

## Stand Mixer Sourdough Country Bread

### Ingredients:

- 350 g filtered water (1 ½ cups)
- 100 g active starter (½ cup)
- 500 g bread flour (4 cups) \* **[see note]**
- 10 g salt (1 ½ tsp)

### Directions:

- 1) **Mix** water and starter in a stand mixer, using the paddle attachment, until fully incorporated.
- 2) Add flour and salt, mix again with paddle attachment until everything is just mixed.
- 3) **Strengthen the dough:** Switch to the dough hook, and scrape down the sides of the bowl. Knead on a medium speed (speed 5-6 on a KitchenAid) until the dough completely pulls away from the sides of the bowl and passes a windowpane test (10-15 minutes) \* **[see note]**.
- 4) **Bulk ferment** the dough for approximately the same amount of time you would bulk ferment a hand strengthened loaf. Keep in mind that the dough temperature after kneading is warmer (approx. 75-77 F), so this may affect your timing slightly. I usually bulk ferment for about 9 hours total at a room temperature of 70 F.
- 5) **Shape** the dough according to your preferred shaping method. For the loaf in my video, I used lamination. For lamination: dump the dough out onto the counter. Carefully stretch the dough as far as it will go without tearing. You can add any fillings at this point if you like. Fold the dough in thirds, then roll it up like a log. Push and tuck to finish forming your round.
- 6) **Cold proof:** Transfer the dough to a banneton or 1.5 qt bowl (dusted with rice flour), then refrigerate overnight (8-16 hours).
- 7) The next day, preheat your oven to 450 F. Insert a Dutch oven onto the top rack, and a pizza stone or baking sheet on the bottom rack \* **[see note]**. Preheat your Dutch oven for at least one hour before baking.
- 8) Remove your loaf from the fridge. Turn it out onto a silicone baking mat or a piece of parchment paper.
- 9) **Score:** Using a razor blade or bread lame, make one score 1/4 to 1/2 inch deep, making sure the razor is angled parallel with the counter for the most prominent ear. (I used one

expansion score for simplicity, but you are welcome to score any design you like at this point, as long as you still have at least one, deep expansion score.)

- 10) Place your scored loaf into the preheated Dutch oven. Optionally, spray with water, then replace the lid.
- 11) **Bake** for 25 minutes with the lid on.
- 12) After 25 minutes, remove the lid of the Dutch oven and bake 20 minutes more.
- 13) Allow the bread to cool for at least 30 minutes before slicing (to allow the gluten to settle, otherwise it may be gummy).
- 14) **Enjoy!**
- 15) **How to store:** Store in a Ziploc bag on the counter for three to five days, or slice and store in the freezer.

**To reheat:** From room temperature, toast 2-3 minutes. From frozen, toast 4-5 minutes. I do this in my air fryer at 400 F.

Notes:

**Bread flour:** THIS IS ABSOLUTELY ESSENTIAL! Though all-purpose flour does make bread, it does NOT yield fabulous results. If you want to use all-purpose flour, make sure it is a high quality brand, like King Arthur. In addition, you must be careful not to over-proof and may need to add even more flour to help the dough come together. I HIGHLY recommend bread flour, as it has a higher protein content that will help the gluten bind and create a strong dough.

**Strengthening:** If your dough is not pulling away from the sides of the bowl as mine is by 15 minutes, check your flour. It may not be strong enough. If this is the case, add more flour as needed, then go ahead and stop kneading and continue with the recipe.

**Pizza Stone/Baking Sheet:** This is not necessary, but the addition of an object underneath the Dutch oven helps create indirect heat, preventing the bottom of the loaf from burning. You could also use aluminum foil, or sprinkle cornmeal under the parchment paper/silicone bread sling.