

# HONEY SOURDOUGH BREAD

~ ONE LOAF RECIPE ~



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1 cup active sourdough starter

Combine all and let set 20 minutes.

1 cup water

1 TBS. olive oil

1 TBS. honey

3 cups organic bakers classic flour

2 TBS. vital wheat gluten

1 tsp. salt

Work salt into the dough, mixing lightly.

Allow dough to rise-covered-for one hour.

After one hour-Do stretch and folds on all four sides (lift one side of the dough and fold in half. Repeat this on all four sides)

Cover and let rise another hour.

Do another set of stretch and folds-Repeat twice more.

Continue with one of the options below following **fridge** or **room temp.** fermentation.

## Refridgeration Fermentation

Follow the directions above allowing dough to ferment throughout the four hours as instructed at room tempurature.

Cover bowl tightly and place in refriderator for 9 hours or longer.

Remove from fridge and allow to come to room temp on the counter.

Shape follwing the directions below.

## Room Temperature Fermentaion

Allow dough to ferment a total of 7 hours at room temperature from the time you mixed to the time you shape it to be baked.

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## Shaping

Pre-heat oven to 450 degrees F.

Put clay baker in the oven with the lid and the base on the oven rack separately to preheat.

Dust your counter surface with flour.

Dump dough on top of flour and spread into a large rectangle.

“Dimple” the dough with fingers to get out some of the bubbles.

Fold into thirds, pinching the edges to seal it.

Turn dough and roll it up.

Once the desired shape is made place the loaf on a piece of parchment paper.

Dust loaf with flour.

Score as desired with a baker's lame.

When the oven is preheated place the loaf and parchment paper into the preheated clay baker.

Cover with the baker lid and bake for 35 minutes.

Remove the lid and lower the temp to 400 degrees F.

Bake for an additional 10-15 minutes or until the internal temperature of the bread loaf reaches 200 degrees F.

Remove loaf to cool. Do not slice until the loaf has cooled.

Store in a bread bag.



## Notes:

Any Bread flour can be used for this recipe.

We have also used several kinds of all-purpose flour with success. Experiment with different flours to see what your family likes best!