough

This Sweet Orange Potato Sourdough is a perfect way to enjoy the comforting flavors of fall. With its soft crumb, a hint of sweetness from the orange sweet potatoes, and the tangy touch of sourdough, this bread is a delightful addition to any meal. Easy to make, it's a beginner-friendly recipe that will impress everyone at the table.

PREP TIME:

15 minutes

ADDITIONAL TIME:

1 hour to 1 hour 5 minutes

SERVINGS:

16

COOK TIME:

1 hour 15 minutes

TOTAL TIME:

3 hour 20 minutes

**INGREDIENTS:****Dry Ingredients:**

- 2 ¼ cups bread flour (90%)
- ¼ cup whole wheat flour (10%)

Wet Ingredients:

- 1 cup water, divided (use 2 tsp later for mixing with salt) (77% hydration)
- ¼ cup mashed orange sweet potatoes (about 1 medium-sized sweet potato, steamed and mashed) (21%)

Additional Ingredients:

- 2 tsp sea salt (2%)

INSTRUCTIONS:**1. Prepare the Starter:**

Feed your sourdough starter at a ratio of 1:1:1 (starter:flour) and let it sit at room temperature (82-86°F / 28-30°C) until it triples in size, about 4-5 hours. Adjust the feeding schedule to fit your routine, ensuring that your starter is at its peak when you begin baking.

2. Prepare the Sweet Potatoes:

Peel and chop the orange sweet potatoes into small pieces. Steam them for about 20 minutes or until tender. Mash the cooked sweet potatoes with a fork or potato masher, and set aside, discarding any excess liquid.

3. Autolyse the Dough:

In a large bowl, combine the bread flour, whole wheat flour, and ¾ cup of water (keeping aside 2 tsp for later use). Stir until all the flour is fully moistened with no dry spots left. Place a cover over the bowl and allow it to sit at room temperature for 1-2 hours. This rest period helps the gluten to develop.

4. Add the Sourdough Starter and Salt:

Wet your hands to prevent sticking, then add the ¼ cup of sourdough starter and sprinkle the 2 tsp of sea salt over the dough. Mix for 5-7 minutes using a folding motion until the starter and salt are fully incorporated into the dough.

5. Rest and Fold:

Place a cover over the bowl and allow the dough to rest for 30 minutes. Then, execute a series of folds by pulling one side of the dough up and folding it onto itself. Turn the bowl and repeat this process on all four sides. Afterward, flip the dough over and shape it into a ball. Cover again and let it rest for another 30 minutes or until you notice that it's spreading slightly.

6. Incorporate the Sweet Potatoes:

Lightly mist your countertop with water to prevent sticking, and stretch the dough into a large rectangle. Spread the mashed sweet potatoes evenly over the surface of the dough. Fold the dough over from each side into the center, then fold the top down halfway and the bottom up over it.

7. Bulk Fermentation:

Put the dough in a square dish and cover it. Allow it to rest for 40-45 minutes, or until it spreads out. Every 60-75 minutes, do two sets of coil folds until the dough has expanded by 50% in size. The dough should look puffy and jiggle slightly when shaken. This process will take around 5 hours.

8. Shape and Proof:

Lightly dust your countertop with flour and form the dough into a firm round or oval loaf. Set it in a floured banneton (proofing basket) and allow it to rest at room temperature for 15 minutes. Then, move it to the refrigerator to proof overnight for 12-16 hours.

9. Bake the Bread:

Set your oven to 475°F (250°C) and place a Dutch oven inside, allowing it to heat up for 30-60 minutes. Once you're ready to bake, flip the dough onto a sheet of parchment paper. With a sharp blade or lame, make cuts in the dough about ½ inch deep at an angle of 45 degrees. Carefully transfer the scored dough along with the parchment paper into the hot Dutch oven, cover it then bake for approximately 25 minutes.

10. Finish Baking:

Take off the lid, reduce the temperature to 430°F (220°C), and bake for an additional 10-15 minutes until the crust turns golden and crispy. Once done, take the bread out of the oven and let it cool totally on a wire rack before you slice.

NOTES

Using the Right Temperature: Always keep your dough at a warm and consistent room temperature during bulk fermentation to encourage proper fermentation.



Enjoy your delicious homemade Sweet Orange Potato Sourdough with its unique tangy flavor and fluffy crumb! Perfect for beginners, this recipe will help you gain confidence in your sourdough baking skills.

Apple Cinnamon Sourdough

Embrace the warm, cozy flavors of fall with this Apple Cinnamon Sourdough bread. Perfect for beginners, this recipe combines the sweetness of cooked apples and a hint of cinnamon spice with the delightful tang of sourdough, creating a bread that's perfect for breakfast, afternoon snacks, or any time you want a comforting treat.

PREP TIME:

15 minutes

ADDITIONAL TIME:

1 hour to 1 hour 5 minutes

SERVINGS:

16

COOK TIME:

1 hour

TOTAL TIME:

1 hour 20 minutes

**INGREDIENTS:****For the Apple Mixture:**

- 3 Granny Smith apples, peeled and diced (or Bramley apples)
- 1 ½ tsp ground cinnamon
- ¼ tsp ground nutmeg
- 3 tbsp brown sugar
- 1 small knob of butter

For the Dough:

- 3 ⅓ cups (400g) strong white flour
- 1 ⅘ cups (260g) water
- ½ cup (120g) active sourdough starter
- 1 tsp salt

INSTRUCTIONS:**1. Prepare the Apple Mixture:**

Peel and dice the apples into 1.5-2cm cubes.

In a small saucepan, toss the diced apples with the cinnamon, nutmeg, and brown sugar. Add the butter and cook over medium heat for about 3-5 minutes, stirring occasionally, until the apples begin to soften. Set aside to cool while you prepare the dough.

2. Mix the Dough (Step 1):

In a large mixing bowl, add the flour and water. Use your hands or a stand mixer with a dough hook to mix until you achieve a sticky, shaggy dough without any dry flour remaining. Place a clean tea towel over it and allow it to sit at room temperature for 30 minutes. (This is called the autolyse step, allowing the flour to fully hydrate and gluten to begin developing.)

3. Incorporate the Starter and Salt (Step 2):

Once the dough has rested, incorporate the active sourdough starter on one side of the bowl and sprinkle salt on the other. Knead by hand for 6-8 minutes, or use a stand mixer at medium-low speed for approximately 5 minutes until fully mixed. Expect a sticky and wet texture—resist adding extra flour! Move the dough to a lightly oiled bowl, cover it, and allow it to rest at room temperature for 30-45 minutes.

4. **Add the Apples (Step 3):**

Lightly dust a clean work surface with flour and turn the dough out onto it. Oil your hands to prevent sticking and gently stretch the dough into a rough rectangle, about 8x12 inches (20x30cm). Scatter half of the cooled apple mixture evenly over the dough. Fold the dough like a letter: bottom third up, top third down, then fold in the sides to form a dough parcel. Place back in the oiled bowl, cover, and let rest for another 30-45 minutes at room temperature.

5. **Repeat the Folding Process (Step 4):**

Repeat the process of stretching and folding: carefully extend the dough into a rectangular shape, distribute the remaining apples over it, and fold it back into a parcel. Return the dough to the oiled bowl, cover it, and allow it to cool for 1½ - 2 hours at room temperature.

6. **Shape and Prove Overnight (Step 5):**

After the final rest, turn the dough out onto a floured surface and shape it into a ball. Tighten the surface of the dough by pulling it towards yourself while cupping your hands around it. Place the dough, seam side up, in a well-floured 8-inch (20cm) round proving basket or bowl lined with a floured tea towel. Cover and refrigerate overnight.

7. **Bake the Bread (Step 6):**

The following morning, preheat your oven to 475°F (250°C) or 450°F (230°C) if using a fan-assisted oven.

If not using a Dutch oven: Position a roasting tray on the bottom shelf to preheat. Carefully transfer the dough onto a floured baking sheet with the seam side facing down. Use a sharp knife to score the top of the loaf. Pour boiling water into your heated roasting tray to generate steam, then bake for 30-35 minutes or until tapping on its underside produces a hollow sound in the bread. If using a Dutch oven: Preheat your Dutch oven for 30 minutes before use. Place the dough, seam side down, onto a floured surface and make cuts on the top. Cover it with the lid and bake for 40 minutes. Then, take off the lid and continue baking for another 10-15 minutes until it turns golden brown.

8. **Cool the Bread:**

Place the baked bread on a wire rack and allow it to cool totally before you slice.

NOTES

Don't Rush the Proving: Allow enough time for the dough to ferment and rise, which helps develop its flavor and structure.

Use Fresh Apples: Granny Smith or Bramley apples work best for their tart flavor, which complements the sweet and spiced notes in the bread.



Enjoy your delicious homemade Apple Cinnamon Sourdough bread—a perfect companion for tea, breakfast, or an afternoon snack!

Cranberry Walnut Sourdough

Indulge in the delightful combination of sweet cranberries and crunchy walnuts with this Cranberry Walnut Sourdough bread. This festive and flavorful loaf is perfect for holiday gatherings or as a special treat any time of year. The tangy sourdough complements the sweet and nutty additions beautifully, making it a must-try for beginners in sourdough baking!

PREP TIME:

1 hour

ADDITIONAL TIME:

20 hours

SERVINGS:

10

COOK TIME:

45 minutes

TOTAL TIME:

21 hours 45 minutes

**INGREDIENTS:****For the Dough:**

- 3 ½ cups (500g) unbleached all-purpose flour
- 1 ½ cups (200g) freshly ground whole wheat flour
- 1 ¾ cups (250g) bread flour
- 1 cup (200g) active sourdough starter (bubbly and active)
- 2 ¾ cups (650g) water, room temperature
- 1 tablespoon (20g) salt

For the Mix-ins:

- 1 cup (120g) walnuts, shelled, chopped, and toasted
- ¾ cup (85g) dried sweetened cranberries

INSTRUCTIONS:**1. Prepare Your Starter:**

To ensure your sourdough starter is bubbly, active, and doubled in size before baking, feed it 4-12 hours before starting the process. In a large mixing bowl, mix together the water and flour (all-purpose, whole wheat, and bread flour). Allow this mixture to rest for 30 minutes—this step is called autolyse, which helps hydrate the flour and develop gluten.

2. Add the Starter and Salt:

Add your active sourdough starter to the flour and water mixture. Mix well with your hands or a spatula to incorporate. Then, sprinkle salt over the dough. Continue mixing by hand for about 5 minutes until the dough comes together into a shaggy mass.

3. Stretch and Fold:

Place a damp cloth or plastic wrap over the dough and let it sit for 30 minutes. For the first round of stretch and fold, moisten your hands to avoid sticking. Lift one side of the dough, stretch it upward, then fold it back into the center. Turn the bowl slightly and repeat this process on all sides until each has been stretched. Let the dough rest again for 15 more minutes.

4. Repeat the Stretch and Fold:

Perform three more rounds of stretching and folding, enabling the dough to sit for 15 minutes in between each round.

5. Add Walnuts and Cranberries:

Toast the walnuts in a skillet over medium heat for a few minutes and let them cool. Add the toasted walnuts and dried cranberries to the dough during the next round of stretch and fold. Gently incorporate them into the dough. Allow the dough to rest for another 30 minutes.

6. Final Stretch and Fold:

Perform one last stretch and fold, then cover the bowl with a damp towel or plastic wrap. Allow the dough to bulk ferment at room temperature until it has doubled in size—this may take anywhere from 4 to 6 hours, depending on the ambient temperature and the maturity of your starter. Turn the dough onto a lightly floured surface and divide it into two equal portions. Shape each portion into a ball by gently spinning it on the counter, creating a «skin» on the surface. Let the shaped dough rest uncovered for 15-20 minutes.

7. Prepare for Final Proof:

Turn the dough balls over, smooth side down, and shape them again by folding the edges into the center. Put the dough, seam side up, into a floured banneton or a bowl lined with a tea towel. Wrap it with plastic wrap or place it in a reusable bag, then refrigerate for 12-15 hours (or overnight). Preheat your oven to 500°F (260°C) with a Dutch oven inside for at least 1 hour.

8. Bake the Loaves:

Carefully remove the dough from the fridge and place it on a piece of parchment paper, smoothing it down. Score the top with a razor or sharp knife. Transfer the dough to the preheated Dutch oven and cover with a lid. Bake at 500°F (260°C) for 20 minutes, then remove the lid, reduce the oven temperature to 475°F (245°C), and bake for an additional 25 minutes or until the crust is deep golden brown.

9. Cool and Serve:

Remove the loaves from the oven and allow them to cool completely on a wire rack before slicing. Enjoy your Cranberry Walnut Sourdough with butter, honey, or on its own!

NOTES

Measure Carefully: Use a kitchen scale for accurate measurements, as baking is a precise science.

Adjust Fermentation Time: Your dough may ferment faster or slower depending on the room temperature and the activity level of your starter. Cooler environments require longer fermentation.

No Dutch Oven? Use a baking sheet or stone and add steam by placing a dish of ice cubes on a lower rack to create a crispy crust.



This Cranberry Walnut Sourdough is not just a treat for the holidays, but a delicious bread for any time you want a sweet and nutty flavor combination.

A close-up photograph of two golden-brown, glossy specialty bakes, possibly cinnamon rolls, resting on a rustic wooden surface. The bakes are partially broken apart, revealing a soft, white interior. Several autumn leaves in shades of red, orange, and yellow are scattered around the bakes, adding a seasonal touch. A cinnamon stick is visible in the background. The text "Specialty Bakes" is written in a cursive font across the center of the image.

Specialty Bakes



Pumpkin Sourdough Roll

This Pumpkin Sourdough Roll brings together the warm, spiced flavors of pumpkin with a tangy cream cheese filling, all in a light, fluffy sourdough cake. Perfect for beginners, this recipe makes a delightful addition to your fall menu or a cozy treat for any occasion.

PREP TIME:

20 minutes

ADDITIONAL TIME:

8 hours

SERVINGS:

10

COOK TIME:

15 minutes

TOTAL TIME:

8 hours 35 minutes

**INGREDIENTS:****For the Pumpkin Cake:**

- 1 cup all-purpose flour
- 1/2 cup pumpkin purée
- 1/2 cup maple syrup or honey
- 1/2 cup sourdough starter or discard
- 3 teaspoons pumpkin pie spice
- 1/4 teaspoon salt
- 3 large eggs
- 2 teaspoons vanilla extract
- 1/2 cup granulated sugar
- 1 teaspoon baking soda

For the Cream Cheese Filling:

- 8 ounces cream cheese, softened
- 1/4 cup butter, softened
- 1 teaspoon vanilla extract
- 1 cup powdered sugar (plus extra for dusting)

INSTRUCTIONS:**1. Prepare the Pumpkin Batter:**

The night before, mix together the flour, sourdough starter, pumpkin purée, and maple syrup (or honey) in a large bowl. Cover and let it ferment at room temperature for at least 8 hours or up to 24 hours.

2. Mix the Cake Batter:

The next day, add salt, eggs, vanilla extract, pumpkin pie spice, and sugar to the fermented mixture. Mix until fully combined.

Sprinkle baking soda evenly over the batter and gently fold it in.

3. Bake the Cake:

Set the oven to 375°F (190°C) and let it preheat. Cover a 13x18-inch baking sheet with parchment paper, then evenly distribute the batter across its surface.

Bake for 15 minutes, or until a toothpick inserted in the center appears out clean.

4. Roll the Cake:

Immediately after removing the cake from the oven, carefully roll it up in the parchment paper while still hot to prevent cracking. Allow it to cool entirely while still rolled up.

5. Prepare the Cream Cheese Filling:

While the cake cools, use a hand mixer or stand mixer to blend the cream cheese, butter, vanilla extract, and powdered sugar until smooth and creamy.

6. Assemble the Roll:

Once the cake is cool, gently unroll it. Spread the cream cheese filling evenly across the surface, then carefully roll it back up, peeling away the parchment paper as you go.

7. Serve:

Slice and serve immediately, or refrigerate until ready to enjoy. Dust with powdered sugar before serving for an extra touch of sweetness.

NOTES

Prevent Cracking: Roll the cake in parchment paper immediately after removing it from the oven to keep it flexible.

Pumpkin Purée: Both homemade and canned pumpkin purée works well for this recipe.

No Time to Ferment? If you're short on time, you can skip the fermentation step and simply mix and bake. The sourdough starter adds a wonderful tang, but the roll will still taste delicious without it.



This Pumpkin Sourdough Roll is perfect for a cozy fall treat or a delightful addition to any gathering. With its warm spices and creamy filling, it's a crowd-pleaser that will bring comfort and joy to all who try it. Enjoy!

Sourdough Stuffing Bread

Imagine the delicious flavor of stuffing baked right into a loaf of sourdough bread! This recipe creates a perfectly moist and aromatic loaf that is sure to become a holiday favorite. Perfect for sandwiches or served alongside any meal, this bread will make your home smell amazing and impress your family and friends!

PREP TIME:
30 minutes

COOK TIME:
55 minutes

ADDITIONAL TIME:
8 hours

TOTAL TIME:
9 hours 25 minutes

SERVINGS:

12



EQUIPMENT:

- 5-Quart Dutch Oven (or roaster pan/deep casserole dish with lid)
- Kitchen Scale (highly recommended for accuracy)
- Parchment Paper
- Dough Scraper

INGREDIENTS:

For the Dough:

- 1/4 cup (50 grams) bubbly sourdough starter
- 1 1/3 cups + 2 tbsp (350 grams) warm water (around 80°F)
- 4 cups + 2 tbsp (500 grams) bread flour (or white unbleached flour)
- 1 1/2 tsp (9 grams) fine sea salt (like Celtic or Himalayan salt)

For the Stuffing Mixture:

- 1 1/2 tbsp butter
- 1 medium onion, finely diced (about 1 cup or 140 grams)
- 1 stalk celery, finely diced (about 1/2 cup or 50 grams)
- 1 tsp poultry seasoning

INSTRUCTIONS:

1. Prepare Your Sourdough Starter:

Ensure your sourdough starter is active and bubbly. If it hasn't been fed recently, take a few spoonfuls of your starter from the fridge, add equal parts flour and water, and let it sit for 6-8 hours until bubbly.

2. Prepare the Stuffing Mixture:

Melt butter in a skillet over medium-high heat. Add diced onions, celery, and poultry seasoning. Sauté until the vegetables are tender but not browned, about 4 minutes. Set aside to cool.

3. Mix the Dough:

In a large mixing bowl, combine the sourdough starter and warm water by whisking them together until smooth. Gradually add the flour and salt, stirring with a sturdy spatula or using your hands to create a rough dough texture. Cover the bowl with plastic wrap or a damp cloth and allow it to sit for 30 minutes.

4. Incorporate the Stuffing Mixture:

After the dough has rested, gently knead the cooled vegetable mixture into the dough for about a minute.

The dough should be slightly moist, but add a little flour if it feels too sticky. Place the dough back in the bowl, cover it with plastic wrap, and let it rise overnight for 8-10 hours at room temperature (around 70°F) or until the dough looks puffed and risen.

5. Shape the Bread:

Gently transfer the dough onto a lightly floured surface using a dough scraper. Form it into a ball and position it seam-side up in a 10-inch proofing bowl that has been lined with a towel dusted with flour. Cover the bowl, allowing the dough to rest until it becomes puffy but is not yet fully risen, which should take about 30-60 minutes.

6. Preheat the Oven:

While the dough is resting, preheat your oven to 450°F (230°C). Prepare a piece of parchment paper that fits your Dutch oven, leaving some excess on the edges to make transferring the bread easier.

7. Transfer and Score the Dough:

Place the parchment paper over the bowl and invert it to release the dough onto the paper. Use a small razor blade or a serrated knife to score the top of the dough with four slashes.

8. Bake the Bread:

Gently move the dough, still on its parchment paper, into the preheated Dutch oven. Place the lid on top and bake for 20 minutes. Then, take off the lid and bake for another 30 minutes or until the bread turns golden brown and sounds hollow when tapped underneath.

9. Cool the Bread:

Remove the bread from the oven and place it on a wire rack to cool for 20 minutes to an hour. Enjoy your homemade sourdough stuffing bread fresh, or store it in a bag on the counter. This bread freezes beautifully for later enjoyment.

NOTES

Use a Kitchen Scale: Weighing ingredients ensures consistency and a perfect loaf every time.

Choosing Flour: For your first few loaves, stick to bread flour or white unbleached flour. Whole wheat can be denser and trickier to work with.

Check Your Dough: The dough should look puffed and bubbly before baking. This is key to achieving a light and airy texture.



Enjoy the savory aroma of fresh stuffing in every bite! This bread will become a holiday staple in no time. Happy baking!

Spiced Butternut Squash Sourdough Biscuits

These tender, flaky biscuits bring together the warm, comforting flavors of butternut squash and autumn spices. They're perfect for breakfast, a snack, or alongside your favorite soup or stew. With a hint of sourdough tang and a touch of honey sweetness, they are the ideal cozy treat for cooler days.

PREP TIME:

15 minutes

ADDITIONAL TIME:

0 minutes

SERVINGS:

COOK TIME:

15 minutes

TOTAL TIME:

30 minutes

12



INGREDIENTS:

- 2 cups all-purpose flour
- 2 1/2 tsp baking powder
- 1 tsp ground cinnamon
- 1/4 tsp ground cloves
- 1/4 tsp ground nutmeg
- 1/4 tsp ground ginger
- 1/2 tsp salt
- 5 tbsp unsalted butter, chilled and cut into small pieces
- 1/3 cup buttermilk
- 3/4 cup roasted and mashed butternut squash puree (or any cooked squash puree)
- 3 tbsp honey, warmed until pourable (not hot)

INSTRUCTIONS:

1. Prepare Your Oven:

Set your oven to 400°F (200°C) and allow it to preheat. Prepare a baking sheet by lightly greasing it or covering it with parchment paper.

2. Mix the Dry Ingredients:

In a large mixing bowl, combine the flour, baking powder, cinnamon, cloves, nutmeg, ginger, and salt. Cut in the cold butter using a pastry blender or two knives until the mixture looks like coarse crumbs. Place the bowl in the fridge for about 10 minutes to keep the butter cold. This step ensures flaky biscuits.

3. Combine Wet Ingredients:

In another bowl, combine the buttermilk and honey, stirring until they are thoroughly blended. Stir in the roasted butternut squash puree until smooth and well combined.

4. Form the Biscuit Dough:

Pour the squash mixture into the flour mixture. Gently stir until the dough comes together, but be careful not to over-mix. The dough should be slightly sticky but manageable.

5. Knead the Dough:

Place the dough onto a lightly floured surface. Knead it gently 8-10 times to develop flaky layers, adding extra flour if it's too sticky.

6. Cut Out the Biscuits:

Pat or roll the dough to about 1-inch thickness. Use a floured 2-inch biscuit cutter or the rim of a mason jar to cut out your biscuits. Gently re-roll any remaining dough to cut more biscuits.

7. Bake the Biscuits:

Place the biscuits close together on the prepared baking sheet. Bake in the preheated oven for 14-18 minutes, or until they are lightly golden on top.

8. Serve and Enjoy:

Let the biscuits cool for a few minutes before serving warm. Enjoy them plain, with butter, or alongside your favorite dish.

NOTES

Cold Butter is Key: Keeping the butter cold before baking helps create steam in the oven, which results in flakier biscuits.

Avoid Over-Mixing: Overworking the dough can make your biscuits tough. Mix just until the ingredients are combined.

Adjust to Your Oven: Every oven is different, so keep an eye on your biscuits as they bake. They should be golden brown on top.

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These spiced butternut squash sourdough biscuits are the perfect mix of savory and sweet, with a wonderful depth of flavor that's sure to impress. Enjoy the process, and happy baking!

Winter: Spiced and Holiday-Themed Sourdough

Introduction to Winter Baking

Winter is the perfect season to fill your kitchen with the cozy aroma of fresh, homemade sourdough. As the temperature drops and we crave warmth and comfort, baking with seasonal ingredients becomes a way to bring the flavors of the season right into your home. Winter baking is all about embracing rich, hearty, and warming flavors that make every bite feel like a hug from the inside.

Seasonal Ingredients for Winter

Winter offers a unique palette of ingredients that pair wonderfully with the tangy depth of sourdough. Think of ingredients like cranberries, oranges, apples, and pears—these fruits add a touch of sweetness and tartness that can balance the sour notes of the dough. Dried fruits like figs, dates, and raisins bring a concentrated flavor and chewy texture, perfect for adding interest to your bakes.

Then, there are the hearty vegetables like pumpkin, sweet potatoes, and butternut squash. These add natural sweetness and a dense, moist texture to your sourdough, making it more tender and richer. Root vegetables, such as beets and carrots, can also lend a surprising earthiness and color to your bread.

These ingredients not only complement the sourdough starter's natural tang but also create a variety of flavor profiles that make winter baking exciting and rewarding.

Using Spices to Enhance Sourdough Flavors

Spices are the magic touch of winter baking, transforming simple ingredients into complex, aromatic delights. Cinnamon, nutmeg, cloves, ginger, and cardamom are the heroes of this season, infusing your sourdough with a warmth and depth that is perfect for the colder months.

Cinnamon brings a sweet, woody flavor that pairs beautifully with dried fruits and nuts. Nutmeg and cloves add a hint of spice and a rich undertone that can make your loaves taste like a winter holiday in every bite. Ginger offers



a bit of heat and a zing that balances sweetness and adds complexity to your bread, while cardamom's floral and citrus notes provide a surprising brightness to your winter bakes.

By incorporating these spices, you'll find that even the simplest sourdough recipes can be elevated to new heights. A dash of cinnamon in a basic loaf can create a comforting breakfast bread, while a hint of ginger or cloves can turn your sourdough into a festive treat that feels special enough for any celebration.

Winter baking is about layering these flavors, bringing out the best in your ingredients, and enjoying the process of creating something delicious and heartwarming. So, grab your apron, and let's explore the wonderful world of winter sourdough together!



Recipes



Cinnamon Raisin Sourdough

Bring the delightful taste of freshly baked bread to your kitchen with this easy and delicious Cinnamon Raisin Sourdough recipe! The perfect combination of warm cinnamon swirls, sweet raisins, and crunchy walnuts will fill your home with a heavenly aroma. This bread can be made and baked the same day, or you can allow it to ferment in the fridge for a deeper, more developed flavor.

PREP TIME:

15 minutes

ADDITIONAL TIME:

16 hours

SERVINGS:

12

COOK TIME:

35 minutes

TOTAL TIME:

16 hours 50 minutes

**INGREDIENTS:****To Make the Starter (½ cup of active sourdough starter):**

- 1 tablespoon (15g) sourdough starter
- ⅓ cup + 1 tablespoon (50g) all-purpose flour
- 3 ½ tablespoons (50g) water

For the Dough:

- ½ cup (100g) active sourdough starter
- 1 ½ cups + 1 tablespoon (375g) water
- 2 teaspoons (10g) salt
- 3 ⅓ cups (400g) bread flour
- ⅓ cup + 1 tablespoon (50g) whole wheat flour
- ⅓ cup + 1 tablespoon (50g) rye flour

Add-Ins:

- ½ cup raisins
- ½ cup walnuts

Cinnamon Sugar Filling:

- 4 tablespoons butter, room temperature
- ¼ cup brown sugar
- 2 teaspoons cinnamon
- ½ teaspoon vanilla extract
- A pinch of nutmeg

INSTRUCTIONS:**1. Prepare Your Starter**

Approximately 12 hours before you intend to bake, combine the starter ingredients (1 tablespoon of sourdough starter, 50g of flour, and 50g of water) in a clean jar. Mix thoroughly, cover loosely, and allow it to rest at room temperature until it's bubbly and has doubled in size.

2. Mix the Dough

In a large bowl, mix 100g of active sourdough starter, 375g of water, and 10g of salt. Stir until the starter dissolves. Add 50g each of whole wheat flour and rye flour, followed by 400g of bread flour. Combine using your hands until a shaggy dough forms. Cover and rest at room temperature for 1 hour.

3. Prepare the Raisins and Walnuts

While the dough is resting, soak ½ cup of raisins and ½ cup of walnuts in hot water for about 15 minutes to soften. Drain well and set aside.

4. **Stretch and Fold**

Once the dough has rested, complete a set of stretches and folds: lift one side of the dough, extend it upward, then fold it over itself. Repeat on all four sides, turning the bowl as you go. Cover and rest for another 30 minutes.

5. **Incorporate Add-Ins**

Gently mix the drained raisins and walnuts into the dough until evenly distributed. Let the dough rise at room temperature until it increases by 30-50% (about 3-5 hours, depending on kitchen temperature).

6. **Prepare the Cinnamon Butter Spread**

Mix together 4 tablespoons of softened butter, ¼ cup brown sugar, 2 teaspoons cinnamon, ½ teaspoon vanilla extract, and a pinch of nutmeg. Set aside.

7. **Shape the Dough**

Place the dough onto a floured surface and softly shape it into a rectangle measuring 12 x 10 inches. Evenly distribute the cinnamon butter mixture across the surface, ensuring to leave a 1-inch margin along all edges.

Fold the sides and top of the dough towards the center, then fold the dough in half, seam-side down. Shape into a tight ball and place it seam-side up in a floured banneton or bowl. Cover and let rise until it reaches the top of the container or for an overnight ferment, place in the fridge.

8. **Bake the Bread**

Preheat your oven to 450°F (232°C) with a Dutch oven inside. Once preheated, carefully remove the Dutch oven and set it on the stovetop.

Turn the dough out onto parchment paper, score the top, and transfer it to the Dutch oven. Bake covered for 30 minutes, then remove the cover and continue baking for another 20 minutes until it turns golden brown.

9. **Cool and Enjoy**

Transfer the baked loaf to a cooling rack and let it cool completely before slicing.

NOTES

Make it Your Own: Feel free to add different nuts, seeds, or even dried fruits to personalize your sourdough.

Adjust Baking Time: Every oven is different; Monitor the bread closely while it bakes to ensure it doesn't over-brown.

Chill for Flavor: A longer ferment in the fridge will develop deeper, richer flavors.



Now, enjoy this delightful Cinnamon Raisin Sourdough, perfect for breakfast toast or a snack with butter and honey.

Discard Gingerbread Sourdough

Warm up your kitchen with the comforting aroma of homemade gingerbread made with sourdough discard. This moist, spiced gingerbread has just the right balance of sweetness and tang, perfect for cozy winter days. With its hints of cinnamon, ginger, and cloves, and a rich molasses undertone, this gingerbread will quickly become a family favorite.

PREP TIME:

50 minutes

ADDITIONAL TIME:

1 hours

SERVINGS:

12

COOK TIME:

40 minutes

TOTAL TIME:

2 hours 30 minutes

**INGREDIENTS:**

- $\frac{3}{4}$ cup light brown sugar
- $\frac{1}{2}$ cup unsalted butter, at room temperature
- $\frac{1}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup mild-flavored molasses (do not use blackstrap)
- 2 large eggs
- 1 cup sourdough starter discard, at room temperature
- $\frac{1}{2}$ teaspoon baking soda
- 1 cup all-purpose flour
- 2 teaspoons ground cinnamon
- $1\frac{1}{2}$ teaspoons ground ginger
- $\frac{1}{2}$ teaspoon ground cloves
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{4}$ cup heavy cream
- $\frac{1}{4}$ cup boiling water

INSTRUCTIONS:**1. Preheat the Oven:**

Start by preheating your oven to 350°F (175°C). Line a 9 x 9-inch baking pan with parchment paper, leaving an overhang on the sides for easy removal. Lightly spray the parchment paper with baking spray.

2. Mix the Wet Ingredients:

Using the bowl of a stand mixer with the paddle attachment, or a large bowl and hand mixer, blend the light brown sugar, butter, and granulated sugar on medium speed until they become light and fluffy. This should take about 3-4 minutes.

3. Add Molasses and Eggs:

Slowly incorporate the molasses into the butter-sugar mixture, stirring until fully blended. Introduce the eggs one by one, making sure to beat thoroughly after adding each egg. Periodically scrape down the sides of the bowl to ensure a uniform mix.

4. Incorporate the Sourdough Starter and Baking Soda:

Incorporate the sourdough discard and baking soda into the mixture, mixing at low speed until everything is mixed together.

5. Prepare the Dry Ingredients:

In a separate bowl, whisk together the flour, cinnamon, ginger, cloves, and salt. Add the dry mixture to the wet ingredients, mixing at low speed until it is just combined.

6. Finish the Batter:

Stir in the heavy cream and boiling water at a low speed until the batter is smooth. Be careful not to overmix.

7. Transfer to Baking Pan:

Transfer the batter to the prepared pan, ensuring it's evenly distributed. Set the pan on a half-sheet baking tray to catch any possible spills or overflow during baking.

8. Bake:

Bake for 40-50 minutes, or until a toothpick inserted in the center comes out clean. If you're using loaf pans, the baking time may be slightly longer.

Cool the Gingerbread:

Let the gingerbread rest in the pan for approximately 15 minutes to cool slightly. Once cooled, carefully use the parchment paper edges to lift it out of the pan and transfer it to a wire rack to cool fully.

9. Serve and Store:

Enjoy the gingerbread with a spoonful of whipped cream or a scoop of vanilla ice cream. Store any remaining pieces in an airtight container at room temperature for up to two days. For extended storage, wrap the gingerbread securely in plastic wrap and place it in a resealable bag before freezing.

NOTES

Prevent Sinking: Mixing the baking soda into the wet ingredients first helps the gingerbread rise properly without sinking.

Choose the Right Pan: For best results, use a 9 x 9-inch baking pan or two standard loaf pans. Be sure not to overfill your pans.

Mini Loaf Options: For mini loaves, use 6 to 8 mini loaf pans and bake for 25-30 minutes.



Enjoy this delightful treat with your favorite hot beverage for a perfect snack or dessert!

Cranberry Orange Sourdough

Brighten up your baking with this delightful Cranberry Orange Sourdough! This loaf combines the fresh zest of oranges with sweet, dried cranberries, and a touch of honey or maple syrup for a flavor-packed bread. Perfect for toasting with a bit of butter or enjoying on its own, this recipe is sure to add a touch of sunshine to your table.

PREP TIME:

40 minutes

ADDITIONAL TIME:

0 minutes

SERVINGS:

9

COOK TIME:

30 minutes

TOTAL TIME:

1 hours 10 minutes

**INGREDIENTS:**

- ¼ cup (50 g) sourdough starter, 100% hydration, previously fed and doubled in size
- 1¼ cups (270 g) water, at 80°F (26°C)
- Zest from 3 large oranges (about 1 tbsp)
- ⅓ cup (75 g) fresh orange juice
- 5 tbsp (95 g) honey or maple syrup* (see note)
- 3½ cups + 3 tbsp (475 g) unbleached bread flour
- ¼ cup + 1 tbsp (50 g) whole wheat flour
- 1½ tsp (9 g) fine sea salt
- 1 cup (145 g) dried cranberries, apple juice-sweetened, roughly chopped

INSTRUCTIONS:**1. Mix the Dough:**

In a large mixing bowl, stir together the sourdough starter, water, orange zest, orange juice, and honey using a fork. Slowly incorporate the bread flour, whole wheat flour, and salt. Continue mixing with the fork until the dough becomes rough and shaggy. Then, use your hands to fold and knead the dough until all the flour is fully absorbed and no dry spots remain. The dough may feel dry at first, but continue to work it until it becomes fully hydrated. This should take about 3-4 minutes. Scrape any dough off your fingers with a fork and cover the bowl with a damp tea towel. Let it rest for 30 minutes.

2. Add the Cranberries:

After the dough has rested, mix in the cranberries. Add them in three stages. Spread ⅓ of the cranberries over the dough and fold it over itself several times to incorporate them. Repeat this process until all the cranberries are evenly distributed throughout the dough. Cover the bowl with a damp towel and allow the dough to rest for an additional 30 minutes.

3. Fold the Dough:

After resting, fold the dough by grabbing one side, stretching it up, and folding it over to the opposite side. Rotate the bowl and repeat this process all around the dough. This technique strengthens the dough.

If time permits, repeat this fold one to two more times, allowing for about 30 minutes between each fold. Cover two damp tea towels over the bowl and leave the dough to rise overnight at room temperature (around 68°F or 20°C) for 12-15 hours, or until it has doubled in size and becomes jiggly when the bowl is gently moved. If you need to accelerate the process, place the dough in a turned-off oven with the light on, which will reduce the fermentation time to approximately 10-12 hours.

4. Shape the Dough:

Transfer the dough to a lightly floured surface, using damp fingers to handle it. Carefully stretch a section of the dough toward you and fold it over the center, gently pressing down. Repeat this process around the dough until it forms a round shape. Let it rest for 10-15 minutes, covered with a tea towel.

5. Prepare the Loaf Pan:

While the dough rests, coat the inside of a 9×5» (23cm x 12cm) loaf pan with olive or coconut oil. Set aside. Dust your work surface with flour and turn the dough over. Shape it into a rectangle approximately 6 inches wide and 8-10 inches long, using the dimensions of your loaf pan as a reference. Beginning at one long edge, tightly roll the dough like a cinnamon roll, pinching the seam closed as you go. Ensure that any exposed cranberries are tucked beneath the dough to prevent them from burning. Finally, place the dough seam-side down in the prepared loaf pan.

6. Proof the Dough (Second Rise):

Cover the pan with a damp tea towel and allow the dough to rise until it reaches 1»- 1¼» above the rim of the pan at the center. This should take about 1.5 to 2 hours at room temperature (68°F/20°C). In a turned-off oven with the light on, it may take about an hour.

7. Bake the Bread:

Preheat your oven to 400°F (204°C) and position a rack in the center. Once the oven reaches the desired temperature, place the loaf inside and immediately lower the temperature to 375°F (190°C). Bake for 25 minutes, then cover the bread with a large piece of foil to prevent excessive browning. Continue baking for an additional 20-30 minutes, for a total bake time of 45-55 minutes. The bread is ready when its internal temperature falls between 190°F and 205°F (87°C to 96°C), and the crust has developed a rich, golden-brown color.

8. Cool and Serve:

Let the bread cool in the pan for 10 minutes before transferring it to a wire rack. Allow it to cool completely for at least 1 hour before slicing. Sourdough bread is most delightful when enjoyed fresh on the day it is baked; however, it can be stored at room temperature for 3-4 days. To preserve its freshness, place the loaf cut-side down on a cutting board. For extended storage, slice the bread and store it in a freezer bag, where it will remain good for up to two weeks. For optimal flavor, toast the slices directly from the freezer.



Enjoy your Cranberry Orange Sourdough as a delightful breakfast or snack, perfect for any time of year!

Mint Chocolate Chip Sourdough Bread

This delightful Mint Chocolate Chip Sourdough Bread is a perfect treat for those who love a blend of rich chocolate, refreshing mint, and the tangy flavor of sourdough. It's ideal for a sweet snack or even a festive dessert, paired wonderfully with a cup of tea or coffee. You can even enjoy it as part of a decadent sandwich with fresh fruit and cream cheese.

PREP TIME:
9 hours, 45 minutes

ADDITIONAL TIME:
0 minutes

SERVINGS:

8

COOK TIME:
45 minutes

TOTAL TIME:
10 hours, 30 minutes



INGREDIENTS:

- 1 ½ cups white bread flour
- ¼ cup cocoa powder
- 1 cup + 1 tablespoon active sourdough starter
- 1 ½ teaspoons salt
- 1 cup tepid water
- 1 ½ cups mint chocolate chips
- 1 to 2 tablespoons mint spice (optional)
- Olive oil (for oiling)
- Semolina flour (for dusting)

INSTRUCTIONS:

1. Step 1: Mix the Dough

In a large mixing bowl, combine 1 ½ cups white bread flour, ¼ cup cocoa powder, 1 cup sourdough starter, and 1 ½ teaspoons salt.

Slowly add 1 cup of tepid water in increments, mixing by hand. Keep mixing until the dough is soft but not sticky. If it feels too stiff, add more water gradually until you achieve a soft dough.

2. Step 2: Knead the Dough

Pour a small amount of olive oil (about 1 teaspoon) onto a clean surface. Lightly dust with flour.

Tip the dough onto the oiled surface and knead for 10-15 minutes, until it becomes smooth, elastic, and stretchy.

After achieving a soft and smooth texture, transfer the dough to a bowl that has been lightly greased with oil. Cover the bowl with plastic wrap or a towel and let it rise for 5 hours, or until it has doubled in volume. Ideal temperature: 71-75°F.

3. Step 3: Add the Mint Chocolate Chips

Mix together ½ cup white flour and ½ cup semolina flour for dusting.

Generously sprinkle the flour mixture over your work surface. Transfer the dough onto the floured area and gently press it down to expel any trapped air.

Sprinkle 1 ½ cups mint chocolate chips and 1-2 tablespoons mint spice evenly over the dough. Fold the dough over itself several

times to incorporate the chips and spice. Continue kneading for a few minutes until the mint chocolate chips are evenly distributed throughout the dough.

4. Step 4: Shape the Dough

Shape the dough into a log shape that will fit comfortably into your loaf pan. It is carefully positioned seam-side down into a loaf pan or banneton dusted with the semolina-flour mix.

Wrap the loaf in plastic wrap or a towel and allow it to rise for an additional 4 hours, or until it has doubled in size.

5. Step 5: Bake the Bread

Preheat your oven to 375°F and place a roasting tin on the bottom rack.

Prepare a baking tray by lining it with parchment paper, or generously dust a non-stick tray with the flour mixture to prevent sticking.

Once the dough has finished rising, flip it onto the prepared baking tray.

Pour 4 cups of water into the roasting tin to create steam, which will help the bread develop a nice crust.

Bake for 45 minutes. The bread is done when it sounds hollow when tapped on the base, or when its internal temperature reaches 190-210°F.

6. Step 6: Cool and Serve

Take the bread out of the oven and place it on a cooling rack. Allow it to cool thoroughly before cutting into it.

Enjoy the bread fresh or toast it with a spread of butter, cream cheese, or your favorite jam.

NOTES

Seasonal Considerations: Sourdough can be temperamental depending on the season. In summer, use cooler water to slow the fermentation. In winter, use warmer water to help the starter remain active.

Kneading: If your dough feels too stiff during kneading, wet your fingers with a little water to help soften it. If it is too wet, sprinkle a bit of flour to bring it back to the right consistency.

Mint Chocolate Substitutes: If you don't have mint chocolate chips, regular chocolate chips with a hint of mint extract work great too!

Proving and Rising: Don't rush the proving process—it's crucial for developing flavor and structure. Your dough should spring back when lightly pressed before baking.



To keep your Mint Chocolate Chip Sourdough Bread fresh, store it in a bread box or a large plastic container. If you leave it out uncovered, it will dry out. For longer storage, the bread freezes beautifully—just slice it and freeze it in a ziplock bag.

Eggnog Sourdough Christmas Rolls

These Eggnog Sourdough Christmas Rolls are soft, warmly spiced, and full of festive flavors. The subtle tang of sourdough combined with the rich, creamy taste of homemade eggnog makes them perfect for a cozy Christmas morning treat. Topped with a luscious eggnog glaze, these rolls are sure to become a holiday favorite!

PREP TIME:

12 hours

ADDITIONAL TIME:

0 minutes

SERVINGS:

12

COOK TIME:

20 minutes

TOTAL TIME:

12 hours 20 minutes

**INGREDIENTS:****Dough:**

- 400g (3 ¼ cups) All-Purpose Flour
- 120g (½ cup) Sourdough Starter
- 200g (½ cup) Eggnog
- 50g (1 large) Egg
- 60g (¼ cup) Butter, room temperature
- 55g (¼ cup) Sugar
- 6g (1 ½ tsp) Salt

Stiff Sourdough Starter/Levain:

- 30g (2 tbsps) Water
- 30g (2 tbsps) Sourdough Starter
- 60g (½ cup) Flour

Eggnog:

- 490g (2 cups) Milk
- 6 Egg Yolks, room temperature
- 100g (½ cup) Sugar
- 240g (1 cup) Heavy Cream
- ½ tsp Vanilla Extract

Filling:

- 5g (1 tbsp) Melted Butter
- 115g (½ cup) Brown Sugar
- 4 tsp Cinnamon
- 40g (⅓ cup) All-Purpose Flour
- 1 tsp freshly grated Nutmeg

Eggnog Glaze:

- 55g (¼ cup) Cream Cheese, room temperature
- 60g (¼ cup) Butter, room temperature
- 65g (⅓ cup) Eggnog
- 90g (1 cup) Powdered Sugar

INSTRUCTIONS:**1. Step 1: Prepare the Stiff Starter**

6 hours before starting the dough, mix 30g water, 30g sourdough starter, and 60g flour to create a stiff starter. Leave it in a covered jar until it has doubled in size.

2. Step 2: Make the Eggnog

In a saucepan, combine 490g milk, 240g heavy cream, and ½ tsp vanilla extract. Heat over medium heat until it's just about to boil.

In a separate bowl, whisk 6 egg yolks and 100g sugar until well mixed.

Slowly pour a little of the hot milk mixture into the egg yolks to temper them, then gradually mix in the rest.

Return the mixture to the saucepan and cook for about 2 minutes, stirring constantly, until it thickens slightly. Remove from heat and allow to cool.

3. Step 3: Prepare the Dough

Once the eggnog has cooled, pour 200g of the eggnog into the bowl of a stand mixer. Add 120g sourdough starter, 55g sugar, 50g egg, and 6g salt to the bowl. Combine the ingredients using the dough hook attachment until they are thoroughly mixed. Gradually add 400g all-purpose flour while mixing, then add 60g butter in small pieces. Knead the dough until it detaches from the bowl's sides and achieves a smooth, elastic consistency. Form the dough into a ball and transfer it to a greased bowl. Cover the bowl with plastic wrap and allow the dough to rest in the refrigerator for an overnight period.

4. Step 4: Prepare the Filling

The next morning, mix 115g brown sugar, 4 tsp cinnamon, 40g flour, and 1 tsp freshly grated nutmeg in a small bowl. Roll out the dough on a floured surface into a 24 x 14-inch rectangle. Brush the dough with 5g melted butter, then evenly spread the cinnamon-sugar mixture across the surface.

5. Step 5: Shape the Rolls

Begin at one of the longer edges and carefully roll the dough into a tight log shape. Use unflavored dental floss to cut the dough into 12 equal rolls. Arrange the rolls in a greased 9x13-inch baking dish, ensuring there is enough space between each one. Cover the pan with plastic wrap and allow the rolls to rise for approximately four hours, or until they have doubled in size.

6. Step 6: Bake the Rolls

Begin by preheating your oven to a temperature of 375°F (190°C). Bake the rolls for approximately 20 minutes, or until they are a rich golden brown and emit a delicious aroma.

7. Step 7: Make the Eggnog Glaze

While the rolls are baking, whisk together 55g cream cheese, 60g butter, 65g eggnog, and 90g powdered sugar until smooth and creamy.

8. Step 8: Finish the Rolls

Let the rolls cool for about 5 minutes, then drizzle the eggnog glaze generously over the top. For a festive touch, arrange the rolls into the shape of a Christmas tree and enjoy!

NOTES

Make Fresh Eggnog: Homemade eggnog enhances the flavor of these rolls. This recipe requires an overnight rise, so prepare in advance for Christmas morning.

Enjoy Fresh: These rolls are best served warm with a fresh drizzle of eggnog glaze.



These Eggnog Sourdough Christmas Rolls are the perfect festive treat for the holiday season. The rich, spiced filling and soft, tangy sourdough dough make every bite a delightful combination of holiday flavors.

Specialty Bakes





Sourdough Panettone: A Sweet, Festive Delight

Sourdough Panettone is a beautiful Italian dessert, perfect for Christmas, Easter, or any special gathering. This sweet, airy bread is a wonderful way to impress your guests with its delicate texture and rich flavors of dried fruit, rum, and citrus. The sourdough base gives it a unique tangy twist, making it stand out from traditional panettone recipes. Whether served at a holiday dinner or as a treat with coffee, this bread will quickly become a favorite!

PREP TIME:

1 hour

ADDITIONAL TIME:

16 hours

SERVINGS:

12

COOK TIME:

1 hour

TOTAL TIME:

18 hours

**INGREDIENTS:**

- 1 cup dried fruit (such as currants, raisins, cranberries, and dried cherries)
- ¼ cup light rum (or fruit juice)
- ¼ cup hot water (or ½ cup water total if omitting the rum)
- 4 cups bread flour
- 4 large eggs
- ¾ cup water
- ½ cup bubbly, active sourdough starter
- ⅔ cup sugar
- 1 teaspoon salt
- 2 teaspoons vanilla extract
- 13 tablespoons butter, divided (at room temperature, cut into 1-tablespoon pieces)
- ¼ cup candied orange peel, diced

INSTRUCTIONS:**1. Step 1: Soak the Dried Fruit**

In a small bowl, combine 1 cup dried fruit, ¼ cup light rum, and ¼ cup hot water. Allow the fruit to soak for a minimum of 8 hours, or ideally overnight, stirring it from time to time. This will ensure the fruit becomes plump and absorbs most of the liquid.

2. Step 2: Mix the Dough

In the bowl of a stand mixer fitted with a dough hook, combine 4 cups bread flour, 4 eggs, ¾ cup water, ½ cup active sourdough starter, ⅔ cup sugar, 1 teaspoon salt, 2 teaspoons vanilla extract, and 12 tablespoons butter (reserving 1 tablespoon of butter for later).

Knead the mixture on medium speed for 15-20 minutes, until the dough reaches a smooth and elastic consistency, ensuring it detaches easily from the sides of the bowl.

3. Step 3: First Rise

Place the dough into a spacious, lightly oiled bowl. Cover it securely with plastic wrap or a damp cloth and allow it to rise for 6 to 8 hours, or until it has doubled in volume. (For a slower rise, the dough can be refrigerated for as long as 48 hours, allowing more time for flavor to develop.)

4. Step 4: Incorporate the Fruit

On a floured surface, flatten the dough into a rectangle measuring approximately 12 by 15 inches.

Drain the soaked dried fruit and ¼ cup candied orange peel, and scatter them evenly over the surface of the dough. Gently press the fruit into the dough.

5. Step 5: Shape the Panettone

Begin by folding the dough like a letter: take one end of the rectangle and fold it toward the center, then bring the opposite end over the first fold to enclose it. Repeat with the other two ends to form a tight, compact ball.

Shape the ball by gently rolling it against the counter in a circular motion to create tension on the surface.

Transfer the shaped dough to a panettone mold, allowing it to rise until it reaches just above the rim of the mold. This can take 4-6 hours, depending on room temperature.

6. Step 6: Prepare for Baking

Preheat your oven to 350°F (175°C).

Score a shallow «X» across the top of the dough and place 1 tablespoon of butter in the center of the «X.»

Place the panettone on a baking sheet to catch any overflow during baking.

7. Step 7: Bake the Panettone

Bake the panettone for one hour, or until the top achieves a golden-brown color and the bread is fully cooked. To check for doneness, tap the surface; it should produce a hollow sound. Additionally, ensure the internal temperature reaches approximately 190°F (88°C).

8. Step 8: Cool and Serve

Let the panettone cool in the mold for about 20 minutes before removing it and placing it on a wire rack to cool completely.

Slice and serve, or wrap it in plastic to store for later.

NOTES

Kneading: The dough for panettone is very wet and sticky at first, but don't worry! After about 15-20 minutes of kneading, the dough will become elastic and smooth.

Rising Time: The first rise can take 6-8 hours, but can be extended by refrigerating the dough for up to 48 hours for added flavor.

Baking Tip: During the second rise in the mold, you can cover the dough with a large pot or drape plastic wrap over the top to prevent it from drying out.



With its light, airy crumb and sweet fruit-filled flavor, Sourdough Panettone is an impressive bread that's perfect for holidays and special gatherings. Give it a try and wow your guests with this Italian classic!

Winter Wonderland Sugar Sourdough Cookies

Soft, buttery, and with a subtle tang, these Winter Wonderland Sugar Sourdough Cookies are perfect for festive holiday baking. This easy-to-follow recipe creates cookies that are ideal for decorating, making them a fun activity for the whole family. Whether you're a sourdough newbie or a seasoned baker, these cookies will delight with their delicious texture and flavor.

PREP TIME:

1 hour

ADDITIONAL TIME:

0 minutes

SERVINGS:

COOK TIME:

10 minutes

TOTAL TIME:

1 hour 10 minutes

48



INGREDIENTS:

Cookie Dough:

- 1 cup unsalted butter, room temperature
- 1 ½ cups granulated sugar
- 2 large eggs
- ½ cup sourdough discard
- 2 teaspoons vanilla extract
- 4 ½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt

Royal Icing:

- 4 cups powdered sugar
- 6 tablespoons room-temperature water
- 3 tablespoons meringue powder

INSTRUCTIONS:

Step 1: Prepare the Cookie Dough

1. Preheat the Oven:

Set the oven to 350°F (skip this step if you plan to long ferment the dough).

2. Cream the Butter and Sugar:

Using a stand mixer fitted with the paddle attachment or a hand mixer, combine 1 cup of unsalted butter and 1 ½ cups of granulated sugar. Beat the mixture on medium speed for approximately 2-3 minutes, or until it becomes light and fluffy in texture.

3. Add the Eggs:

Incorporate 2 big eggs into the mixture, adding them one at a time. Ensure thorough mixing after each egg until the ingredients are fully blended and the mixture is smooth.

Mix in the Sourdough Discard and Vanilla: Stir in ½ cup sourdough discard and 2 teaspoons vanilla extract until just combined.

4. Combine the Dry Ingredients:

In a separate bowl, whisk together 4 ½ cups all-purpose flour, 1 teaspoon baking soda, and 1 teaspoon salt.

Mix Wet and Dry Ingredients: Gradually add the dry ingredients to the wet mixture in 3 parts, mixing each time until just incorporated. Avoid overmixing to ensure soft cookies.

Chill the Dough: Separate the dough into two discs and securely wrap each one in plastic wrap. Place them in the refrigerator for a minimum of 1 hour, or up to 3 days if you prefer a long fermentation process.

Step 2: Roll, Cut, and Bake

5. Roll Out the Dough:

Once chilled, place the dough on a lightly floured surface. Roll it out to a thickness of ¼ inch between two sheets of parchment paper to prevent sticking. Cut into Shapes: Use your favorite holiday cookie cutters to cut the dough into fun shapes.

6. Bake:

Arrange the cookie shapes on a parchment-lined baking sheet and bake at 350°F for 8-10 minutes, or until the edges just begin to turn golden. Let the cookies rest on the baking sheet for a few minutes to firm up, then carefully move them to a wire rack to cool completely before adding any decorations.

Step 3: Make the Royal Icing

7. Mix the Icing:

In a stand mixer (or a large bowl using a hand mixer), combine 4 cups of powdered sugar, 6 tablespoons of water, and 3 tablespoons of meringue powder. Whisk until stiff peaks form.

8. Adjust the Consistency:

If the icing is too thick, gradually incorporate water, adding one teaspoon at a time, until you achieve the desired consistency. If it's too thin, add more powdered sugar, 1-2 tablespoons at a time.

Decorate the Cookies: Transfer the icing to a piping bag with a tip (or use a ziplock bag with a small corner snipped off) and decorate the cookies to your heart's content.

NOTES

Don't overmix the dough to keep the cookies soft and tender.

Chill the dough before rolling it out to help the cookies keep their shape during baking.

Long Fermentation Option: For added flavor, Store the dough in the refrigerator for a maximum of three days. This allows the sourdough discard to ferment, adding a depth of flavor.

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With their buttery texture and gentle tang from the sourdough discard, these Winter Wonderland Sugar Sourdough Cookies are the perfect canvas for your holiday decorating. Whether you're making them for a Christmas gathering or just as a fun family activity, these cookies are bound to become a festive favorite!

Christmas Sourdough Recipes

Introduction to Christmas Baking

Christmas is the perfect time to embrace the joy of baking, filling your home with the aromas of cinnamon, nutmeg, and the warmth of freshly baked bread. There's something truly magical about holiday baking—bringing friends and family together over delicious festive treats and creating traditions that can be cherished for years to come. For beginners in sourdough baking, Christmas is an exciting opportunity to explore seasonal flavors, and decorative techniques and bake up holiday-themed delights.

Festive Ingredients for Christmas

One of the keys to Christmas baking is selecting ingredients that evoke the essence of the season. These ingredients not only enhance the flavor of your sourdough but also give your bread a festive twist:

Cinnamon, Nutmeg, and Cloves: Warm spices are at the heart of holiday flavors. They add a touch of nostalgia to your baked goods and pair beautifully with sourdough's tang. Try incorporating them into the dough for a cozy, spiced bread perfect for Christmas mornings.

Dried Fruits: Christmas is synonymous with dried fruits like cranberries, raisins, and currants. Soaked in a bit of orange juice or rum, they plump up and add bursts of sweetness and tartness to your sourdough.

Candied Citrus Peel: Candied orange or lemon peel adds a bright, citrusy note that contrasts beautifully with the sourdough's depth of flavor. Use it in breads like panettone or sourdough stollen.

Nuts: Pecans, walnuts, and almonds are popular during the holidays, adding crunch and richness to your bread. Toast them before adding an extra layer of flavor.

Holiday Spirits: A splash of rum, brandy, or bourbon in your sourdough fruit loaves gives them a festive richness, making them perfect for special occasions.

Eggnog: Incorporating eggnog into your sourdough rolls or sweet bread recipes creates a creamy, indulgent flavor that screams Christmas. It's a fun way to mix up the liquid components of your dough with something seasonal.

Tips for Creating Holiday-Themed Sourdough

Now that the festive ingredients inspire you, here are some tips for turning your sourdough into holiday showstoppers:

Shaping Festive Loaves: Use simple scoring techniques to shape your sourdough loaves into Christmas trees, wreaths, or snowflakes. Dust the tops with powdered sugar for a snowy effect or sprinkle some festive seeds like sesame or poppy for added texture.

Adding Decorations: Use holiday-themed cookie cutters to create dough decorations. You can bake stars, Christmas trees, or even snowmen on top of your sourdough for an extra festive touch. Place these cut-outs onto the loaf before baking for an eye-catching finish.

Incorporating Holiday Flavors: Whether you're baking a rich, spiced sourdough or a sweet loaf with cranberries and orange zest, the holidays are the perfect time to experiment with flavors. Don't be afraid to add a pinch of cinnamon, vanilla, or even cocoa to your sourdough base.

Sourdough Cookies and Rolls: If you're feeling adventurous, try using sourdough discard in your Christmas cookie dough or rolls. The slight tang of sourdough adds complexity and balances the sweetness of traditional holiday treats. Sourdough sugar cookies, gingerbread, or cinnamon rolls are perfect for sharing during the holidays.

Gifting Sourdough: Homemade sourdough makes a thoughtful and personal gift. Bake mini loaves, wrap them in festive parchment paper, and tie them with a ribbon. You can even include a jar of starter and a printed recipe for the ultimate sourdough gift package.

Christmas is the perfect time to explore creative ways to bake with sourdough. Whether you're new to baking or a seasoned pro, the season offers endless inspiration, from spiced loaves to decorated rolls. By incorporating festive ingredients and thoughtful touches, you'll transform your sourdough into delicious holiday masterpieces that will infuse your home with warmth and happiness.

Recipes





Christmas Stollen Sourdough Recipe

A classic German treat, Stollen has long been a holiday favorite. This naturally leavened Sourdough Stollen is made without commercial yeast, bringing together rum-soaked fruits, rich marzipan, and a beautifully soft crumb. Perfect for a Christmas dessert or as a festive breakfast, this Stollen will make your holiday season unforgettable!

PREP TIME:

30 minutes

ADDITIONAL TIME:

16 hours

SERVINGS:

16

COOK TIME:

50 minutes

TOTAL TIME:

17 hours 20 minutes

**INGREDIENTS:****For the Sourdough Levain:**

- 0.5 cups sourdough starter (unfed)
- 1 cup strong bread flour
- 0.25 cups milk
- 0.17 floz caster sugar

For the Stollen Bread:

- 10.71 cups sourdough levain
- 1 cup strong bread flour
- 0.1 cups caster sugar
- 0.33 cups butter (plus extra for brushing)
- 0.11 cups milk
- 0.21 cups brandy, spiced rum, or cognac
- 0.48 cups sultanas
- 0.54 cups dried apricots (roughly chopped)
- 0.25 cups dried cranberries
- 0.31 cups mixed cut peel
- 0.14 cups almonds (roughly chopped)
- 0.55 cups white marzipan

For the Topping:

- 0.06 cups melted butter
- 0.13 cups icing sugar (for dusting)

INSTRUCTIONS:**The Night Before****1. Prepare the Levain:**

Mix your unfed starter with flour, milk, and sugar to make a stiff levain. Place it in a semi-covered bowl and leave it at room temperature (about 8–12 hours) to rise overnight.

2. Soak the Fruits:

In a shallow bowl, combine the sultanas, chopped apricots, cranberries, and brandy (or rum). Stir to coat the fruits evenly and let them soak overnight to absorb the flavors.

The Next Morning**3. Make the Dough:**

In a spacious mixing bowl, combine the levain, bread flour, sugar, milk, and a small pinch of salt, ensuring all ingredients are evenly mixed. Mix together until a firm dough forms. Don't worry if it feels stiff – this will change when the butter and fruits are added.

4. Incorporate Butter:

Gradually add room-temperature butter to the dough, one piece at a time, kneading until fully incorporated. The dough will become softer and more elastic. Let it rest, covered, for one hour.

5. Prepare the Add-ins:

While the dough rests, drain the soaked fruit and squeeze out any excess liquid. Finely chop the almonds and weigh out the mixed peel.

6. Add the Fruit & Nuts:

Roll the dough into a rough rectangle on a lightly floured surface. Sprinkle $\frac{1}{4}$ of the fruit, peel, and almonds onto the dough and roll it up. Flatten and repeat three more times to distribute the fruit evenly.

7. Knead the Dough:

Once the fruit is integrated into the dough, knead it for approximately 10 minutes until it reaches a smooth and elastic consistency. Form the dough into a ball and transfer it to a clean bowl. Cover the bowl and allow the dough to rise in a warm environment (between 70-75°F) for 2 to 3 hours, or until it has doubled in size.

Shaping & Baking

8. Shape the Stollen:

Once the dough has doubled, roll it out into a 30x20 cm rectangle. Roll the marzipan into a smaller 20x12 cm rectangle on a dusted surface.

9. Layer the Marzipan:

Brush the dough with melted butter, then place the marzipan in the center. Tightly roll the dough from the shorter end, tucking in the edges to fully encase the marzipan. Transfer the formed dough onto a baking sheet that has been lined with parchment paper. Cover it with greased plastic wrap and let it proof for 2-3 hours until almost doubled.

10. Bake:

Set your oven to preheat at 170°C (340°F) using the fan setting. Once the Stollen has adequately risen, place it in the oven and bake for 45 to 50 minutes, or until it achieves a golden-brown color and is fully cooked.

Finish: Brush the hot Stollen with melted butter and sift icing sugar generously over the top. Let the bread cool entirely before cutting into it.

NOTES

Marzipan Sealing: Ensure the marzipan is completely encased in the dough to avoid leakage during baking.

Room Temperature: If your kitchen is colder than 21°C, allow more time for proofing or consider placing the dough in a warm area.

Flour Surface: Use enough flour on your work surface to prevent sticking when rolling and shaping the dough.



This naturally leavened Sourdough Christmas Stollen is a delightful way to celebrate the holiday season. With its rich blend of fruits, buttery dough, and marzipan center, it's a recipe that will impress your guests and become a family tradition for years to come!

Cranberry Pecan Sourdough

This tender and airy sourdough bread is packed with dried cranberries and toasted pecans, offering a sweet and nutty flavor. It's perfect for breakfast, especially when enjoyed with a cup of coffee. Although this recipe requires a bit of time to ferment, the reward is a delicious homemade loaf bursting with flavor. It's simple enough for beginners and yields a beautifully rustic bread with a touch of festive flair.

PREP TIME:

15 minutes

ADDITIONAL TIME:

11 hours

SERVINGS:

9

COOK TIME:

50 minutes

TOTAL TIME:

12 hours, 4 minutes

**INGREDIENTS:**

- 1/3 cup active sourdough starter (room temperature, bubbly)
- 1 1/4 cups warm water
- 4 cups bread flour
- Pinch of salt
- 1 cup dried cranberries
- 1/3 cup coarsely chopped pecans (toasted)

INSTRUCTIONS:**1. Mix the Dough:**

In the large bowl of a stand mixer equipped with the paddle attachment, blend the sourdough starter with warm water. Meanwhile, in another bowl, combine the bread flour and a small pinch of salt, whisking them together. Gradually introduce the flour mixture to the starter and water combination while the mixer is set to low speed, mixing until everything is just combined. Once combined, cover the bowl with a warm, damp towel and allow the dough to rest for 1 hour. This rest period helps hydrate the flour.

2. Incorporate the Cranberries and Pecans:

After the dough has rested, punch it down gently. Add the toasted pecans and dried cranberries. Using your hands, fold the dough over itself multiple times to evenly distribute the pecans and cranberries throughout the dough. This step helps integrate the add-ins without overworking the dough. After mixing, cover the bowl once more with a damp towel and allow the dough to rise at room temperature overnight, or until it has approximately doubled in size. This process typically takes about 8 to 10 hours, depending on the ambient temperature of your kitchen.

3. Shape and Proof:

In the morning, punch the dough down once more and shape it into a loaf. Transfer

the shaped dough into a loaf pan that has been lightly greased or coated with cooking spray. Cover it with a warm, damp towel and let it rise for approximately 1 hour, or until it expands to about 1 inch above the rim of the pan.

4. Bake:

Preheat your oven to 400°F (200°C). Once preheated, place the loaf pan in the oven and bake for 40-50 minutes. After 20 minutes of baking, gently cover the bread with aluminum foil to shield it from excessive browning. The bread is done when it has developed a golden-brown crust and its internal temperature reaches 190°F (88°C).

5. Cool:

Take the bread out of the oven and allow it to cool in the pan for 5 to 10 minutes. After that, gently invert the loaf onto a wire rack to cool completely (about 45-50 minutes) before slicing. This helps the texture set properly, making it easier to slice without crumbling.

NOTES

Toasting the pecans enhances their flavor. Simply spread them on a baking sheet and toast in a 350°F (175°C) oven for about 5-7 minutes, stirring halfway through, until fragrant.

Timing: This recipe requires an overnight rise, so plan accordingly. Start in the evening, and by morning you'll be ready to bake.

Storing the Bread: The bread can be stored at room temperature for up to 3 days or frozen for up to a month. Be sure to wrap it well in plastic wrap or a freezer bag for freezing.

This recipe has been adapted from a version found on The Clever Carrot. While it calls for an overnight rise, you can adjust proofing times based on the temperature in your kitchen.



Enjoy this Cranberry Pecan Sourdough as a breakfast treat or alongside your favorite spread. The sweet cranberries paired with the crunch of toasted pecans make for a delightful and wholesome loaf!

Gingerbread Sourdough Cake

This Gingerbread Sourdough Cake is incredibly moist, fluffy, and flavorful—perfect for holiday gatherings or any time you're craving something cozy. Made with sourdough discard, the cake boasts rich notes of molasses, brown butter, and warm spices, with a tender crumb that melts in your mouth. Serve it with whipped cream and berries for an extra special treat!

PREP TIME:

15 minutes

ADDITIONAL TIME:

0 minutes

SERVINGS:

16

COOK TIME:

45 minutes

TOTAL TIME:

1 hour

**INGREDIENTS:****For the Flour Mixture:**

- 300g (2 cups) all-purpose flour
- 2 tsp baking soda
- 1/4 tsp fine sea salt

For the Sour Cream Mixture:

- 200g (1 cup) sour cream
- 2 large eggs (about 108g)
- 60g (1/4 – 1/3 cup) sourdough discard or active sourdough starter

For the Molasses Mixture:

- 180g (12 tablespoons) unsalted butter
- 220g (3/4 cup) regular molasses
- 200g (1 cup packed) light brown sugar
- 240g (1 cup) water or stout beer (like Guinness)
- 2 tsp ground ginger
- 2 tsp ground cinnamon

- 1/4 tsp ground cloves
- 2 tsp pure vanilla extract

For the Whipped Cream and Berries (Optional):

- 240g (1 cup) heavy cream
- 2 tbsp powdered sugar
- Fresh raspberries

INSTRUCTIONS:**1. Preheat the Oven:**

Preheat your oven to 350°F (180°C). Line a 9x13 inch (23x33 cm) baking pan with parchment paper, leaving a bit of overhang to lift the cake out later easily.

2. Mix the Dry Ingredients:

In a spacious mixing bowl, combine the flour, baking soda, and salt by sifting them together. Set this mixture aside for later use.

3. Prepare the Sour Cream Mixture:

In a medium bowl, whisk together the sour cream, eggs, and sourdough and discard until smooth. Set aside.

4. Make the Molasses Mixture:

In a medium saucepan over medium heat, melt the butter. Stir frequently until the butter turns a light golden brown (be careful not to let it burn). After achieving a golden brown color, take it off the heat and incorporate the molasses, brown sugar, water (or beer), ginger, cinnamon, cloves, and vanilla extract. Whisk the mixture until the sugar fully dissolves, resulting in a smooth consistency.

5. **Combine the Mixtures:**

Gradually add the flour mixture to the molasses mixture, whisking to combine. It may look a little lumpy at first, but keep whisking until smooth. Next, add the sour cream mixture and continue to whisk until everything is fully incorporated.

6. **Bake:**

Pour the batter into the prepared baking pan, smoothing the top with a spatula if needed. Bake on the center rack of your preheated oven for 35-40 minutes, or until a toothpick or skewer inserted into the center comes out clean.

7. **Cool:**

After baking, take the cake out of the oven and let it cool in the pan for approximately 30 minutes. Next, grasp the edges of the parchment paper and carefully lift the cake from the pan, transferring it to a wire rack to cool completely.

8. **Serve:**

To serve, dust the cooled cake with powdered sugar or top with freshly whipped cream and raspberries for an indulgent touch.

For the Whipped Cream:

Begin by adding 1 cup of heavy cream to the bowl of a stand mixer equipped with a whisk attachment.

Incorporate 2 tablespoons of powdered sugar into the mixture.

Whisk on medium-high until soft peaks form.

NOTES

Substitutions: You can substitute the molasses with golden syrup for a sweeter, more buttery flavor, or try a 50/50 blend for a balance of richness and sweetness.

Storage: Wrap the cake in aluminum foil, ensuring that the foil does not touch the surface, and keep it at room temperature for a maximum of three days. Leftovers can be tightly wrapped and frozen. Gently reheat before serving.



Enjoy this delicious Gingerbread Sourdough Cake as a perfect holiday dessert, or enjoy it year-round as a sweet, spiced treat!

Sourdough Christmas Pudding

This Sourdough Christmas Pudding combines traditional flavors with a unique sourdough fermentation process. The rich, fruity flavor is enhanced by the natural fermentation of sourdough starter and kefir whey, making it more nutritious, digestible, and flavorful. It's a show-stopping holiday dessert with a perfect balance of spices, dried fruit, and nuts.

PREP TIME:

12 hours

ADDITIONAL TIME:

24 hours

SERVINGS:

1

COOK TIME:

12 hours

TOTAL TIME:

48 hours

**INGREDIENTS:****Fruit and Nut Mixture:**

- 1 ½ cups chopped mixed dried fruit (raisins, papaya, pineapple, sultanas, prunes, apricots, or dates)
- ⅓ cup chopped nuts (hazelnuts, brazil nuts, or other)
- 1 tbsp grated mixed citrus peel (orange, lemon, and lime)
- 1 tbsp citrus juice (lemon, orange, or lime)
- 1 tsp blackstrap molasses
- 4 tbsp dark ale, Guinness, or stout
- 2 tbsp dark rum, brandy, port, or sherry
- 1 tbsp kefir whey

Flour and Spices:

- ½ tsp ground allspice
- ½ tsp ground cinnamon
- ¼ tsp ground ginger

- ⅛ tsp ground nutmeg or mace
- ⅛ tsp ground cardamom
- ⅛ tsp Celtic sea salt
- 1 ½ cups wholemeal spelt flour
- ¼ cup unrefined molasses cane sugar
- 50g butter (from pasture-fed cows)
- 2 eggs (from pasture-fed chickens)
- 4 tbsp sourdough starter
- ⅓ cup grated beetroot
- ½ cup wholemeal spelt flour (for additional texture)

INSTRUCTIONS:**1. Day 1: Fermenting the Fruit and Nuts**

Prepare the Fruit Mixture: Chop the dried fruit into ½ cm cubes and mix with the chopped nuts and grated citrus peel in a large glass bowl.

Add the Liquids: Stir in the citrus juice, molasses, dark ale, rum (or other alcohol), and kefir whey. Mix well.

Fermentation: Cover the bowl with a cloth and secure it with an elastic band. Let the mixture ferment overnight in a warm spot (20-25°C / 68-77°F).

2. Day 2: Preparing the Pudding

Combine Dry Ingredients: In a large mixing bowl, combine the flour, spices, salt, and unrefined sugar. Mix thoroughly until all the ingredients are well incorporated.

Add Butter and Wet Ingredients: Dice the butter into small cubes and work it into the flour mixture using your fingertips until the texture resembles coarse crumbs.

Next, incorporate the beaten eggs, sourdough starter, fermented fruit and nut blend, and grated beetroot. Mix until all the ingredients are thoroughly combined. Adjust Consistency: Slowly incorporate an extra ½ cup of flour, mixing until the batter achieves a smooth and slightly moist consistency, similar to that of a cake batter.

3. Let the Pudding Rise

Proving: Lightly coat a 750ml pudding bowl with butter, then dust it with flour. Carefully fill the bowl with the pudding mixture, leaving approximately ½ to 1 inch of space at the top to accommodate rising during baking.

Fermentation: Wrap a damp cloth over the bowl and allow it to rest in a warm location (approximately 28°C / 82°F) for 12 to 24 hours, enabling it to prove effective.

4. Day 3: Steaming the Pudding

Prepare for Steaming: Place a small cake rack in the bottom of a large saucepan and add about 1 inch of water. Cover the pudding bowl with two layers of buttered baking paper, securing with string. Cover the top with foil, tie it with string, and trim any excess paper.

Steam: Set the pudding bowl on the rack in the saucepan and bring the water to a gentle boil. Reduce heat to a simmer and steam the pudding for 2 hours, checking occasionally to ensure the water doesn't run dry. Top up as needed.

5. Serve and Enjoy

Final Touches: After baking, gently take the pudding out of the pan and allow it to cool for a few moments. Serve hot with kefir cream, brandy butter, or whisky sauce. For the best flavor, store the pudding for a few days before serving to allow the flavors to mature.

NOTES

Storage: The Sourdough Christmas Pudding will improve in flavor as it ages. Store it in a cool place or refrigerate in warmer climates. It will keep for up to two months.

Reheating: To reheat, steam the pudding again for 45 minutes before serving.

Gluten Sensitivity: While the sourdough process reduces gluten content, it's best to use spelt flour for a traditional texture. Gluten-free flour will result in a denser pudding.



This sourdough version of a classic Christmas pudding brings a festive twist to the holiday table with the added depth and flavor of fermentation. Whether served with a rich sauce or enjoyed on its own, it's sure to be a hit with family and friends!

Sourdough Lamingtons

Classic Lamingtons with a sourdough twist! These light and fluffy cakes are dipped in a rich cacao glaze and rolled in coconut, making them the perfect treat for afternoon tea or dessert. Plus, they're a fantastic way to use up your sourdough discard! Enjoy this delicious, simple recipe that's sure to impress your family and friends.

PREP TIME:

20 minutes

ADDITIONAL TIME:

0 minutes

SERVINGS:

16

COOK TIME:

30 minutes

TOTAL TIME:

1 hour



INGREDIENTS:

For the Cake:

- 125g butter, softened (about ½ cup)
- ¾ cup sugar
- 1 tsp vanilla extract
- 3 large eggs
- 1 cup sourdough starter (discard works perfectly)
- ½ cup oat milk (or any milk of choice)
- 1 ½ cups whole spelt flour
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt

For the Chocolate Coating:

- 100g cacao butter (or substitute with melted dark chocolate + 2 tbsp coconut or olive oil)
- ½ cup maple syrup
- 3 tbsp cacao powder
- 2 cups shredded coconut

INSTRUCTIONS:

1. Prepare the Cake:

Set your oven to preheat at 165°C (fan-assisted) and prepare a square baking tray, approximately 8x8 inches, by lining it with parchment paper.

2. Mix Wet Ingredients:

In a large bowl, beat the butter and sugar together with a mixer until the mixture is smooth and airy. Incorporate the vanilla extract and continue mixing until combined. Next, add the eggs individually, ensuring to mix thoroughly after each addition to achieve a fully blended batter.

3. Add Sourdough and Milk:

Gently fold in the sourdough starter and oat milk until combined. Set the mixture aside.

4. Combine Dry Ingredients:

In another bowl, combine the spelt flour, baking powder, baking soda, and salt, whisking them together thoroughly. Gradually incorporate this dry mixture into the wet ingredients, gently folding until everything is just combined. Take care to avoid overmixing, as this can affect the texture of the final product.

5. Bake the Cake:

Transfer the batter into the lined baking tray, spreading it evenly with a spatula to smooth the surface.

Place it in the preheated oven and bake for 25 to 30 minutes, or until a skewer inserted into the center comes out clean. After baking, let the cake cool completely in the tray before slicing.

6. Slice the Cake:

Once cooled, slice the cake into squares of your desired size. Place the squares on a lined baking tray.

Prepare the Chocolate Coating:

In a small saucepan, melt the cacao butter (or dark chocolate mixture) over low heat. Stir in the maple syrup and cacao powder until smooth and well combined.

7. Dip and Coat:

Place the shredded coconut in a large bowl. Take each cake square, dip it into the chocolate mixture, ensuring it's fully coated, then immediately roll it in the shredded coconut. Place each lamington back on the lined tray. If the chocolate mixture thickens as you go, gently reheat it to make it easier to work with.

8. Serve and Store:

Your sourdough lamingtons are ready to eat right away! For a cooler treat, store them in the fridge. They will keep for up to 3 days.

NOTES

Don't Overmix: When combining the dry ingredients with the wet, fold gently to avoid toughening the cake.

Coating Tip: Use two forks when dipping the lamingtons in the chocolate and rolling them in the coconut for easier handling.

Storage: These lamingtons are best enjoyed fresh, but they can be stored in the fridge for up to 3 days or frozen for later enjoyment.

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These Sourdough Lamingtons are a fantastic blend of traditional flavors with a sourdough twist. Perfect for holiday celebrations or a simple treat to enjoy with tea, they bring a delightful balance of sweetness and tang.

A close-up photograph of several specialty baked goods, likely cookies or small cakes, arranged in a dark, woven basket. The primary focus is on a round, light-colored cookie in the foreground, which is densely topped with golden-brown pine nuts. To its left, another cookie is partially visible, and in the background, a third cookie with a white icing coating can be seen. A small, vibrant green sprig of rosemary, dusted with a fine layer of gold glitter, is placed in the lower-left foreground, adding a festive touch. The entire scene is set against a dark, out-of-focus background, which makes the baked goods stand out. The lighting is soft and directional, highlighting the textures of the cookies and the needles of the rosemary.

Specialty Bakes



Christmas Tree Sourdough Pull-Apart Bread

This festive Christmas Tree Sourdough Pull-Apart Bread is the perfect holiday side or appetizer! Shaped like a Christmas tree and filled with garlicky butter, it's a delicious and fun addition to your table. Plus, it's easier than you think to make! Whether you're serving it with marinara sauce or enjoying it on its own, this pull-apart bread is sure to impress your guests.

PREP TIME:

20 minutes

PROOFING TIME:

8-12 hours

SERVINGS:

14

COOK TIME:

30 minutes

TOTAL TIME:

13 hours



INGREDIENTS:

For the Dough:

- $\frac{3}{4}$ cup (150g) sourdough starter (100% hydration)
- 3 tbsp (45g) extra virgin olive oil
- 1 tbsp (20g) honey
- 2 tsp (15g) kosher salt
- 1 cup + 2 tbsp (265g) lukewarm water
- 4 $\frac{1}{4}$ cups (510g) unbleached all-purpose flour, plus extra for dusting

For the Garlic Filling:

- $\frac{1}{2}$ cup (120g) salted butter, softened (divided)
- 4 cloves garlic, crushed
- 1 tbsp dried parsley, plus more for topping
- $\frac{1}{8}$ tsp kosher salt, plus more for topping

For the Egg Wash:

- 1 large egg
- 1 tbsp milk
- For Serving:
- Marinara sauce (optional, for dipping)

INSTRUCTIONS:

1. Mix the Dough:

In the bowl of a stand mixer fitted with a dough hook, combine the sourdough starter, olive oil, honey, salt, water, and flour. Mix on low speed until everything is well combined. Continue kneading on low for an additional 8 minutes until the dough is smooth and elastic.

2. Bulk Fermentation:

Shape the dough into a ball and transfer it to a lightly greased, straight-sided container for bulk fermentation. Allow the dough to rest in a warm area until it has doubled in size, which will take around 6-8 hours (or refrigerate overnight for a slower rise, allowing the dough to rise to about $\frac{2}{3}$ of its size before chilling).

3. Prepare the Garlic Filling:

As the dough ferments, prepare the filling. In a small skillet set over medium heat, melt 1 $\frac{1}{2}$ tablespoons of butter and add the crushed garlic. Sauté for 2-3 minutes, stirring continuously, until the garlic

becomes fragrant, (taking care not to let it burn). Transfer to a bowl and mix with the remaining softened butter, parsley, and salt. Set aside.

4. Shape the Dough into Triangles:

Once the dough has finished fermenting, turn it out onto a lightly floured surface and roll it into a 10»x15» rectangle. Cut the rectangle in half diagonally to form two triangles.

5. Add the Filling:

Place one of the triangles onto a parchment-lined baking sheet. Evenly spread the garlic butter mixture over the surface. Place the second triangle on top, aligning the edges to create a layered tree.

6. Create the Tree Branches:

Mark a light guideline down the center of the tree, avoiding the top couple of inches. Using kitchen shears, cut «branches» horizontally across the tree, stopping just before the guideline. Space the branches about 1 ¼ inches apart. Twist each branch once or twice for a decorative effect.

7. Proof the Dough:

Cover the tree-shaped dough with plastic wrap and let it proof in a warm place until it becomes puffy and passes the «poke» test (about 2-3 hours). Make sure the dough doesn't get too warm (avoid exceeding 76°F) to prevent the butter from melting.

8. Bake the Bread:

Preheat the oven to 350°F. In a small bowl, whisk together the egg and milk to make the egg wash. Brush a thin layer of the wash over the entire surface of the tree, then sprinkle with a little coarse salt and additional parsley.

Bake for 30 minutes, or until the tree-shaped bread turns a lovely golden brown. Once baked, let it cool slightly in the pan before transferring it to a serving platter.

9. Serve:

Enjoy while warm, accompanied by marinara sauce for dipping, if you like.

NOTES

Use a Kitchen Thermometer: Keep an eye on the dough's temperature during proofing to avoid melting the butter.

Twisting Tip: Twist the branches gently to avoid breaking the dough.

Rising Time: Remember, sourdough can take longer to rise depending on room temperature. Patience is key!



This Sourdough Christmas Tree Pull-Apart Bread will add a special touch to your holiday table, making it the perfect festive treat to share with friends and family!

Festive Sourdough Wreath

Create a beautiful and festive sourdough wreath to wow your friends and family! This recipe uses a rich sourdough sweet dough and a filling of your choice, making it perfect for holiday gatherings. The wreath shape is easy to achieve and looks stunning as a centerpiece for your table or as a thoughtful edible gift.

PREP TIME:

15 minutes

ADDITIONAL TIME:

0 minutes

SERVINGS:

6

COOK TIME:

35 minutes

TOTAL TIME:

50 minutes

**INGREDIENTS:****Dough:**

- 7 oz (198g) evaporated milk (about 7/8 cup)
- 2 oz (56g) butter (1/4 cup)
- 2 oz (56g) sugar (1/4 cup)
- 4 oz (113g) sour cream (about 1/2 cup)
- 8 oz (226g) cold water (about 1 cup)
- 16 oz (453g) vigorous sourdough starter (100% hydration, about 2 cups)
- 23 oz (652g) all-purpose flour (about 4 3/4 cups)
- 0.8 oz (22g) salt (about 1 1/2 teaspoons)
- 10 oz (283g) more all-purpose flour (about 2 cups)

Cinnamon Caramel Sauce Filling:

- 10 oz (283g) brown sugar (about 1 1/4 cups)
- 4 oz (113g) butter (1/2 cup)

- 2 oz (56g) evaporated milk (1/4 cup)
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon

Optional Fillings (pick any combination):

- 1/2 cup dried cranberries
- 1/2 cup raisins
- 1/2 cup chopped walnuts
- 1/2 cup dark chocolate chips (optional)
- 1/2 cup chopped pecans

For Decorating:

- Powdered sugar for dusting
- Icing (optional)

INSTRUCTIONS:**1. Prepare the dough:**

In a medium saucepan, combine the evaporated milk, butter, sugar, and sour cream over medium heat. Stir continuously, ensuring the mixture reaches a temperature of approximately 120°F (49°C) without boiling. Once the butter has fully melted, take the saucepan off the heat and incorporate the cold water to bring the mixture down to around 90°F (32°C).

In a spacious mixing bowl, blend the cooled mixture with the active sourdough starter and 23 ounces (4 3/4 cups) of all-purpose flour. Stir until the ingredients are thoroughly combined and form a cohesive dough. Mix until combined, then allow the dough to rest (autolyse) for 2 hours.

2. Add salt and knead:

After the autolyse, add 0.8 oz (1 1/2 teaspoons) of salt to the dough. Sprinkle the additional 10 oz (2 cups) of flour onto your kneading surface, and knead the dough into it. Knead for about 10 minutes until the dough becomes smooth and elastic. Let the dough ferment for 4 hours, folding once during this time.

3. Make the cinnamon caramel sauce:

While the dough ferments, make the cinnamon caramel sauce. In a medium saucepan, combine 10 oz (1 1/4 cups) of brown sugar, 4 oz (1/2 cup) of butter, 2 oz (1/4 cup) of evaporated milk, 1 teaspoon of vanilla extract, and 1 teaspoon of cinnamon. Stir the mixture over medium heat until it comes to a full boil. Remove from heat and let it cool completely.

4. Shape the wreaths:

Once the fermentation process is complete, split the dough into three equal portions, each weighing approximately 1.5 pounds. Shape each portion into a round ball and allow them to rest for 15 minutes before proceeding. Then, roll each round into a 15-inch circle on a piece of oiled parchment paper.

Use a cup or small bowl (5 inches in diameter) to gently press a circle into the center of the dough without cutting through. Using a sharp knife, make 8-12 cuts from the outer edge of the dough to the marked inner circle, creating «spokes.»

5. Add the filling:

Spread a third of the cooled cinnamon caramel sauce evenly over each dough round, leaving the center circle uncovered. Sprinkle your chosen filling ingredients (such as cranberries, raisins, nuts, or chocolate chips) over the sauce.

6. Form the wreath:

Fold the outer edges of the dough inward over the filling. Take each spoke of the dough, lift it, and twist it over the edge, tucking it underneath the wreath to form a decorative braided look.

7. Proof the wreaths:

Place each wreath on a parchment-lined baking sheet. Spray them lightly with oil, cover with plastic wrap, and allow to proof for about 2 hours, or until they are puffy.

8. Bake the wreaths:

Preheat your oven to 400°F (200°C). Transfer the wreaths, (still on their parchment paper), onto a preheated baking stone or a baking sheet. Cover them with a roasting lid and bake for 20 minutes. After this time, remove the lid and continue baking for another 5 to 10 minutes, keeping a close eye on them to prevent excessive browning.

9. Finish and serve:

After baking, carefully remove the wreath from the oven. Dust with powdered sugar or drizzle with a light icing for decoration. Let the wreath cool slightly before serving.



Enjoy your beautiful, festive sourdough wreath!

Sourdough Snowflake Einkorn Bread

This beautiful snowflake-shaped sourdough bread is filled with cinnamon sweetness and is perfect for a winter holiday table. Made with Einkorn flour, this artisan bread is as delicious and stunning. Follow these simple steps to create a festive and impressive loaf, ideal for sharing with friends and family.

PREP TIME:

15 minutes

ADDITIONAL TIME:

12 hours

SERVINGS:

6

COOK TIME:

25 minutes

TOTAL TIME:

14 hours 40 minutes



INGREDIENTS:

Dough Ingredients:

- 4 1/2 cups All-Purpose Einkorn Flour
- 1 cup Active Sourdough Starter
- 1 cup Warm Water (plus 2 tablespoons)
- 1/2 teaspoon Salt
- 1/3 cup Sugar

Streusel Filling Ingredients:

- 1 cup Brown Sugar
- 1/2 cup Softened Butter
- 2 tablespoons Cinnamon
- Pinch of Salt

INSTRUCTIONS:

1. Prepare the Dough:

In a spacious mixing bowl, combine the sourdough starter, warm water, sugar, flour, and salt. Mix the ingredients until they form a cohesive ball of dough. Once combined, cover the bowl and let it sit for 15 minutes. This resting period allows the dough to absorb the moisture, enhancing its hydration fully.

After 15 minutes, move the dough onto a floured surface and fold it over itself 5 to 7 times to develop its structure. Form the dough into a round ball and place it in a floured bowl or proofing basket. Cover it with a damp tea towel and let it rise overnight, allowing 8 to 12 hours.

2. Shape the Dough:

Once the dough has risen for approximately 8 to 12 hours, transfer it to a floured surface and cut it into four equal pieces. Prepare five squares of parchment paper, each measuring 14 inches. Take each portion of dough, shape it into a ball, and roll it out into a 10-inch circle.

Dust one piece of parchment paper with flour and place one dough circle on it. Lightly flour the top of the dough. Stack the next dough circle on top, and repeat until all four layers are stacked, with parchment paper between each. Cover the stack with a damp tea towel and allow it to rest for 1-2 hours.

3. Prepare the Filling:

As the dough rests, combine the filling ingredients (brown sugar, butter, cinnamon, and a pinch of salt) in a bowl. Mix until the mixture is smooth and creamy, then set it aside for later use.

4. Assemble the Snowflake:

Once the dough has rested, carefully separate the layers. Take the first dough circle and spread one-third of the filling evenly over the surface. Stack another dough circle on top and spread another layer of filling. Repeat this process for the third dough circle. Place the final dough circle on top without any filling.

5. Cut the Dough:

Carefully move the stacked items onto a cutting board. Using a cup or small bowl (about 2-3 inches in diameter), gently press it into the center of the dough to mark a circle, but don't cut through the dough.

Using a sharp knife, make cuts from the edge of the marked circle to the outer edge of the dough. Start by cutting the dough into quarters, then cut each quarter in half to make eight pieces. Finally, cut between each of the eight sections, creating 16 equal slices.

6. Shape the Snowflake:

To form the snowflake, take two adjacent pieces and twist them upward and away from each other, completing two full twists. Pinch the ends together tightly to create a branch of the snowflake. Repeat this process with the remaining slices until all 16 pieces are twisted into 8 branches.

7. Proof and Bake:

Preheat the oven to 400°F (200°C). Transfer the dough (on parchment) to a baking sheet. Allow it to proof for about 20-30 minutes while the oven heats up. Bake the snowflake bread for 20 to 24 minutes, or until the top is a lovely golden brown. Allow it to cool in the pan for a few minutes before moving it to a wire rack to cool completely.

NOTES

Shaping Tip: It's easier to shrink dough if needed, rather than stretch it larger. Roll a little bigger to start, then adjust as needed.

Flavor Variation: Try using jam, nut butters, or savory fillings like pesto instead of the cinnamon filling for a unique twist.



Enjoy this festive, show-stopping sourdough snowflake bread with family and friends, and share the joy of holiday baking!

Year-Round Favorites

Multi-Season Sourdough Variations

Sourdough baking is an adventure that doesn't have to be confined to just one season. With a little creativity, you can adapt your sourdough recipes to suit any time of year, capturing the essence of each season in every loaf. Whether you're craving the bright, fresh flavors of spring, the vibrant fruits of summer, the cozy spices of fall, or the hearty ingredients of winter, there's a sourdough variation for every season. Let's explore how to transform your sourdough into a year-round delight!

Spring: Fresh and Floral Flavors

Spring is a time of renewal and growth, making it the perfect season to experiment with fresh, vibrant flavors in your sourdough baking. Think of adding ingredients that evoke the feeling of a garden in full bloom.

- **Lemon & Lavender Sourdough:** Infuse your dough with the zest of a lemon and a hint of dried lavender. The result is a subtly floral and citrusy loaf that pairs beautifully with honey or a light goat cheese spread.
- **Herb Garden Sourdough:** Incorporate fresh herbs like rosemary, thyme, and basil directly into your dough. This variation adds a fragrant and savory twist, ideal for serving alongside a spring vegetable soup or as the base for a light sandwich.

Summer: Fruity and Sweet

Summer sourdoughs celebrate the abundance of fresh fruits and berries available during the warmer months. They're perfect for light breakfasts, picnics, or even as a sweet treat after a day in the sun.

- **Berry Burst Sourdough:** Mix in fresh or dried berries such as blueberries, raspberries, or strawberries. The natural sweetness of the berries complements the tangy sourdough flavor, creating a delightful bread that's great on its own or toasted with butter.
- **Peach & Honey Sourdough:** Add chopped, ripe peaches and a swirl of honey to your dough. The peaches soften during baking, releasing their juices into the bread, while the honey adds a golden sweetness. Serve this with a dollop of Greek yogurt for a summery breakfast.

Fall: Warm and Spiced

Autumn is the season for comforting, warming flavors that make you feel cozy as the days grow cooler. Think of spices, pumpkins, and hearty additions that transform your sourdough into a seasonal favorite.

- **Pumpkin Spice Sourdough:** Incorporate pumpkin purée, cinnamon, nutmeg, and cloves into your dough. This variation captures the essence of the fall in each slice. It's perfect for breakfast with a smear of cream cheese or enjoyed as a base for a spiced bread pudding.
- **Apple & Walnut Sourdough:** Fold in diced apples and chopped walnuts to your dough for a bread that's both crunchy and sweet. A hint of cinnamon elevates this loaf, making it an excellent choice for a cozy autumn snack or a festive holiday table centerpiece.

Winter: Hearty and Festive

Winter sourdoughs are all about rich, comforting flavors that warm you up from the inside out. They often feature more substantial ingredients, providing sustenance and comfort during the colder months.

- **Cranberry & Pecan Sourdough:** Combine dried cranberries and toasted pecans for a festive loaf that's perfect for the holiday season. The tartness of the cranberries contrasts beautifully with the rich, buttery pecans, creating a bread that's wonderful on its own or paired with cheeses and meats.
- **Chocolate & Orange Sourdough:** Mix cocoa powder, dark chocolate chunks, and orange zest into your dough. This indulgent variation is like a dessert and breakfast in one. It's lovely toasted with a bit of marmalade or enjoyed simply with a cup of hot cocoa.

Tips for Adapting Sourdough Across Seasons

1. **Adjust Hydration:** Different add-ins can change the hydration level of your dough. For example, fresh fruits add moisture, while dried fruits and nuts may absorb it. Be mindful of your dough's consistency and adjust water or flour as needed.
2. **Seasonal Starters:** Your sourdough starter may behave differently depending on the season. In warmer months, it may be more active, requiring shorter fermentation times. In cooler weather, it might need a boost of warmth to stay active.
3. **Flavor Balancing:** Strong seasonal flavors like spices, citrus, or herbs can overpower the natural taste of sourdough. Start with small quantities and adjust to your liking as you gain confidence in balancing these flavors.
4. **Presentation:** Seasonal variations often have vibrant colors and textures. Consider shaping your loaves to highlight these elements, or use decorative scoring techniques to create beautiful, seasonal patterns on your bread.

By experimenting with these multi-season sourdough variations, you can enjoy the art of sourdough baking year-round. Each season brings its own set of flavors and ingredients, allowing you to get creative and explore new tastes and textures in every loaf. Happy baking!

Creative Uses for Seasonal Leftovers

One of the most delightful aspects of sourdough baking is its versatility. It's not just about baking bread—sourdough can be a vehicle for using up leftovers and transforming them into delicious new creations. Each season brings its own unique ingredients, and it's all too easy to end up with a little of this and a little of that after your holiday feasts and family dinners. Instead of letting those extras go to waste, why not repurpose them into inventive sourdough dishes? Let's explore some exciting ways to give your seasonal leftovers a second life!

Spring Leftovers: Fresh and Flavorful

Spring often means an abundance of fresh vegetables, herbs, and lighter dishes. If you find yourself with leftover roasted veggies, fresh herbs, or a few spoonfuls of dips, these can be the perfect additions to your sourdough creations.

- **Herb & Veggie Sourdough Focaccia:** Turn those extra roasted vegetables and fresh herbs into a vibrant sourdough focaccia. Press your leftover veggies like asparagus, bell peppers, and cherry tomatoes into the top of your dough, sprinkle with herbs such as rosemary and thyme, and drizzle with olive oil. Bake until golden for a beautiful, savory bread perfect for sandwiches or as a side dish.
- **Spring Onion & Cheese Sourdough Biscuits:** If you have leftover spring onions or cheese from your seasonal spreads, mix them into your sourdough biscuit dough. These savory, fluffy biscuits are wonderful for breakfast or as a quick snack, and they freeze well, too!

Summer Leftovers: Sweet and Fruity

Summer brings a bounty of fresh fruits and vibrant flavors. If you have leftover berries, stone fruits, or even grilled veggies, you can incorporate them into your sourdough baking.

- **Berry Sourdough Breakfast Rolls:** Use those leftover summer berries to create a delightful breakfast treat. Roll them into your sourdough dough with a sprinkle of sugar and a dash of cinnamon, and bake until bubbly and golden. Top with a simple glaze made from powdered sugar and lemon juice for an irresistible summer morning indulgence.

- **Grilled Veggie Sourdough Pizza:** Extra grilled zucchini, peppers, or eggplant from your summer BBQ? Top a sourdough pizza crust with these veggies, some tomato sauce, and your favorite cheese for a quick, easy, and delicious dinner that highlights the best of summer produce.

Fall Leftovers: Warm and Comforting

Fall flavors are all about warmth and comfort—think pumpkin, apples, and hearty root vegetables. When the season ends, you might have small amounts of these ingredients lingering in your kitchen. Here's how to use them creatively.

- **Pumpkin & Sage Sourdough Rolls:** Leftover pumpkin purée can be mixed into sourdough dough along with a handful of chopped fresh sage. Shape into rolls and bake until golden brown. These rolls make a fantastic addition to any meal and are especially delicious, served warm with butter.
- **Apple & Pecan Sourdough Bread:** Use up leftover apple slices and a few stray pecans to make a sweet and nutty sourdough loaf. The natural sweetness of the apples and the crunch of the pecans make this bread a delightful treat for breakfast or dessert.

Winter Leftovers: Hearty and Festive

Winter leftovers often include rich, hearty ingredients from holiday feasts—cranberries, nuts, dried fruits, and even bits of cheese. These flavors lend themselves beautifully to creative sourdough bakes that are both comforting and festive.

- **Cranberry & Brie Sourdough Braid:** Got leftover cranberry sauce and brie cheese from your holiday table? Incorporate them into a stunning sourdough braid. Roll out your dough, spread the cranberry sauce, add chunks of brie, and braid the dough into a beautiful loaf. It's a sweet, savory, and visually impressive way to use up your festive extras.
- **Stuffing Sourdough Muffins:** If you have leftover stuffing, transform it into savory sourdough muffins. Simply mix the stuffing into your sourdough muffin batter along with some grated cheese and bake until golden. These muffins are perfect as a snack or served alongside soups and salads.

Tips for Transforming Leftovers into Sourdough Delights

1. **Balance the Flavors:** When incorporating leftovers into your sourdough, consider the balance of flavors. Too many strong flavors can overwhelm the dough. Aim for complementary ingredients that enhance, rather than overshadow, the sourdough's natural taste.

2. Adjust the Hydration: Keep an eye on the consistency of your dough. Moist ingredients like fruit or vegetables can alter the hydration of the dough. You might need to add a little more flour to maintain the right texture.

3. Think Beyond Bread: Sourdough isn't just for loaves. Try using your leftovers in sourdough crackers, pancakes, muffins, or even waffles. It's a great way to experiment with different textures and flavors.

4. Get Creative with Shapes and Forms: Leftovers can inspire you to play with different shapes and forms, like braided loaves, wreaths, or pull-apart breads. This not only makes your baking more visually appealing but also creates a fun experience for both the baker and the eater!

By embracing these creative uses for seasonal leftovers, you can make the most of every ingredient in your kitchen, reduce food waste, and enjoy a continuous journey of sourdough exploration. With a bit of imagination and a good sourdough starter, you'll never look at leftovers the same way again!

Conclusion

As we wrap up this sourdough journey, let's take a moment to reflect on the key techniques and tips you've mastered along the way. From understanding the basics of feeding and maintaining your sourdough starter to crafting beautifully shaped loaves and exploring the endless possibilities of seasonal flavors, you've come a long way. You've learned how to fold and stretch your dough, how to judge the perfect fermentation times, and how to create deliciously unique bakes with confidence. Each chapter has been a stepping stone, building your skills and igniting your passion for the art of sourdough baking.

Recap of Key Techniques and Tips

Throughout this book, you've gained a solid foundation in sourdough baking. You've discovered the importance of a healthy starter, mastered the process of bulk fermentation, and learned how to shape your dough into beautiful, bakery-quality loaves. You've experimented with various hydration levels, perfected your kneading technique, and embraced the art of scoring to create stunning patterns on your bread. These fundamental skills are now part of your baking repertoire, empowering you to bake with both creativity and precision.

You've also explored the vibrant world of flavors by incorporating seasonal ingredients into your sourdough creations. From festive holiday breads to refreshing springtime bakes, you've seen how versatile sourdough can be. By using leftovers creatively, you've not only reduced waste but also discovered new and exciting flavor combinations that elevate your baking.

Encouragement for Seasonal Experimentation

One of the most exciting aspects of sourdough baking is the endless potential for experimentation. With each season, new ingredients become available, offering fresh inspiration for your bakes. Whether you're folding in juicy summer berries, adding aromatic spices in the fall, or crafting festive holiday bread, there's always a way to adapt your sourdough to the flavors of the moment. Don't be afraid to try new things, to tweak recipes, or even to invent your own. Every experiment, whether it turns out exactly as planned or not, is a valuable learning experience that will deepen your understanding and appreciation of sourdough baking.

Next Steps for Advancing Your Sourdough Skills

Now that you've mastered the basics and gained confidence in your sourdough abilities, it's time to think about your next steps. Consider exploring more advanced techniques such as lamination for flaky sourdough pastries, or experimenting with enriched doughs like brioche and babka. Dive into the world of whole grains, learning how to work with different flours like rye, spelt, or einkorn to create nutritious and flavorful bread. You might also want to try sourdough pizza, bagels, or even desserts like sourdough croissants.

Challenging yourself with more complex recipes will not only expand your skill set but also deepen your understanding of the sourdough process. Remember, every baker's journey is unique—progress at your own pace, and most importantly, have fun along the way!

Resources for Further Learning

As you continue to hone your sourdough skills, there are many resources available to support your growth. Online communities, forums, and social media groups are fantastic places to connect with other bakers, share your creations, and seek advice. Websites and blogs dedicated to sourdough often provide in-depth tutorials and troubleshooting tips for bakers of all levels.

Consider exploring books by renowned sourdough bakers for more advanced techniques and inspiration. There are also workshops and courses, both in-person and online, that offer hands-on experience and personalized guidance.

No matter where your sourdough journey takes you, the most important thing is to keep baking, keep experimenting, and keep learning. Every loaf is an opportunity to improve, innovate, and enjoy the simple, satisfying pleasure of creating something delicious from scratch.

Thank you for joining me on this journey. I hope this book has inspired you to embrace the art of sourdough baking, to experiment with seasonal flavors, and to share your passion with family and friends. Happy baking!

About the Author

Hi, I'm Clara Bennett, and I'm thrilled to invite you into the wonderful world of sourdough baking. My passion for baking started in a cozy kitchen in a small American town, where the tantalizing aroma of freshly baked bread was a staple in my childhood. My grandmother, a master baker with deep English roots, was my first teacher. She showed me how simple ingredients could transform into something magical, sparking a lifelong fascination with the art of baking.

My journey to mastering sourdough, however, was anything but straightforward. Like many of you, I faced numerous challenges—starters that wouldn't rise, dense and disappointing loaves, and a seemingly endless array of techniques that felt overwhelming. I remember the frustration of seeing beautiful sourdough creations online and wondering why mine didn't measure up.

But I didn't give up. I spent years experimenting, learning from my mistakes, and refining my methods. I delved into the science behind sourdough, attended workshops, and connected with experienced bakers who shared their secrets. Through persistence and a lot of flour, I finally cracked the code. The day I pulled my first perfect loaf out of the oven was unforgettable, and it made every failed attempt worthwhile.

Realizing how daunting sourdough can be for beginners, I felt a strong urge to help others avoid the pitfalls I encountered. I wanted to create resources that would demystify sourdough and make it accessible to everyone, no matter their skill level. That's why I started writing books specifically for beginners. In my guides, I break down complex techniques into simple, step-by-step instructions. I share practical tips, personal anecdotes, and a wealth of knowledge to make your baking journey as smooth as possible.

I'm deeply committed to teaching and passionate about seeing you succeed. There's nothing more rewarding than the sight of a golden, crusty loaf that you've made with your own hands, and I believe everyone should experience that joy. My goal is to be your guide and cheerleader, helping you navigate the world of sourdough with confidence and enthusiasm.

So, whether you're just starting out or have faced a few setbacks along the way, I'm here to help. Let's embark on this delicious adventure together and discover the satisfaction of baking your own homemade sourdough bread. With the right guidance and a bit of patience, I truly believe that anyone can master the art of sourdough baking.

Measurements and Conversion Table

MEASUREMENT CONVERSIONS

VOLUME EQUIVALENTS (LIQUID)		
US STANDARD	US STANDARD (OUNCES)	METRIC (APPROXIMATE)
2 tablespoons	1 fl oz.	30 millilitres
¼ cup	2 fl oz.	60millilitres
½ cup	4 fl oz.	120 millilitres
1 cup	8 fl oz.	240 millilitres
1 ½ cups	12 fl oz.	355 millilitres
2 cups or 1 pint	16 fl oz.	475millilitres
4 cups or 1 quart	32 fl oz.	1 litre
1 gallon	128 fl oz.	4 litres

OVEN TEMPERATURES	
FAHRENHEIT	CELSIUS (APROXIMATE)
250°F	120°C
300°F	150°C
325°F	165°C
350°F	180°C
375°F	190°C
400°F	200°C
425°F	220°C
450°F	230°C

VOLUME EQUIVALENTS (LIQUID)

US STANDARD	US STANDARD (OUNCES)
$\frac{1}{8}$ teaspoon	0.5 milliliter
$\frac{1}{4}$ teaspoon	1 milliliter
$\frac{1}{2}$ teaspoon	2 millilitres
$\frac{3}{4}$ teaspoon	4 millilitres
1 teaspoon	5 millilitres
1 tablespoon	15 millilitres
$\frac{1}{4}$ cup	59 millilitres
$\frac{1}{2}$ cup	118 millilitres
$\frac{3}{4}$ cup	177 millilitres
1 cup	235 millilitres
2 cup 1 pint	475 millilitres
3 cups	700 millilitres

WEIGHT EQUIVALENT

US STANDARD	US STANDARD (OUNCES)
$\frac{1}{2}$ ounce	15 grams
1 ounce	30 grams
2 ounce	60 grams
4 ounce	115 grams
8 ounce	225 grams
12 ounce	340 grams
16 ounce or 1 pound	455 grams

Bread and all-purpose flour = 130 grams per cup

Mortons's coarse salt = 6 grams per teaspoon

Oil = 14 grams per tablespoon

Thank You

Thank you so much for choosing to purchase my book. With so many options available, I'm truly grateful that you selected mine. I appreciate you taking the time to read it all the way through. Before you go, I have a small request.

Could you please consider leaving a review on the platform? It's one of the best ways to support independent authors like myself.

Your feedback is vital and allows me to continue creating books that match your needs. Hearing from you would mean a lot to me.