

Apple Cinnamon Sourdough

Ingredients:

- 310 grams water
- 100 grams sourdough starter
- 460 grams bread flour
- 11 grams salt
- 50 grams sugar
- 1 1/2 cups freeze dried apples, crushed into smaller bits
 - Do not use fresh – too much hydration
 - You can use dried, but you may need to adjust your hydration
- cinnamon

Instructions:

1. Add water, and starter to the bowl of your stand mixer. Add flour, sugar, and salt to the bowl and turn the mixture to low and mix until all the flour is thoroughly mixed in. Then, let it mix another minute. If your dough still looks too moist, add a table spoon of flour at a time until the perfect consistency is reached (not dry, but not sloppy).
2. Transfer the dough to a container with a lid (not tight fitting, it needs room to breath) and allow to rest 30 minutes before performing your first set of stretch and folds.
3. Uncover and perform stretch and folds 30 minutes apart for the next 2 hours for a total of 5 stretch and folds.
4. At this point, it's time for the bulk fermentation. This will take anywhere from 6-12 hours depending on how warm your house is. You want your dough to gain 30-50% in volume.

5. Flour the top of your dough, then turn onto a clean surface. Pull the dough gently out into a rectangle for lamination.
6. Top the dough with your freeze dried apples, saving about a tablespoon of apples for the inside of your dough ball. Sprinkle generously with cinnamon.
7. Starting with the shortest end, roll like a cinnamon roll. Once all the way rolled up, turn the dough seam side up and place reserved apples on this seam. Again sprinkle the seam with cinnamon (being careful not to get too much on the sides).
8. Roll again, tugging a little as you go. Once in a large snail shape, you are going to cup your hands around the dough while pulling towards you, stretching the dough and getting rid of the side “belly buttons.” Do not overwork or your dough will tear.
9. Leave on the counter uncovered for 15 minutes to allow the dough to relax again. If the dough flattens into a pancake, cup your hands around the dough and pull into a tight ball again. Then repeat this step until the ball mostly holds its shape.
10. After your ball has retained its shape, do one final shape then place upside down in a floured banneton basket.
11. Place in the refrigerator covered with a tea towel or plastic bag for at least 2 hours before baking. Dough will keep unbaked in the fridge for 3 days.
12. If using a dutch oven, preheat it to 450°F for 30 minutes. If using a clay pot, make sure your pot is soaking.
13. Once preheated, flip dough onto parchment paper and score the bread with one base to base cut (and any small cuts for aesthetics).
14. Dutch Oven: Bake bread for 25 minutes with the lid on. Take the lid off and bake for another 10-15 minutes until desired color is achieved. Clay Pot: Dry lid and base and place bread inside. Cover and place the clay pot into a cold oven and set a time for 40 minutes. Set oven for 450F. At the end of 40 minutes, take the lid off and bake for another 20 minutes. Remove from the clay pot and place on the center of the rack, continue to bake until desired color is achieved.