

Sourdough Recipe

A large, round, rustic sourdough loaf is the central focus of the image. The crust is a deep golden-brown color with a heavily cracked and textured surface. A prominent decorative slash, resembling a stylized leaf or a series of parallel lines, is cut into the top of the loaf. The loaf is resting on a wooden surface, and a white cloth is visible in the upper left corner.

The fairbanks

Contents

Bread sourdough	1
All Purpose Flour Sourdough Bread	2
Chocolate Sourdough Bread - The Pantry Mama	7
Fluffy Sourdough Cinnamon Rolls	12
Fried Sourdough Donuts with Vanilla Glaze	16
High Hydration Sourdough Bread Recipe - The Pantry Mama	19
High Protein Sourdough Bread	23
Homemade Ricotta Cheese Recipe	26
How to Build a Sourdough Starter from Scratch	28
Jalapeño Cheddar Sourdough Bread	31
Mini Sourdough Loaves	34
Rosemary Sourdough Bread	37
Same Day Sourdough Bread	40
Seedy Sourdough	43
Soft Sourdough Dinner Roll Recipe	45
Sour dough starter	48
Sourdough Bagels	50
Sourdough Bread Bowls	52
Sourdough Bread In A Bread Machine	55
Sourdough Carrot Cake Cookies	57
Sourdough Chocolate Crinkle Cookies	59
Sourdough Chocolate Star	61
Sourdough Chocolate Star Bread	65
Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic	68
Sourdough Ciabatta	71
Sourdough Cibatta Rolls Recipe	73
Sourdough Cinnamon Raisin bread	76
Sourdough Cinnamon Rolls With Cream Cheese Topping	80
Sourdough Cornbread	82
Sourdough Dinner Rolls	84
Sourdough Discard Bread	86
Sourdough Discard Crackers	88
Sourdough Discard Garlic Rolls	90
Sourdough Discard Pizza Crust	92
Sourdough Discard Pretzels	94
Sourdough Discard Sandwich Bread	96
Sourdough Farmhouse White Sandwich Loaf	98
Sourdough Hawaiian Rolls	101
Sourdough Pastry Braid	103
Sourdough Peanut Butter Cookies	106

Sourdough Pfeffernusse Cookies - The Pantry Mama	108
Sourdough Pita Bread	111
Sourdough Pop Tarts Recipe	113
Sourdough Puff Pastry	116
Sourdough Pumpkin Babka - The Pantry Mama	119
Sourdough Sandwich Bread	122
Sourdough Sausage Balls	124
Sourdough Stollen Recipe - The Pantry Mama	126
Sourdough Stuffing	130
Sourdough Zucchini Bread	132
Stand Mixer Sourdough	134
All Purpose Flour Sourdough Bread	135
Chocolate Sourdough Bread - The Pantry Mama	140
Fluffy Sourdough Cinnamon Rolls	145
Fried Sourdough Donuts with Vanilla Glaze	149
High Hydration Sourdough Bread Recipe - The Pantry Mama	152
High Protein Sourdough Bread	156
Homemade Ricotta Cheese Recipe	159
How to Build a Sourdough Starter from Scratch	161
Jalapeño Cheddar Sourdough Bread	164
Mini Sourdough Loaves	167
Rosemary Sourdough Bread	170
Same Day Sourdough Bread	173
Same Day Sourdough Bread	176
Seedy Sourdough	179
Soft Sourdough Dinner Roll Recipe	181
Sour dough starter	184
Sourdough Bagels	186
Sourdough Bagels	188
Sourdough Bread Bowls	191
Sourdough Bread In A Bread Machine	194
Sourdough Carrot Cake Cookies	196
Sourdough Chocolate Crinkle Cookies	198
Sourdough Chocolate Star	200
Sourdough Chocolate Star Bread	204
Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic	207
Sourdough Ciabatta	210
Sourdough Cibatta Rolls Recipe	212
Sourdough Cinnamon Raisin bread	215
Sourdough Cinnamon Rolls With Cream Cheese Topping	219
Sourdough Cornbread	221
Sourdough Dinner Rolls	223
Sourdough Discard Bread	225
Sourdough Discard Crackers	227

Sourdough Discard Garlic Rolls	229
Sourdough Discard Pizza Crust	231
Sourdough Discard Pretzels	233
Sourdough Discard Sandwich Bread	235
Sourdough Farmhouse White Sandwich Loaf	237
Sourdough Hawaiian Rolls	240
Sourdough Pastry Braid	242
Sourdough Peanut Butter Cookies	245
Sourdough Pfeffernusse Cookies - The Pantry Mama	247
Sourdough Pita Bread	250
Sourdough Pop Tarts Recipe	252
Sourdough Puff Pastry	255
Sourdough Pumpkin Babka - The Pantry Mama	258
Sourdough Sandwich Bread	261
Sourdough Sausage Balls	263
Sourdough Stollen Recipe - The Pantry Mama	265
Sourdough Stuffing	269
Sourdough Zucchini Bread	271
Sourdough Pastry Braid	273
Sourdough Peanut Butter Cookies	276

Pork **278**

Vegetable **279**

Yummy Zucchini Chocolate Cake	280
All Purpose Flour Sourdough Bread	282
Chocolate Sourdough Bread - The Pantry Mama	287
High Hydration Sourdough Bread Recipe - The Pantry Mama	292
High Protein Sourdough Bread	296
Homemade Ricotta Cheese Recipe	299
How to Build a Sourdough Starter from Scratch	301
Jalapeño Cheddar Sourdough Bread	304
Mini Sourdough Loaves	307
Rosemary Sourdough Bread	310
Same Day Sourdough Bread	313
Same Day Sourdough Bread	316
Seedy Sourdough	319
Soft Sourdough Dinner Roll Recipe	321
Sour dough starter	324
Sourdough Bagels	326
Sourdough Bagels	328
Sourdough Bread Bowls	331
Sourdough Bread In A Bread Machine	334
Sourdough Carrot Cake Cookies	336

Sourdough Chocolate Crinkle Cookies	338
Sourdough Chocolate Star	340
Sourdough Chocolate Star Bread	344
Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic	347
Sourdough Ciabatta	350
Sourdough Cibatta Rolls Recipe	352
Sourdough Cinnamon Raisin bread	355
Sourdough Cinnamon Rolls With Cream Cheese Topping	359
Sourdough Cornbread	361
Sourdough Dinner Rolls	363
Sourdough Discard Bread	365
Sourdough Discard Crackers	367
Sourdough Discard Garlic Rolls	369
Sourdough Discard Pizza Crust	371
Sourdough Discard Pretzels	373
Sourdough Discard Sandwich Bread	375
Sourdough Farmhouse White Sandwich Loaf	377
Sourdough Hawaiian Rolls	380
Sourdough Pastry Braid	382
Sourdough Peanut Butter Cookies	385
Sourdough Pfeffernusse Cookies - The Pantry Mama	387
Sourdough Pita Bread	390
Sourdough Pop Tarts Recipe	392
Sourdough Puff Pastry	395
Sourdough Pumpkin Babka - The Pantry Mama	398
Sourdough Sandwich Bread	401
Sourdough Sausage Balls	403
Sourdough Stollen Recipe - The Pantry Mama	405
Sourdough Stuffing	409
Sourdough Zucchini Bread	411
Stand Mixer Sourdough	413
Whipped Ricotta Dip	414
Chocolate Sourdough Bread - The Pantry Mama	416
Fried Sourdough Donuts with Vanilla Glaze	421
High Hydration Sourdough Bread Recipe - The Pantry Mama	424
High Protein Sourdough Bread	428
Homemade Ricotta Cheese Recipe	431
How to Build a Sourdough Starter from Scratch	433
Jalapeño Cheddar Sourdough Bread	436
Mini Sourdough Loaves	439
Rosemary Sourdough Bread	442
Same Day Sourdough Bread	445
Same Day Sourdough Bread	448
Seedy Sourdough	451

Soft Sourdough Dinner Roll Recipe	453
Sour dough starter	456
Sourdough Bagels	458
Sourdough Bagels	460
Sourdough Bread Bowls	463
Sourdough Bread In A Bread Machine	466
Sourdough Carrot Cake Cookies	468
Sourdough Chocolate Crinkle Cookies	470
Sourdough Chocolate Star	472
Sourdough Chocolate Star Bread	476
Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic	479
Sourdough Ciabatta	482
Sourdough Cibatta Rolls Recipe	484
Sourdough Cinnamon Raisin bread	487
Sourdough Cinnamon Rolls With Cream Cheese Topping	491
Sourdough Cornbread	493
Sourdough Dinner Rolls	495
Sourdough Discard Bread	497
Sourdough Discard Crackers	499
Sourdough Discard Garlic Rolls	501
Sourdough Discard Pizza Crust	503
Sourdough Discard Pretzels	505
Sourdough Discard Sandwich Bread	507
Sourdough Farmhouse White Sandwich Loaf	509
Sourdough Hawaiian Rolls	512
Sourdough Pastry Braid	514
Sourdough Peanut Butter Cookies	517
Sourdough Pfeffernusse Cookies - The Pantry Mama	519
Sourdough Pita Bread	522
Sourdough Pop Tarts Recipe	524
Sourdough Puff Pastry	527
Sourdough Pumpkin Babka - The Pantry Mama	530
Sourdough Sandwich Bread	533
Sourdough Sausage Balls	535
Sourdough Stollen Recipe - The Pantry Mama	537
Sourdough Stuffing	541
Sourdough Zucchini Bread	543
Spinach Pie	545
Stand Mixer Sourdough	547
Strawberry Cream Cheese Cobbler With Sourdough	548
Whipped Ricotta Dip	550
Double Chocolate Sourdough Muffins - Little Spoon Farm	552

Appetizers and Snacks

554

Sourdough Discard Pretzel Bites	555
Sourdough Bagels	557
Sourdough Bagels	559
Sourdough Bread Bowls	562
Sourdough Bread In A Bread Machine	565
Sourdough Carrot Cake Cookies	567
Sourdough Chocolate Crinkle Cookies	569
Sourdough Chocolate Star	571
Sourdough Chocolate Star Bread	575
Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic	578
Sourdough Ciabatta	581
Sourdough Cibatta Rolls Recipe	583
Sourdough Cinnamon Raisin bread	586
Sourdough Cinnamon Rolls With Cream Cheese Topping	590
Sourdough Cornbread	592
Sourdough Dinner Rolls	594
Sourdough Discard Bread	596
Sourdough Discard Crackers	598
Sourdough Discard Garlic Rolls	600
Sourdough Discard Pizza Crust	602
Sourdough Discard Pretzels	604
Sourdough Discard Sandwich Bread	606
Sourdough Farmhouse White Sandwich Loaf	608
Sourdough Hawaiian Rolls	611
Sourdough Pastry Braid	613
Sourdough Peanut Butter Cookies	616
Sourdough Pfeffernusse Cookies - The Pantry Mama	618
Sourdough Pita Bread	621
Sourdough Pop Tarts Recipe	623
Sourdough Puff Pastry	626
Sourdough Pumpkin Babka - The Pantry Mama	629
Sourdough Sandwich Bread	632
Sourdough Sausage Balls	634
Sourdough Stollen Recipe - The Pantry Mama	636
Sourdough Stuffing	640
Sourdough Zucchini Bread	642
All Purpose Flour Sourdough Bread	644
Chocolate Sourdough Bread - The Pantry Mama	649
Double Chocolate Sourdough Muffins - Little Spoon Farm	654
Fluffy Sourdough Cinnamon Rolls	656
Fried Sourdough Donuts with Vanilla Glaze	660
High Hydration Sourdough Bread Recipe - The Pantry Mama	663
High Protein Sourdough Bread	667
How to Build a Sourdough Starter from Scratch	670

Jalapeño Cheddar Sourdough Bread	673
Mini Sourdough Loaves	676
Rosemary Sourdough Bread	679
Same Day Sourdough Bread	682
Same Day Sourdough Bread	685
Seedy Sourdough	688
Soft Sourdough Dinner Roll Recipe	690
Stand Mixer Sourdough	693
Sour dough starter	694
Sourdough Pastry Braid	696
Sourdough Peanut Butter Cookies	699
Sourdough Pfeffernusse Cookies - The Pantry Mama	701
Double Chocolate Sourdough Muffins - Little Spoon Farm	704
Sourdough Sausage Balls	706
Glazed Sourdough Donuts	708
Sourdough Brownies Recipe	712
Sour dough starter	714
Sourdough Bagels	716
Sourdough Bagels	718
Sourdough Bread Bowls	721
Sourdough Bread In A Bread Machine	724
Sourdough Brownies Recipe	726
Sourdough Carrot Cake Cookies	728
Sourdough Chocolate Crinkle Cookies	730
Sourdough Chocolate Star	732
Sourdough Chocolate Star Bread	736
Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic	739
Sourdough Ciabatta	742
Sourdough Cibatta Rolls Recipe	744
Sourdough Cinnamon Raisin bread	747
Sourdough Cinnamon Rolls With Cream Cheese Topping	751
Sourdough Cornbread	753
Sourdough Dinner Rolls	755
Sourdough Discard Bread	757
Sourdough Discard Crackers	759
Sourdough Discard Garlic Rolls	761
Sourdough Discard Pizza Crust	763
Sourdough Discard Pretzels	765
Sourdough Discard Sandwich Bread	767
Sourdough Farmhouse White Sandwich Loaf	769
Sourdough Hawaiian Rolls	772
Sourdough Pastry Braid	774
Sourdough Peanut Butter Cookies	777
Sourdough Pfeffernusse Cookies - The Pantry Mama	779

Sourdough Pita Bread	782
Sourdough Pop Tarts Recipe	784
Sourdough Puff Pastry	787
Sourdough Pumpkin Babka - The Pantry Mama	790
Sourdough Sandwich Bread	793
Sourdough Sausage Balls	795
Sourdough Stollen Recipe - The Pantry Mama	797
Sourdough Stuffing	801
Sourdough Zucchini Bread	803
All Purpose Flour Sourdough Bread	805
Chocolate Sourdough Bread - The Pantry Mama	810
Double Chocolate Sourdough Muffins - Little Spoon Farm	815
Fluffy Sourdough Cinnamon Rolls	817
Fried Sourdough Donuts with Vanilla Glaze	821
Glazed Sourdough Donuts	824
High Hydration Sourdough Bread Recipe - The Pantry Mama	828
High Protein Sourdough Bread	832
Homemade Sourdough Bread, Step by Step	835
How to Build a Sourdough Starter from Scratch	838
Jalapeño Cheddar Sourdough Bread	841
Mini Sourdough Loaves	844
Rosemary Sourdough Bread	847
Same Day Sourdough Bread	850
Same Day Sourdough Bread	853
Seedy Sourdough	856
Soft Sourdough Dinner Roll Recipe	858
Stand Mixer Sourdough	861
Strawberry Cream Cheese Cobbler With Sourdough	862
Homemade Ricotta Cheese Recipe	864
Spinach Pie	866
Whipped Ricotta Dip	868
Sourdough Sausage Balls	870
Kate's Soft Sourdough Master Recipe - Venison for Dinner	872
Same Day Sourdough Sandwich Bread	877
Sourdough Discard Pretzel Bites	879
Sour dough starter	881
Sourdough Bagels	883
Sourdough Bagels	885
Sourdough Bread Bowls	888
Sourdough Bread In A Bread Machine	891
Sourdough Brownies Recipe	893
Sourdough Carrot Cake Cookies	895
Sourdough Chocolate Crinkle Cookies	897
Sourdough Chocolate Star	899

Sourdough Chocolate Star Bread	903
Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic	906
Sourdough Ciabatta	909
Sourdough Cibatta Rolls Recipe	911
Sourdough Cinnamon Raisin bread	914
Sourdough Cinnamon Rolls With Cream Cheese Topping	918
Sourdough Cornbread	920
Sourdough Dinner Rolls	922
Sourdough Discard Bread	924
Sourdough Discard Crackers	926
Sourdough Discard Garlic Rolls	928
Sourdough Discard Pizza Crust	930
Sourdough Discard Pretzels	932
Sourdough Discard Sandwich Bread	934
Sourdough Farmhouse White Sandwich Loaf	936
Sourdough Hawaiian Rolls	939
Sourdough Pastry Braid	941
Sourdough Peanut Butter Cookies	944
Sourdough Pfeffernusse Cookies - The Pantry Mama	946
Sourdough Pita Bread	949
Sourdough Pop Tarts Recipe	951
Sourdough Puff Pastry	954
Sourdough Pumpkin Babka - The Pantry Mama	957
Sourdough Sandwich Bread	960
Sourdough Sausage Balls	962
Sourdough Stollen Recipe - The Pantry Mama	964
Sourdough Stuffing	968
Sourdough Zucchini Bread	970
All Purpose Flour Sourdough Bread	972
Chocolate Sourdough Bread - The Pantry Mama	977
Double Chocolate Sourdough Muffins - Little Spoon Farm	982
Fluffy Sourdough Cinnamon Rolls	984
Fried Sourdough Donuts with Vanilla Glaze	988
Glazed Sourdough Donuts	991
High Hydration Sourdough Bread Recipe - The Pantry Mama	995
High Protein Sourdough Bread	999
Homemade Sourdough Bread, Step by Step	1002
How to Build a Sourdough Starter from Scratch	1005
Jalapeño Cheddar Sourdough Bread	1008
Kate's Soft Sourdough Master Recipe - Venison for Dinner	1011
Mini Sourdough Loaves	1016
Rosemary Sourdough Bread	1019
Same Day Sourdough Bread	1022
Same Day Sourdough Sandwich Bread	1025

Seedy Sourdough	1027
Soft Sourdough Dinner Roll Recipe	1029
Stand Mixer Sourdough	1032
Homemade Ricotta Cheese Recipe	1033
Sourdough Pastry Braid	1035
Sourdough Peanut Butter Cookies	1038
Sourdough Pfeffernusse Cookies - The Pantry Mama	1040
Sourdough Sausage Balls	1043
All Purpose Flour Sourdough Bread	1045
Chocolate Sourdough Bread - The Pantry Mama	1050
Double Chocolate Sourdough Muffins - Little Spoon Farm	1055
Fluffy Sourdough Cinnamon Rolls	1057
Fried Sourdough Donuts with Vanilla Glaze	1061
Glazed Sourdough Donuts	1064
High Hydration Sourdough Bread Recipe - The Pantry Mama	1068
High Protein Sourdough Bread	1072
Homemade Ricotta Cheese Recipe	1075
Homemade Sourdough Bread, Step by Step	1077
How to Build a Sourdough Starter from Scratch	1080
Jalapeño Cheddar Sourdough Bread	1083
Kate's Soft Sourdough Master Recipe - Venison for Dinner	1086
Mini Sourdough Loaves	1091
Rosemary Sourdough Bread	1094
Same Day Sourdough Bread	1097
Same Day Sourdough Bread	1100
Same Day Sourdough Sandwich Bread	1103
Seedy Sourdough	1105
Soft Sourdough Dinner Roll Recipe	1107
Sour dough starter	1110
Sourdough Bagels	1112
Sourdough Bread Bowls	1115
Sourdough Bread In A Bread Machine	1118
Sourdough Brownies Recipe	1120
Sourdough Carrot Cake Cookies	1122
Sourdough Chocolate Crinkle Cookies	1124
Sourdough Chocolate Star	1126
Sourdough Chocolate Star Bread	1130
Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic	1133
Sourdough Ciabatta	1136
Sourdough Cibatta Rolls Recipe	1138
Sourdough Cinnamon Raisin bread	1141
Sourdough Cinnamon Rolls With Cream Cheese Topping	1145
Sourdough Cornbread	1147
Sourdough Dinner Rolls	1149

Sourdough Discard Bread	1151
Sourdough Discard Crackers	1153
Sourdough Discard Garlic Rolls	1155
Sourdough Discard Pizza Crust	1157
Sourdough Discard Pretzels	1159
Sourdough Discard Sandwich Bread	1161
Sourdough Farmhouse White Sandwich Loaf	1163
Sourdough Hawaiian Rolls	1166
Sourdough Pastry Braid	1168
Sourdough Peanut Butter Cookies	1171
Sourdough Pfeffernusse Cookies - The Pantry Mama	1173
Sourdough Pita Bread	1176
Sourdough Pop Tarts Recipe	1178
Sourdough Puff Pastry	1181
Sourdough Pumpkin Babka - The Pantry Mama	1184
Sourdough Sandwich Bread	1187
Sourdough Sausage Balls	1189
Sourdough Stollen Recipe - The Pantry Mama	1191
Sourdough Stuffing	1195
Sourdough Zucchini Bread	1197
Spinach Pie	1199
Stand Mixer Sourdough	1201
Strawberry Cream Cheese Cobbler With Sourdough	1202
Whipped Ricotta Dip	1204
Sourdough Discard Pretzel Bites	1206
Sourdough Bagels	1208
Sourdough Bagels	1210
Sourdough Bread Bowls	1213
Sourdough Bread In A Bread Machine	1216
Sourdough Brownies Recipe	1218
Sourdough Carrot Cake Cookies	1220
Sourdough Chocolate Crinkle Cookies	1222
Sourdough Chocolate Star	1224
Sourdough Chocolate Star Bread	1228
Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic	1231
Sourdough Ciabatta	1234
Sourdough Cibatta Rolls Recipe	1236
Sourdough Cinnamon Raisin bread	1239
Sourdough Cinnamon Rolls With Cream Cheese Topping	1243
Sourdough Cornbread	1245
Sourdough Dinner Rolls	1247
Sourdough Discard Bread	1249
Sourdough Discard Crackers	1251
Sourdough Discard Garlic Rolls	1253

Sourdough Discard Pizza Crust	1255
Sourdough Discard Pretzels	1257
Sourdough Discard Sandwich Bread	1259
Sourdough Farmhouse White Sandwich Loaf	1261
Sourdough Hawaiian Rolls	1264
Sourdough Pastry Braid	1266
Sourdough Peanut Butter Cookies	1269
Sourdough Pfeffernusse Cookies - The Pantry Mama	1271
Sourdough Pita Bread	1274
Sourdough Pop Tarts Recipe	1276
Sourdough Puff Pastry	1279
Sourdough Pumpkin Babka - The Pantry Mama	1282
Sourdough Sandwich Bread	1285
Sourdough Sausage Balls	1287
Sourdough Stollen Recipe - The Pantry Mama	1289
Sourdough Stuffing	1293
Sourdough Zucchini Bread	1295
All Purpose Flour Sourdough Bread	1297
Chocolate Sourdough Bread - The Pantry Mama	1302
Double Chocolate Sourdough Muffins - Little Spoon Farm	1307
Fluffy Sourdough Cinnamon Rolls	1309
Fried Sourdough Donuts with Vanilla Glaze	1313
Glazed Sourdough Donuts	1316
High Hydration Sourdough Bread Recipe - The Pantry Mama	1320
High Protein Sourdough Bread	1324
Homemade Sourdough Bread, Step by Step	1327
How to Build a Sourdough Starter from Scratch	1330
Jalapeño Cheddar Sourdough Bread	1333
Kate's Soft Sourdough Master Recipe - Venison for Dinner	1336
Mini Sourdough Loaves	1341
Rosemary Sourdough Bread	1344
Same Day Sourdough Bread	1347
Same Day Sourdough Bread	1350
Same Day Sourdough Sandwich Bread	1353
Seedy Sourdough	1355
Soft Sourdough Dinner Roll Recipe	1357
Stand Mixer Sourdough	1360
Strawberry Cream Cheese Cobbler With Sourdough	1361
Homemade Ricotta Cheese Recipe	1363
Sour dough starter	1365
Whipped Ricotta Dip	1367
Sourdough Peanut Butter Cookies	1369
Sourdough Pfeffernusse Cookies - The Pantry Mama	1371
Double Chocolate Sourdough Muffins - Little Spoon Farm	1374

Sourdough Sausage Balls	1376
All Purpose Flour Sourdough Bread	1378
Chocolate Sourdough Bread - The Pantry Mama	1383
Double Chocolate Sourdough Muffins - Little Spoon Farm	1388
Fluffy Sourdough Cinnamon Rolls	1390
Fried Sourdough Donuts with Vanilla Glaze	1394
Glazed Sourdough Donuts	1397
High Hydration Sourdough Bread Recipe - The Pantry Mama	1401
High Protein Sourdough Bread	1405
Homemade Ricotta Cheese Recipe	1408
Homemade Sourdough Bread, Step by Step	1410
How to Build a Sourdough Starter from Scratch	1413
Jalapeño Cheddar Sourdough Bread	1416
Kate's Soft Sourdough Master Recipe - Venison for Dinner	1419
Mini Sourdough Loaves	1424
Rosemary Sourdough Bread	1427
Same Day Sourdough Bread	1430
Same Day Sourdough Sandwich Bread	1433
Seedy Sourdough	1435
Soft Sourdough Dinner Roll Recipe	1437
Sour dough starter	1440
Sourdough Bagels	1442
Sourdough Bread Bowls	1444
Sourdough Bread In A Bread Machine	1447
Sourdough Brownies Recipe	1449
Sourdough Carrot Cake Cookies	1451
Sourdough Chocolate Crinkle Cookies	1453
Sourdough Chocolate Star	1455
Sourdough Chocolate Star Bread	1459
Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic	1462
Sourdough Ciabatta	1465
Sourdough Cibatta Rolls Recipe	1467
Sourdough Cinnamon Raisin bread	1470
Sourdough Cinnamon Rolls With Cream Cheese Topping	1474
Sourdough Cornbread	1476
Sourdough Dinner Rolls	1478
Sourdough Discard Bread	1480
Sourdough Discard Crackers	1482
Sourdough Discard Garlic Rolls	1484
Sourdough Discard Pizza Crust	1486
Sourdough Discard Pretzels	1488
Sourdough Discard Sandwich Bread	1490
Sourdough Farmhouse White Sandwich Loaf	1492
Sourdough Hawaiian Rolls	1495

Sourdough Pastry Braid	1497
Sourdough Peanut Butter Cookies	1500
Sourdough Pfeffernusse Cookies - The Pantry Mama	1502
Sourdough Pita Bread	1505
Sourdough Pop Tarts Recipe	1507
Sourdough Puff Pastry	1510
Sourdough Pumpkin Babka - The Pantry Mama	1513
Sourdough Sandwich Bread	1516
Sourdough Sausage Balls	1518
Sourdough Stollen Recipe - The Pantry Mama	1520
Sourdough Stuffing	1524
Sourdough Zucchini Bread	1526
Spinach Pie	1528
Stand Mixer Sourdough	1530
Strawberry Cream Cheese Cobbler With Sourdough	1531
Whipped Ricotta Dip	1533
All Purpose Flour Sourdough Bread	1535
Chocolate Sourdough Bread - The Pantry Mama	1540
Double Chocolate Sourdough Muffins - Little Spoon Farm	1545
Fluffy Sourdough Cinnamon Rolls	1547
Fried Sourdough Donuts with Vanilla Glaze	1551
Glazed Sourdough Donuts	1554
High Hydration Sourdough Bread Recipe - The Pantry Mama	1558
High Protein Sourdough Bread	1562
Homemade Ricotta Cheese Recipe	1565
Homemade Sourdough Bread, Step by Step	1567
How to Build a Sourdough Starter from Scratch	1570
Jalapeño Cheddar Sourdough Bread	1573
Kate's Soft Sourdough Master Recipe - Venison for Dinner	1576
Mini Sourdough Loaves	1581
Rosemary Sourdough Bread	1584
Same Day Sourdough Bread	1587
Same Day Sourdough Sandwich Bread	1590
Seedy Sourdough	1592
Soft Sourdough Dinner Roll Recipe	1594
Sour dough starter	1597
Sourdough Bagels	1599
Sourdough Bread Bowls	1601
Sourdough Bread In A Bread Machine	1604
Sourdough Brownies Recipe	1606
Sourdough Carrot Cake Cookies	1608
Sourdough Chocolate Crinkle Cookies	1610
Sourdough Chocolate Star	1612
Sourdough Chocolate Star Bread	1616

Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic	1619
Sourdough Ciabatta	1622
Sourdough Cinnamon Raisin bread	1624
Sourdough Cinnamon Rolls With Cream Cheese Topping	1628
Sourdough Cornbread	1630
Sourdough Dinner Rolls	1632
Sourdough Discard Bread	1634
Sourdough Discard Crackers	1636
Sourdough Discard Garlic Rolls	1638
Sourdough Discard Pizza Crust	1640
Sourdough Discard Pretzels	1642
Sourdough Discard Sandwich Bread	1644
Sourdough Farmhouse White Sandwich Loaf	1646
Sourdough Hawaiian Rolls	1649
Sourdough Pastry Braid	1651
Sourdough Peanut Butter Cookies	1654
Sourdough Pfeffernusse Cookies - The Pantry Mama	1656
Sourdough Pita Bread	1659
Sourdough Pop Tarts Recipe	1661
Sourdough Puff Pastry	1664
Sourdough Pumpkin Babka - The Pantry Mama	1667
Sourdough Sandwich Bread	1670
Sourdough Sausage Balls	1672
Sourdough Stollen Recipe - The Pantry Mama	1674
Sourdough Stuffing	1678
Sourdough Zucchini Bread	1680
Spinach Pie	1682
Stand Mixer Sourdough	1684

Bread sourdough



All Purpose Flour Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 520 g All Purpose Flour
- ☐ 320 g Water
- ☐ 50 g Sourdough Starter
- ☐ 10 g Salt

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large ceramic or glass bowl.
3. Glass is always good as you can see what's happening underneath your dough. This recipe is based on you having an active starter that you have fed a few hours before starting your bake.
4. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
5. I find a dough scraper the easiest way to mix it as you can keep the sides of bowl clean.

6. The dough will be fairly shaggy and only just brought together.

7. Cover your bowl with cling film or a damp tea towel and let it sit for around 10 minutes.

8. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.

9. Forming Up The Dough

10. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

11. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

12. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

13. Stretch & Fold - Creating Structure

14. Over the next few hours you need to create some structure for your dough by "stretching and folding".

15. Aim to do around 4-6 sets of stretches and folds.

16. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

17. Bulk Ferment

18. Once you've finished your stretch and folds, place

the cling film or damp tea towel back over your dough and let it rest and ferment (a plastic cover is a better option for this stage).

19. See notes below for more info on this step.

20. Shaping The Dough

21. Once your dough has finished it's first ferment, it's time to shape it into either a boule or a batard.

22. You'll need to flour your counter top with rice flour for this (we use rice flour because it has no gluten but semolina is also a great option). Try to be quite sparing with the rice flour, you only need a very light dusting.

23. Use a silicone dough scraper to gently ease the dough out of the bowl. You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

24. You can either shape your dough into a batard (oblong) or a boule (round). You'll find instructions for shaping your dough in the notes section.

25. You will need a banneton to put your dough into. If you do not have a banneton, then a bowl or basket lined with a floured tea towel is perfectly fine. Make sure your bowl isn't too big though, you want your dough to retain some shape.

26. Whatever you're using needs to be liberally floured with your rice flour. If you're using a banneton - liberally sprinkle it with rice flour. If you're using a cloth or tea towel, rub the flour into it to ensure it becomes non stick.

27. Placing Into A Banneton

28. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top - this way the top of your dough will get the pretty

lines from the banneton.

29. If you're using a cloth or tea towel in a bowl it's ok to put your dough with the smooth side up. Just make sure the dough is tight.

30. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

31. Cold Ferment

32. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

33. I use a large plastic bag to cover it - I just reuse it each time.

34. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

35. Preparing To Bake

36. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

37. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

38. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

39. Bake Time!

40. Now it's time to bake!

41. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

42. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven.

43. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

44. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

45. If you want to you can spritz your dough with extra water before you put the lid on.

46. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

49. Finishing The Bake

50. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Chocolate Sourdough Bread - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour
 - ☐ 360 g Water (can increase by 20 to 30g if you wish, especially if you increase the amount of cocoa powder)
 - ☐ 100 g Sourdough Starter (or chocolate sourdough starter)
 - ☐ 10 g Salt
 - ☐ 50 g Sugar (white sugar)
 - ☐ 150 g Semi-Sweet Chocolate (dark chocolate, chopped or grated)
 - ☐ 30 g Cocoa Powder
- Optional Ingredients
- ☐ 10 g Dark Malt Powder (for

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter, sugar, cocoa powder and water into a large ceramic or glass bowl.
3. Mix these together until they are all dissolved in the water. Then add your flour (and dark malt powder if you are going to use it) and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.
5. Forming Up The Dough
6. After the dough has been through autolyse you need

darker color)

to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. Bulk Ferment

14. Once you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage). You want the dough to double. You can find more information on bulk fermentation [here](#).

15. Shaping The Dough

16. Once your dough has finished its first ferment, it's time to shape it and add the chopped chocolate. Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton.

17. Right, let's shape that dough.

18. Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of chopped chocolate over the dough. As you shape it into a batard or boule, keep sprinkling the chocolate on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard [here](#).

20. When you have finished shaping, the chocolate should be neatly tucked inside the dough.

21. Placing Into A Banneton

22. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top.

23. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

24. Cold Ferment

25. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

26. I use a large plastic bag to cover it - I just reuse it each time.

27. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold

ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

28. Preparing To Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. Bake Time!

33. Now it's time to bake!

34. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

35. Make sure that you make the baking paper big enough to use the edges as a handle to lower to dough into your Dutch Oven.

36. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

37. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

38. If you want to you can spritz your dough with extra water before you put the lid on.

39. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

42. Finishing The Bake

43. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Fluffy Sourdough Cinnamon Rolls

Breakfast • Bread sourdough • Breakfast
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 1 hour | **Cook time:** 25 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm (37C))
7 g Salt
1 Egg ((approx. 45g))
80 g Sugar (Caster/Fine Sugar)
50 g Butter (Room Temp)
5 g Vanilla Extract
100 g Butter (Cold)
100 g White Sugar (Caster/Fine)
100 g Brown Sugar (Light or Dark)
15 g Cinnamon (ground)

Directions

1. To make the dough
2. Warm the milk to around 37C. Add the warm milk and sugar to the bowl of your stand mixer and mix until the sugar has thoroughly dissolved. You can just warm the milk in the microwave before putting into your stand mixer bowl. You just don't want cold milk in your dough as it will take forever to rise!
3. Now add your sourdough starter, egg, vanilla, salt and flour and use your stand mixer to knead into a rough dough. This shouldn't take too long (around 2 to 3 minutes). Leave the dough to rest in the stand mixer bowl for around 30 minutes.
4. Add the butter and knead into the dough until the dough is smooth and fairly elastic. You may need to

125 g Cream Cheese (Block - not spreadable)
25 g Butter (Cold)
100 g Powdered Sugar
5 g Vanilla Extract
1 pinch Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 440
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 58mg
Sodium: 382mg
Total Carbohydrate: 66g
Dietary Fiber: 2g
Sugars: 33g
Protein: 7g

increase the speed of your stand mixer to allow the butter to be incorporated (see notes below).

5. Transfer to the dough to a bowl and allow to ferment. You want the dough to rise a little (around 30%) and feel soft to the touch. This needs to happen at room temp - not in the fridge.

6. Once the dough has finished bulk ferment, you will need to fill and shape the cinnamon rolls.

7. Rolling and Filling the Dough

8. Before you roll out the dough you need to make the filling. Add brown sugar, white sugar, cinnamon and butter to a stand mixer and mix until it resembles wet sand. Set aside while you roll out the dough.

9. Turn the dough out on to the counter. It shouldn't be sticky and be easy to handle. Do not use flour when rolling out the dough.

10. Gently roll the dough out into a rectangle. 60cm x 30cm is a good size to aim for. It doesn't have to be perfect, but the bigger you can get it, the more perfect cinnamon sugar swirls you will get.

11. Spread the filling all over the dough, leaving a 10cm gap on one of the long edges. You need to leave a gap so that dough will stick to itself when you roll it.

12. Once the filling is spread, roll the dough into a log, starting on the opposite long edge to the gap you've left.

13. Roll the dough into a tight log, using the unfilled dough to seal the log. You can spray a little water on the part where the dough joins if you want to - but the dough should stick to itself without it. Lay the log out with the seam underneath.

14. Cut the log into approximately 12 pieces (you can measure and divide by 12 if you want them to look

even - or just go freehand if you're not too fussed). Using dental floss to cut them will help you keep their shape and give the cinnamon rolls a flat surface.

15. Place the rolls into a cast iron skillet lined with baking paper (I've used a 12" skillet). Face all the seams inwards so that they don't unravel. If you don't have a cast iron skillet, a baking tray or casserole dish is perfectly fine. They don't have to touch as they will once the dough is puffy.

16. Second Rise

17. Cover the skillet containing the rolls with a tea towel or plastic wrap and allow the dough to rise. The dough is enriched, so it will take a little longer than normal (especially since we are dealing with sourdough). Once the dough is puffy, you can bake them straight away - or see baking timeline above to extend the second rise and hold them in the fridge overnight.

18. Baking

19. Once the rolls are puffy and have taken up the room in the skillet, it's time to bake them. Preheat your oven to 180C/356F.

20. Bake rolls for 20 minutes at 180C/356F. Keep an eye on them though as they will burn easily due to the sugar.

21. Once they're finished baking, leave them to cool in the skillet for around 30 minutes before taking them out.

22. Once they're out of the oven, you can brush them with butter to give them a nice glaze. You can leave them unbuttered if you prefer. The butter will give them a nice shine.

23. Vanilla Cream Cheese Frosting

24. Add cream cheese, butter, powdered sugar, vanilla and salt to your stand mixer. Beat the frosting until it's thick and glossy. Store in the fridge until ready to use.

25. Once the rolls have cooled a little (I leave it about 30 minutes) smother them in the vanilla cream cheese frosting. You can use a vanilla glaze or even just dust them in icing sugar if you prefer.



Fried Sourdough Donuts with Vanilla Glaze

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 Donuts | **Prep time:** 1 hour | **Cook time:** 4 mins

Ingredients

100 g Sourdough Starter
180 g Buttermilk ((see notes for milk alternative))
3 Egg Yolks
40 g Sugar
400 g Bread Flour
60 g Butter
5 g Salt
125 g Powdered Sugar
30 g Milk
5 g Vanilla Extract

Nutrition

Amount per serving

Directions

1. The easiest way to make sourdough donuts is using a stand mixer - but it is totally possible to do this recipe by hand. For this reason, I've included 3 different versions of instructions to mix & knead the dough.

2. MIX & KNEAD USING A STAND MIXER - it's so easy to make this dough using your stand mixer. Add the sourdough starter, buttermilk, egg yolks and sugar to the bowl of your stand mixer. Mix on low speed (with the paddle attachment) until all of the ingredients are well combined. Change to the dough hook attachment, then add the bread flour, butter and salt to the liquid ingredients and knead using your dough hook until a soft, elastic dough forms. The dough will be tacky, but not sticky and shouldn't stick to your fingers. MIX & KNEAD USING A THERMOMIX - add all ingredients to the bowl and use the knead function to knead for

Serving size: 1 serving
Calories: 292
Total Fat: 8g
Saturated Fat: 4g
Cholesterol: 74mg
Sodium: 253mg
Total Carbohydrate: 49g
Dietary Fiber: 1g
Sugars: 17g
Protein: 7g

around 4 to 5 minutes or until the dough is soft and elastic. It should be tacky, but not sticky. MIX & KNEED BY HAND - mixing by hand takes a little elbow grease, but it's totally doable. Don't be frightened when you add the butter, it will look like a mess, but with lots of kneading, the butter will go into the dough. To a large mixing bowl, add the sourdough starter, buttermilk, egg yolks and sugar. Use a whisk to whisk the ingredients until they form a foamy batter and the sugar is dissolved. Add the bread flour and salt to the liquid ingredients and use a spatula to bring the ingredients into a shaggy dough. Tip the dough out onto the counter and knead for around one to two minutes, or until the dough starts to become smooth and supple. Allow the dough to rest for around 5 minutes, then add the butter in small amount, kneading until it's all absorbed into the dough. The dough should be soft and elastic. It will be tacky, but not sticky and shouldn't stick to your fingers once it's kneaded sufficiently.

3. Once the dough has been kneaded using whatever method you prefer, place the dough back into a bowl and cover with plastic wrap or an elastic food cover. Allow the dough to bulk ferment at room temperature until it rises by around 50%.

4. Once the dough has risen, tip it out onto the counter and roll it out into a rough rectangle/square - around 25cm x 25cm (10" x 10").

5. Use a donut cutter to cut out your donuts (dip the cutter into flour first). If you don't have a donut cutter a glass, wide mouth jar or even a biscuit cutter is a good alternative. If you want donuts that you can fill, it's best to use a biscuit cutter to get the round shape without the hole. I don't use the donut holes, I add them back into the dough when I re roll it to cut out more donuts.

6. Place the cut donuts onto a cookie sheet or board lined with parchment paper and cover with a damp cloth. Allow them to proof until they're full and puffy.

7. When you're ready to fry the donuts, heat up your oil

to 180C (approx. 350F). I have used a deep fryer which regulates the temperature for me. You can use a Dutch Oven or skillet filled with oil if you don't have a deep fryer (see notes on type of oil to use below).

8. Add the donuts to the oil in batches - around 3 or 4 at a time. Fry for around 2 minutes on each side before removing from the oil and draining on some paper towel. If you are using cinnamon sugar to coat, you'll want to dip them straight into this out of the oil.

9. When the donuts have cooled a little bit, mix the glaze ingredients together and stir until smooth. Dip each donut into the glaze and then onto a wire rack to allow the glaze to set.



High Hydration Sourdough Bread Recipe - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour 100%
- ☐ 400 g Water 80%
- ☐ 100 g Sourdough Starter (active and bubbly, recently fed) 20%
- ☐ 12 g Salt 2%

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large mixing bowl.
3. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with an elastic food cover or plastic wrap and let it sit for around 1 hour. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.
5. Forming Up The Dough

6. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-25 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cover back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. This is high hydration sourdough so the dough will more slack than you're used to (if you've been making sourdough bread at a lower hydration).

14. Bulk Ferment

15. Once you've finished your stretch and folds, cover the dough with a plastic cover and allow it to ferment at room temperature until it doubles. Remember this is a high hydration dough, so it will not take as long as you might normally be familiar with. You can find more information on understanding when bulk fermentation is finished [here](#).

16. Shaping The Dough

17. Once your dough has finished its first ferment, it's time to shape it into either a boule or a batard. I find it easier to shape higher hydration dough into a batard, but you should do whatever you're comfortable with.

18. Use a dough scraper to gently ease the dough out of the bowl (I highly recommend using a dough scraper for high hydration sourdough bread). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. You can see a video of me shaping a sourdough batard [here](#).

20. You will need a proofing basket or container to put your dough into.

21. Whatever you're using needs to be liberally floured with rice flour or semolina.

22. Placing Into A Proofing Container

23. Once the dough is shaped into a batard, place it into your proofing basket or container smooth side down, so your seam is on the top.

24. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

25. Cold Ferment (optional)

26. Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge.

27. Try to leave it in the fridge for a minimum 5 hours. Ideally, you want to leave it around 12 to 24 hours for full flavor.

28. Preparing to Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets hot. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge (or counter) until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of parchment paper or silicone sling if using.

33. Gently score your bread with a clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

34. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the silicone sling or parchment paper as a handle. Put the lid on and place into the hot oven.

35. BAKE TIME:

40 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

38. Finishing The Bake

39. When you remove your dough from the oven, carefully remove it from the oven as soon as possible and place on a wire rack to cool.



High Protein Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 SLICES | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

500 g Bread Flour
350 g Water ((can increase by 20 to 30g if you wish))
100 g Sourdough Starter
10 g Salt
150 g High Protein Nut & Seed Mix ((see notes for specific ingredient breakdown))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 190
Total Fat: 1g

Directions

- 1. Autolyse - Premixing The Dough** Weigh out your sourdough starter and water into a large ceramic or glass bowl. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
- 2. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.**
- 3. Forming Up The Dough** After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly

Saturated Fat: 0.1g
Sodium: 390mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 0.2g
Protein: 6g

sticky but as you bring it into a ball, it will become smoother and shinier.

4. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

5. Stretch & Fold - Creating StructureOver the next few hours you need to create some structure for your dough by "stretching and folding". Aim to do around 4-6 sets of stretches and folds. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

6. Bulk FermentOnce you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage).See notes below for more info on this step.

7. Shaping The DoughOnce your dough has finished its first ferment, it's time to shape it and add the high protein nut and seed mix.Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton. Then add a handful of the nut and seed mix to the banneton as well (this means that it will stick to the top of the dough once it's placed on top).Right, let's shape that dough.Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of the nut and seed mix over the dough. As you shape it into a batard, keep sprinkling the nut and seed mix on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard here.When you have finished shaping, the nut and seed mix should be neatly tucked inside the dough.

8. Placing Into A BannetonOnce the dough is shaped,

place it into your banneton smooth side down, so your seam is on the top. The nut and seed mix you placed in the bottom of the banneton will stick to the top of the dough while it proofs. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

9. Cold Ferment Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge. I use a large plastic bag to cover it - I just reuse it each time. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours.

10. Preparing To Bake Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

11. Bake Time! Now it's time to bake! When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven. Gently score your bread with a lame, clean razor blade or knife. You can find my full guide on how to score sourdough bread [here](#). Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven. BAKE TIME: 30 Minutes with the lid on at 230C/450F plus 10-15 Minutes with the lid off at 210C/410F

12. Finishing The Bake When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Homemade Ricotta Cheese Recipe

Side Dish • Bread sourdough, Cheese, Sauce • Vicky Fairbanks
www.pantrymama.com

Prep time: 10 mins | **Cook time:** 30 mins

Ingredients

2 liters whole milk ((half gallon))
5 g salt ((1/2 teaspoon))
45 g lemon juice ((or good quality vinegar) (3 tablespoons))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 1247
Total Fat: 66g
Saturated Fat: 38g
Cholesterol: 248mg
Sodium: 2722mg
Total Carbohydrate: 99g

Directions

1. Pour the milk into a heavy based pot and allow it to heat slowly on the stove top. You don't want the milk to boil. It needs to come to around 185 F (if you don't have a thermometer, see recipe notes for knowing when the milk is hot enough).
2. Add salt to the milk during the heating process and stir through.
3. Once the milk is at temperature, turn the heat down to low and pour in the lemon juice or vinegar. Gently agitate the milk to ensure the lemon juice is well distributed and then allow the mixture to remain on the heat for around one to two minutes. Do not let the milk boil, it should just be gently simmering.
4. Remove it from the heat now and cover with a dish

Dietary Fiber: 0.1g
Sugars: 100g
Protein: 68g

towel. Allow it to sit for around 20 minutes to allow the curds to fully separate from the whey. If you put a spoon into the mixture, you'll see the curds sticking to the spoon and the liquid will be a yellowy color - this is the whey.

5. Once the mixture has sat for 20 to 30 minutes, it's time to separate the curds - which is the ricotta cheese - from the whey. You don't want to throw the whey away (check the notes for ways in which you can use this). Sit a ricotta basket or cheesecloth over a jug or bowl and carefully pour the ricotta over the basket so that the ricotta is caught in the basket and the whey drains through. See notes for options what to use as a strainer.

6. Once the ricotta is separated from the whey, allow it drain for a further hour. If you like wet ricotta, an hour should be enough. If you prefer a firmer, drier ricotta, allow it to sit for two to three hours, or even overnight in the fridge. You'll find you get a lot more whey drain out this way.

7. Store the ricotta in an airtight container or jar in the fridge for up to one week. The whey can be stored in an airtight, clean jar in the fridge and used in many different recipes (see notes).



How to Build a Sourdough Starter from Scratch

Tips • Bread sourdough • Vicky Fairbanks
alexandracooks.com

Serving size: 3 cups

Ingredients

1 small can (192 grams)
pineapple juice, see notes
above
stone-milled flour, see notes
above
Room temperature water, see
notes above

Directions

1. Day 1: Pour the can of juice (roughly 192 grams) into a large bowl or ideally a straight-sided vessel on a tared scale. (A straight-sided vessel allows you to truly see how much your starter is growing. I'm using this Cambro.) Add an equal amount of flour (roughly 192 grams) by weight. Stir the flour and juice together until the flour is absorbed. Cover the vessel. Record the date, time, and measurements — you will forget which day you started if you don't. Let it sit at room temperature for 24 hours.

2. Day 2: Uncover the vessel. Stir the mixture. Re-cover the vessel, and record your work. Let it sit at room temperature for another 24 hours.

3. Day 3: Uncover the vessel. Add 128 grams (1 cup) flour and 128 grams (about 1/2 cup) water. Stir to

combine. Cover the vessel and record your work again. Let it sit at room temperature for 24 hours, stirring once or twice.

4. Day 4: Uncover the vessel. You should see a little action (bubbles) and it should smell pleasant, not unlike a fruity yogurt. Measure out 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Add them to the container. Stir to combine. Cover the vessel. On this day, record your work again, and mark the height of your mixture with tape on the side of your vessel. Let it sit at room temperature for 24 hours, keeping a closer watch this time around. You may see action — rising and bubble formation — within a few hours. If your mixture is in fact rising, let it rise until it nearly doubles in volume; then drop a spoonful of it in water. If it floats, you're in business. Note: Your starter might rise (and possibly fall) while you are sleeping — don't worry if you don't "catch" it at its peak. Continue on with the process.

5. Day 5: At this point, you should be observing some activity in your starter, meaning the starter should have risen slightly (perhaps doubled but perhaps not) and fallen with bubbles transforming from big to small. You'll now take a small portion of this mixture and build a new starter: Transfer 128 grams of the starter to a new jar or vessel, and add 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Stir well to combine, then cover the jar. Mark the height with a rubber band. Let sit at room temperature. Transfer the remaining starter to the fridge — this original mixture is now your sourdough discard and can be used in all sorts of recipes, see notes above. When your new starter doubles in volume, you can do one of three things:

6. Repeat this process: spoon 128 grams of starter into a new vessel and add 128 grams each flour and water. (Transfer the remaining starter to your bucket of discard.) Let the new starter rise until it doubles. Your starter will get stronger with every feeding.

7. Transfer it to the fridge if you need to take a break from the process. You can pick up where you let off when you are ready.

8. Test it out in a sourdough bread recipe.

9. Maintaining your starter: Once you have a strong, active starter on your hands, follow the steps in this post: [How to Feed, Store, and Maintain a Sourdough Starter](#).



Jalapeño Cheddar Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 2 hours | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
8 ounces cheddar
1/2 cup sliced jalapeños (fresh or pickled)

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly. When it is ready, it should be about double in size.
2. In a large bowl, combine warm water and flour until the dough forms. Cover with a damp towel and let the dough rest for 30 minutes.
3. Add sourdough starter to the top of the dough. Dimple in with wet hand.
4. Sprinkle salt on top.
5. Mix the dough with your hands for about 5 minutes to combine all the ingredients well. Cover with a damp towel or plastic wrap while resting.

Amount per serving
Serving size: 1
Calories: 79
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

6. Let rest for 30 minutes.

7. While the dough is in the bowl, grab the edge of the dough firmly and pull up, stretching it upwards. Then place the dough in your hands back into the bowl. Turn the bowl about a quarter turn and do this stretch and fold again, and again one to two more times. This is considered one set of stretches.

8. First 3 sets of stretch and folds – every 15 minutes. During the second stretch and fold, add the sliced fresh jalapeño peppers (or pickled) and shredded cheddar cheese to the middle of the dough.

9. Last 3 sets of stretch and folds – about every 30 minutes.

10. Cover bowl with a wet towel or plastic wrap and allow the dough rest until doubled.

11. Split the dough in half down the middle with a bench scraper. Be really careful not to break those bubbles.

12. Shape the first loaf into a ball by gently spinning it toward you in a circular motion creating tension against the counter. Repeat with the second loaf.

13. Set out 15-20 minutes uncovered.

14. Turn over and shape dough on a clean work surface by folding the two sides over to meet in the middle, and then the other two sides.

15. Transfer to a floured banneton (proofing basket) or bowl with tea towel, seam side up.

16. Cover with a plastic bag and proof for 12-15 hours (or longer) in the refrigerator.

17. Preheat the oven to 500 degrees. Place the dutch

oven with a lid into the oven for 1 hour.

18. Remove bread dough from the fridge and place on a piece of parchment paper.

19. Dust with flour on top to make the scoring pattern stand out more.

20. Score with a razor.

21. Place parchment paper and dough in the dutch oven and place the lid on top. Carefully place the dutch oven into the oven with oven mitts.

22. Bake for 20 minutes at 500 with the lid on.

23. Take the lid off, turn the oven temperature down to 475, and bake for an additional 25 minutes or until browned.



Mini Sourdough Loaves

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 4 | **Prep time:** 1 hour | **Cook time:** 35 mins

Ingredients

250 g unbleached all purpose
100 g freshly ground whole
wheat
125 g bread flour (can omit
and just add more to the
unbleached all purpose)
100 g mature starter (active
and bubbly)
325 g water
10 g salt

Nutrition

Amount per serving
Serving size: 1
Calories: 98

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 487mg
Total Carbohydrate: 20g
Dietary Fiber: 2g
Sugars: 0g
Protein: 4g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 4 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15–20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 4 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12–15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.



Rosemary Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
1 Tbs fresh rosemary - chopped

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. In a large mixing bowl, combine warm water, flour, sourdough starter, and salt with your hands, a wooden spoon, or dough whisk.
3. Cover with plastic wrap or damp towel and let the dough rest for 30 minutes.
4. Add chopped rosemary before performing the stretch and fold technique.
5. Stretch and folds are accomplished by grabbing the edge of the dough and pulling it up, gently shaking it as it stretches upwards. Next, push the stretched

Amount per serving
Serving size: 1
Calories: 78
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

dough back into the center. Turn the bowl about a quarter turn and do this process again, turn the bowl and repeat. Complete the stretch and fold a total of 3-4 times. This is considered one round, repeat for a total of 6 rounds. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a lid or plastic wrap and allow the dough to rise until doubled in a warm place.

7. Place dough on a clean work surface.

8. Split the dough in half down the middle with a bench scraper. Try to be careful not to break any of the bubbles.

9. Shape into a ball by gently spinning it toward you in a circular motion.

10. Set out 15-20 minutes uncovered. This allows a skin to develop.

11. Turn over and shape.

12. Transfer to floured banneton or a bowl lined with a tea towel (I like to use rice flour). Another option is an oiled bowl. Cover with plastic and proof for 12-15 hours in the refrigerator.

13. The next morning, preheat the dutch oven on 500 for 1 hour.

14. Remove dough from the fridge immediately before scoring and baking.

15. Dust with flour on top to make the scoring pattern stand out more.

16. Score the top of the dough with a razor or lame. Place the dough on a piece of parchment paper for best results and transfer to the dutch oven. Careful it is hot.

17. Bake for 20 minutes at 500 with the lid on.

18. Turn the oven temperature down to 475, remove the lid, and bake an additional 25 minutes or until browned.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Seedy Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 | **Prep time:** 10 mins | **Cook time:** 1 hour

Ingredients

Dry Ingredients

- ☐ 220 g All Purpose Flour
- ☐ 20 g Baking Powder (1 tbsp)
- ☐ 5 g Salt
- ☐ 45 g Poppy Seeds
- ☐ 45 g Sesame Seeds
- ☐ 45 g Flax Seeds
- ☐ 45 g Pumpkin Seeds
- ☐ 45 g Rolled Oats

Wet Ingredients

- ☐ 150 g Sourdough Starter (or sourdough starter discard)
- ☐ 2 Eggs

Directions

1. Preheat your oven to 180C (350F) and line a loaf pan with parchment paper (or grease with butter). I've used a glass pan measuring 1.5L 28cm x 11cm or 1.6QT 11.1" x 4.5" to bake this, but it works very well in a metal or aluminium tin also.
2. To a large mixing bowl, add all of the dry ingredients (all purpose flour, baking powder, salt, poppy seeds, sesame seeds, flax seeds, pumpkin seeds and rolled oats). Mix well to combine and set aside.
3. Now take another mixing bowl and add all of the wet ingredients to the bowl (sourdough starter, eggs, maple syrup, natural yogurt, whipping cream, EVOO and brown sugar). Whisk to combine and form a runny liquid where the sugar is completely dissolved.

- ☐ 50 g Maple Syrup (can sub with 50g of honey)
- ☐ 100 g Natural Yogurt
- ☐ 100 g Whipping Cream (can sub with coconut cream)
- ☐ 75 g Extra Virgin Olive Oil
- ☐ 140 g Brown Sugar

4. Pour the wet ingredients onto the dry ingredients. Gently stir to moisten the dry ingredients with the wet ingredients. Do not over mix. You just want to moisten the dry ingredients.

5. Pour the batter into your prepared loaf pan and place in the oven for 1 hour or until the top is golden brown and a toothpick comes out clean.

6. When the seedy sourdough breakfast loaf is done, remove from the oven and allow the loaf to cool in the pan for 5 to 10 minutes. Then transfer to a wire rack to fully cool.

7. Notes

8. Seeds - I have used 45g each of poppy, sesame, flax and pumpkin seeds. You can use any seeds you like. Sunflower seeds, hemp seeds and chia seeds all work well as alternatives.

9. Maple Syrup - you can use equal amounts of honey if you prefer.

10. Olive Oil - you could use any light flavored vegetable oil if you prefer, but I find the flavor is better with olive oil.



Soft Sourdough Dinner Roll Recipe

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 30 mins | **Cook time:** 30 mins

Ingredients

100 g Sourdough Starter (fed and bubbly)
200 g Whole Milk
80 g Water
500 g All Purpose Flour ((see notes for using Bread Flour))
40 g Sugar
50 g Butter (Melted)
10 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2546
Total Fat: 52g

Directions

1. Add the milk, melted butter, water, sugar and salt to the bowl of your stand mixer. Mix the ingredients together so that the sugar and salt are dissolved and the butter is mixed through the milk. It won't take long, like 30 seconds - you just don't want gritty sugar and salt through your dough.
2. Now add your flour and sourdough starter to the liquid in the bowl. Mix the flour and sourdough starter through the liquid so it just comes together.
3. Depending on the type of mixer you're using, you may need to add your dough hook on for the next step. You want to knead the dough using your stand mixer until it forms a silky, slightly tacky dough. The dough is enriched with butter and milk so will be glossy. It will generally come away from the sides of the bowl when

Saturated Fat: 30g
Cholesterol: 128mg
Sodium: 4335mg
Total Carbohydrate: 450g
Dietary Fiber: 14g
Sugars: 51g
Protein: 61g

it's done. It can take anywhere from 3 to 8 minutes depending on the type of stand mixer you're using.

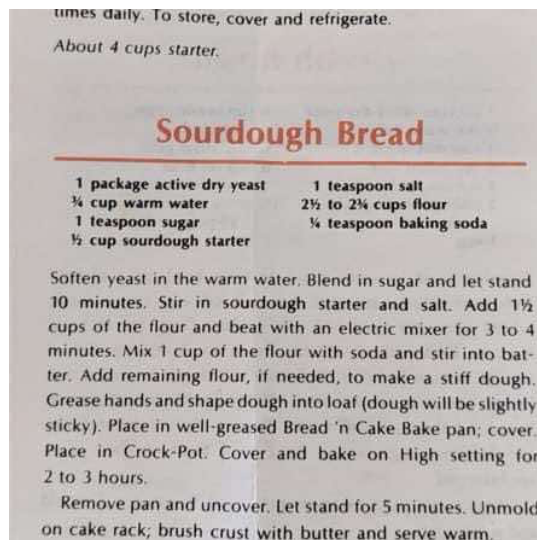
4. Bulk Ferment: Once the dough is sufficiently kneaded you need to let it ferment and rise. You can leave it in your stand mixer bowl for this (saves washing up) or you can transfer it to another bowl if you like. Cover the bowl with plastic or a damp tea towel and let it bulk ferment. As always, the time it takes will depend on your starter and the temperature in your home. You want it to come to just under double. This is an enriched dough and will take a lot longer to bulk ferment than regular sourdough. On a side note - do not worry about leaving your dough out when it has milk and butter in it. Sourdough starter bacteria is wonderful stuff and it will not go bad - even if you leave it on your counter overnight. I do this often and I promise it will be absolutely fine.

5. Once your dough has risen you need to shape it into the rolls. This recipe will give you 12 rolls around 80g in weight. To shape the dough, tip it onto your counter (you won't need flour as it won't be a sticky dough). Using a metal dough scraper, cut the dough into 12 pieces. I like to use a scale to ensure that all the pieces are exactly the same. Gently shape each piece of dough into a round ball. Arrange the dough balls into a parchment lined tin or an oiled baking dish. They need to be just touching each other in the tin.

6. Second Rise: Cover the tin with a tea towel and allow the rolls to double in size. They will look puffy and squished - this is good! It will generally take around 2 hours for them to double - but of course will take longer if your house is cold (ideally you want to put them someplace warm).

7. Baking The Rolls: Once the rolls have doubled, spray liberally with water. Place the rolls into a cold oven set to 180C (350F) and bake for around 30 minutes. You'll know they're done when they are golden on top. Take them out of the oven and brush immediately with melted butter (this is completely optional but gives your rolls a lovely sheen). Once cooked, place your rolls onto a cooling rack to cool slightly before tearing apart and enjoying them! (As always, you know your oven, so

if you need to adjust the temperature for your oven, go right ahead) - see notes below.



Sour dough starter

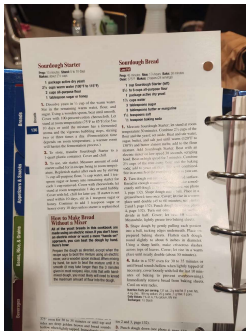
Side Dish • Bread sourdough • Vicky Fairbanks

Ingredients

Directions

My mother gave me my Nina's sourdough recipe and it's a lot like this one! So I made it and then I have my true sourdough starter that I use. With my Nina's recipe I made it up and then kept in the fridge 3-5 days, took it out and added instant potatoes, sugar, and warm water then leave it out for 8-12 hours then I use the starter, sugar, water, oil, flour and make my bread and put the starter in the fridge then repeat.. if I don't cook with it then I take a cup of the starter out every 3-5 days after feeding it and throw it out and put the starter back in the fridge. My kids prefer my Nina's recipe over actual sourdough

Photos





Sourdough Bagels

Snack • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 25 mins | **Cook time:** 30 mins

Ingredients

½ cup sourdough starter,
bubbly and active (113
grams)
1 cup water (236 grams)
2 tablespoons honey (21
grams)
2 teaspoons salt (10 grams)
4 cups unbleached all
purpose flour (560 grams)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar

Nutrition

Amount per serving

Directions

1. Add sourdough starter, water, honey, salt, and two cups flour to a stand mixer.
2. Mix until it comes together, about 10 minutes on low speed. The dough will be really stiff and difficult to incorporate.
3. Add remaining flour, half a cup at a time. Use a dough hook and knead until it is smooth and pliable.
4. Cover dough with wet tea towel, plastic wrap, or beeswax wrap and allow to ferment for 8 to 12 hours.
5. After fermentation, divide into 8 equal pieces.
6. Roll the dough into balls, flatten them down a bit,

Serving size: 1
Calories: 283
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 1004mg
Total Carbohydrate: 61g
Dietary Fiber: 2g
Sugars: 8g
Protein: 7g

and poke a hole in the middle with your finger. Stretch the hole a bit to widen.

7. Cover with a tea towel and allow the dough to rise in a warm spot for 1-4 hours or until puffy.

8. Preheat oven to 425 degrees.

9. Bring a large pot of water to a boil and add the baking soda and sugar.

10. Using a slotted spoon, gently add bagels to the water and boil for one minute, flip, then boil for another minute.

11. Shake off excess water and dip into desired toppings (optional).

12. Place boiled bagels on parchment-lined baking sheet.

13. Bake for 20-25 minutes, or until golden on top.



Sourdough Bread Bowls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 35 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt

Nutrition

Amount per serving
Serving size: 1

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Calories: 195
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 973mg
Total Carbohydrate: 40g
Dietary Fiber: 4g
Sugars: 0g
Protein: 8g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 8 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15–20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 8 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12–15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor a small X at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.

18. Once cooled, cut open the top and scoop out the insides.

19. Ladle in your favorite soup and enjoy.



Sourdough Bread In A Bread Machine

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 7 hours

Ingredients

1 1/4 cup water
1/4 cup unsalted butter,
melted
4 cups bread flour
2 tablespoons granulated
sugar
1/2 tablespoon salt
1/2 cup sourdough starter,
bubbly and active

Nutrition

Amount per serving
Serving size: 1
Calories: 225
Total Fat: 5g

Directions

1. Add the water and melted butter to the bread machine.
2. On top of that add the bread flour, sugar and salt.
3. Lastly, add the sourdough starter.
4. Use the kneading function on the bread machine. (For my machine this is function 8) Mine is set to knead for 25 minutes.
5. Optional: After the first knead cycle finishes, I press the button again and let it knead the dough one more time, for an additional 25 minute cycle.
6. Next, I just allow the dough to sit in the bread

Saturated Fat: 3g
Cholesterol: 10mg
Sodium: 267mg
Total Carbohydrate: 39g
Dietary Fiber: 1g
Sugars: 2g
Protein: 6g

machine for about 6 hours, or until the dough nearly rises to the top of the bread pan. I like to spritz the top with water a few times to make sure the dough doesn't dry out on top. (Optional , but also helps the crust to turn golden in the baking step.)

7. After the dough has risen for several hours, I go to the baking function (function 13 on my bread maker) and select the option for dark crust. This makes the bake time 1 hour.

8. Pull the bread out of the bread maker and allow to cool.



Sourdough Carrot Cake Cookies

Dessert • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 24 cookies | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

- ☐ 160 g Butter (softened at room temperature)
- ☐ 175 g Brown Sugar
- ☐ 2 Eggs
- ☐ 5 g Vanilla Extract
- ☐ 100 g Sourdough Discard (or active sourdough starter)
- ☐ 200 g All Purpose Flour
- ☐ 8 g Baking Soda
- ☐ 1 tsp Ground Cinnamon
- ☐ 1 tsp Ground Ginger
- ☐ 3 g Salt
- ☐ 250 g Carrot
- ☐ 50 g Unsweetened Coconut Flakes

Directions

1. In a large mixing bowl, add the butter, sugar, vanilla extract and eggs and whisk together until well combined.
2. Now add the sourdough starter and whisk until the batter is light and marshmallowy.
3. Now, add all the dry ingredients to the bowl and stir together using a spatula until you have a thick, sticky cookie dough.
4. Cover the bowl with a plastic cover and place in the refrigerator for a minimum of two hours. It's fine to leave the dough up to 24 hours.
5. When you're ready to bake the sourdough carrot

☐ 90 g Raisins

☐ 180 g Rolled Oats

Vanilla Cream Cheese Glaze
(Optional)

☐ 120 g Cream Cheese
(softened at room
temperature)

☐ 5 g Vanilla Extract

☐ 100 g Powdered Sugar

☐ 20 g Milk

cake cookies, preheat your oven to 190C (375F) and line two large cookie sheets with parchment paper.

6. Use a cookie scoop to scoop out balls of dough and place them on the cookie sheets leaving 2" between each dough ball.

7. Take a flat bottomed glass or measuring cup and run it under water. Use the glass or cup to flatten each of the dough balls.

8. Bake the cookies for 20 minutes at 190C (375F) or until just golden. You want the edges to be crispy and the middles to be just set.

9. Allow the cookies to cool on the baking tray and then after 10 minutes transfer to a wire cooling rack to cool completely.

10. To Make The Glaze

11. To make the glaze, add all of the glaze ingredients to a stand mixer or food processor and blend until it's smooth and creamy. Add to a piping bag and drizzle over the cookies.

12. You can mix the glaze by hand, but it's so much easier in a food processor or stand mixer.



Sourdough Chocolate Crinkle Cookies

Dessert • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: 36 cookies | **Prep time:** 20 mins | **Cook time:** 12 mins

Ingredients

180 g Butter ((softened at room temperature))
300 g Granulated Sugar
2 Eggs
100 g Sourdough Starter ((active starter or sourdough discard))
10 g Baking Soda
2 g Salt
80 g Cocoa Powder
300 g All Purpose Flour
75 g Powdered Sugar ((for rolling the dough balls in))

Directions

1. Making the Cookie Dough
2. In a medium size bowl, cream butter and granulated sugar together until well combined (I've just used a whisk but you can use a stand mixer if you prefer).
3. Now add the egg and sourdough starter. Whisk together until the batter is light and fluffy.
4. Now, add the baking soda, salt, cocoa powder and all purpose flour and stir to create a thick cookie dough. The dough will be a bit wetter than a regular cookie dough. The cocoa powder can be a little hard to incorporate, but stick with it, it will come together.
5. Cover the bowl of cookie dough with a plastic food

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 117
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 20mg
Sodium: 134mg
Total Carbohydrate: 19g
Dietary Fiber: 1g
Sugars: 10g
Protein: 2g

cover and place into the fridge for at least 2 hours.
This dough can be left in the fridge overnight to ferment with no issues.

6. When You're Ready to Bake

7. Preheat the oven to 200C (390F). Prepare two large cookie sheets with parchment paper.

8. Using a cookie scoop, scoop out balls of dough and roll them into perfect balls. Roll each ball first into the granulated sugar and then into the powdered sugar until they are completely coated and then place onto the prepared cookie sheet. You want to leave a space between each one as they do spread out.

9. Bake the cookies for 10 to 12 minutes at 200C (390F) or until they are crinkly and just set in the middle. Remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack to cool completely.



Sourdough Chocolate Star

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

- ☐ 540 g All Purpose Flour
- ☐ 100 g Sourdough Starter can use discard
- ☐ 7 g Instant Yeast optional
- ☐ 200 g Milk Full fat, room temp
- ☐ 2 Eggs room temp (approx. 45g each)
- ☐ 100 g Butter room temp
- ☐ 50 g Sugar
- ☐ 10 g Salt
- ☐ 200 g Nutella
- ☐ 1 Egg + 1 Tbsp water For egg wash
- ☐ Icing Sugar for dusting

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes.
3. Don't worry if the mix appears dry, it will soften up once you add the butter.
4. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
5. Once the dough is smooth and pulling away from the

sides of the bowl, set it aside to rise. You want the dough to double in size.

6. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

7. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax.

8. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible.

9. Each disc should be around 25 to 30cm across (10 - 11 inches).

10. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle.

11. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

12. Spread this with $\frac{1}{3}$ of the nutella.

13. Lay the second disc on top and spread that with another $\frac{1}{3}$ of nutella.

14. Now lay the third disc on top and spread it with the remaining nutella and place the forth disc on top.

15. So you should have 4 layers of dough with 3 layers of nutella in between.

16. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

17. Now, place a small glass jar at the centre of the dough.

18. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist.

19. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge.

20. Now cut make a cut in the middle of each quarter and then a cut between each of those - making 16 cuts in total.

21. I've put a full color pictorial in the blog post above.

22. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

23. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

24. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

25. The star is cooked when the dough is golden brown.

26. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!

27. Notes

28. This recipe has been developed using a

Thermomix and can also be mixed using a stand mixer. You can knead the dough by hand, but it is much easier to use a stand mixer, particularly for the butter & salt kneading.

29. Cooking Time Notes - you will need to adjust the cooking temp/time to suit your oven. My oven burns this if I cook it above 180C so I keep it lower. I find it is generally done at the 25 minute mark. You may find yours needs a little more time. It's ok to leave it in the oven longer if it needs it, just keep an eye on it, as the enriched dough and chocolate filling will burn easily.

30. The star is baked to perfection when it's golden brown and you can see the bread in the twists is cooked through. I do not use a thermometer to check whether it's done.



Sourdough Chocolate Star Bread

Appetizer • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

540 g All Purpose Flour
100 g Sourdough Starter (can use discard)
7 g Instant Yeast (optional)
200 g Milk (Full fat, room temp)
2 Eggs (room temp (approx. 45g each))
100 g Butter (room temp)
50 g Sugar
10 g Salt
200 g Nutella
1 Egg + 1 Tbsp water (For egg wash)
Icing Sugar (for dusting)

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes. Don't worry if the mix appears dry, it will soften up once you add the butter.
3. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
4. Once the dough is smooth and pulling away from the sides of the bowl, set it aside to rise. You want the dough to double in size.

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 540
Total Fat: 20g
Saturated Fat: 14g
Cholesterol: 70mg
Sodium: 612mg
Total Carbohydrate: 77g
Dietary Fiber: 3g
Sugars: 21g
Protein: 11g

5. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

6. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible. Each disc should be around 25 to 30cm across (10 - 11 inches).

7. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

8. Spread this with 1/3 of the nutella.

9. Lay the second disc on top and spread that with another 1/3 of nutella.

10. Now lay the third disc on top and spread it with the remaining nutella and place the fourth disc on top. So you should have 4 layers of dough with 3 layers of nutella in between.

11. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

12. Now, place a small glass jar at the centre of the dough.

13. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge. Now cut make a cut in the middle of each quarter and then a cut between each of those - making

16 cuts in total.I've put a full color pictorial in the blog post above.

14. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

15. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

16. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

17. The star is cooked when the dough is golden brown.

18. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!



Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic

Side Dish • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 12 People | **Prep time:** 1 hour 30 mins | **Cook time:** 20 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm 37C)
80 g Water (Room temp)
20 g Sugar (Fine white)
30 g Butter
10 g Salt
150 g Mozzarella (Shredded)
50 g Parmesan Cheese (Shredded)
50 g Butter
5 g Garlic powder
10 g Salt

Directions

1. Add warm milk, water and sugar to the bowl of your stand mixer. Mix until the sugar is dissolved.
2. Now add the flour and sourdough starter and use the stand mixer to knead into a rough dough. Allow to rest for around 30 minutes.
3. Add the salt and butter and knead the dough until it is silky and elastic. This is such a lovely dough it should be very easy to handle.
4. Transfer the dough to a bowl and allow it bulk ferment until the dough has risen around 30%.
5. Cheese and Garlic Filling

60 g Butter
5 g Garlic Powder
20 g Parmesan Cheese
(Shredded)

Nutrition

Amount per serving
Serving size: 40 g
Calories: 321
Total Fat: 15g
Saturated Fat: 9g
Cholesterol: 41mg
Sodium: 910mg
Total Carbohydrate: 35g
Dietary Fiber: 1g
Sugars: 3g
Protein: 11g

6. While the dough is fermenting, it's time to make the filling for the bread rolls.

7. Add mozzarella, parmesan, butter and garlic to a food processor and blitz until it forms a thick paste. Place this into the fridge to chill until you need it.

8. Shaping & Filling the Bread Rolls

9. Once the dough has finished the bulk ferment, you will need to shape and fill the bread rolls with the garlic cheese filling.

10. Weigh out the dough into whatever size balls you'd like. I've done them at 40g.

11. Take each piece of dough and add a small ball of filling (approx. 7g) to the centre. Pinch the dough around the filling and gently roll into a ball.

12. Once you have filled and shaped all of the bread rolls, arrange them on a tray to form the shape of a Christmas tree. Cut out a star if you like and elongate one of the rolls to form the trunk.

13. Cover the Christmas Tree and allow the rolls to proof and get nice and puffy. See notes for using the fridge for proofing.

14. Baking the Christmas Tree

15. Preheat the oven to 180C/356F.

16. Take the ingredients for the garlic butter topping and blend together. Using a pastry brush, lightly brush a little onto each bread roll (save the rest for when the Christmas Tree comes out of the oven).

17. Bake the Christmas Tree at 180-C/356F for approximately 20 minutes or until the rolls are golden brown.

18. Take the Christmas Tree out of the oven and brush on the rest of garlic butter topping so that it melts into the rolls. Sprinkle with fresh rosemary or whatever herbs you would like.

19. Transfer onto a cooling rack and allow to cool a little before serving (you want it to be warm but not scalding hot).

20. Serve with Marinara Sauce for dipping.



Sourdough Ciabatta

Side Dish • Bread sourdough • Mexican food
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

1 cup bubbly and active
sourdough starter (227
grams)
2 cups water (472 grams)
1 tablespoon salt (17 grams)
4 ½ cups bread flour (630
grams)

Nutrition

Amount per serving
Serving size: 1
Calories: 332
Total Fat: 2g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 798mg

Directions

1. Feed sourdough starter 4-12 hours before starting the sourdough ciabatta dough.
2. Gently combine the starter, water, salt and flour in a large mixing bowl. Allow the dough to rest for 30 minutes to autolyse.
3. Perform three series of stretch and folds each 30 minutes apart. (Make sure to cover the bowl with plastic wrap, foil, or a damp tea towel in between so the dough doesn't dry out.)
4. To do this, first stretch the dough up about 6 -12 inches on one side, and then push it in to the center of the dough. Turn the bowl a quarter turn, and repeat the process, turn a quarter turn, repeat the stretch and fold.

Total Carbohydrate: 67g
Dietary Fiber: 3g
Sugars: 0g
Protein: 11g

5. Cover the bowl with a damp tea towel, and allow it to rise until doubled. The time this takes will depend on the temperature of your house and how active your starter is. For me, this usually takes about 4 hours.

6. Transfer the dough to the refrigerator and allow it to ferment for 12-24 hours.

7. The next day, slide the dough out of the bowl and onto a floured work surface. Be careful not to deflate the bubbles.

8. Gently shape the dough into a rectangular shape, and dust the top with flour.

9. Divide the dough into 8 equal pieces by cutting it down the middle lengthwise and then making three cuts on each side.

10. Use the bench scraper to gently transfer the rolls to parchment paper.

11. Cover with a tea towel and allow to rise 1-2 hours.

12. Preheat pizza stone at 475 and put a cast iron skillet on the bottom rack.

13. Add a bit of water to the cast iron skillet on the bottom rack for steam (this helps the crust to develop a golden color and give it an extra-crusty crust).

14. Slide the loaves onto the pizza stone (with the parchment paper) or a large baking sheet, and place into the hot oven.

15. Bake for 25 minutes or until the crust is golden.

16. Move to a cooling rack to cool.



Sourdough Cibatta Rolls Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 6 cibatta rolls | **Prep time:** 2 hours 15 mins | **Cook time:** 20 mins

Ingredients

100 g Sourdough Starter
360 g Water
12 g Salt
450 g Bread Flour ((or you can use all purpose flour))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 286
Total Fat: 1g
Saturated Fat: 0.2g
Sodium: 780mg
Total Carbohydrate: 58g
Dietary Fiber: 2g
Sugars: 0.2g

Directions

1. Feed Your Sourdough Starter Traditional cibatta bread is made using a preferment or biga. In this sourdough cibatta recipe, your sourdough starter is the preferment, so ensure your sourdough starter is active and at room temperature. It should be fed within 6 to 8 hours of making your sourdough cibatta bread.

2. Mix the Dough In a large mixing bowl, combine 100g of sourdough starter and 360g of water until the sourdough starter is well dissolved. Then add the flour and salt and mix until all the ingredients come together into a shaggy dough.

3. Autolyse Cover the bowl with a plastic cover or damp cloth and let the dough rest for about 30 minutes to 1 hour. This autolyse process allows the flour to fully hydrate.

Protein: 9g

4. Stretch and Fold Over the next 2 hours, you will need to gently stretch and fold the dough. Try to do 2 to 4 sets of stretches and folds during this 2 hour period. To fold, wet your hands and lift one side of the dough, stretch it, then fold it over the center. Repeat with all four sides of the dough.

5. Bulk Fermentation Cover the bowl and let the dough sit at room temperature until it rises around 50%. This is a very high hydration dough so it won't take as long as a regular sourdough loaf.

6. Once the dough has risen, gently pull the edges of the dough into the centre to create a sticky ball. Cover and place in the fridge for around 8 to 12 hours (you can leave it up to 24 hours if you like, but I find I get best results from 12 hours).

7. Divide and Shape When you are ready to shape the sourdough cibatta dough, take the bowl out of the fridge. Generously dust a clean surface with all purpose flour. Use a silicone dough scraper to flip the sourdough cibatta dough out onto the floured countertop with the sticky side on the top. Gently pull the dough out into a rough rectangle. It definitely doesn't have to be perfect, this is rustic Italian bread. Generously cover the top of the dough surface in flour (this will help with the next step). Use a metal dough scraper to cut the dough into 6 fairly even pieces. Alternatively, you can cut the dough down the middle and create two equally shaped loaves.

8. Final Proof Take a baking peel or pizza peel and generously cover it in all purpose flour. If there are any odd shaped rolls, you can gently pull the edges together to neaten them up, or just leave them as they are. Sprinkle the top of the rolls with a generous amount of flour and gently transfer them to the prepared baking peel. Allow the sourdough cibatta rolls to proof at room temperature until they have visibly puffed up and developed a slightly airy texture. Remember you were working with cold dough, so this might take a bit longer than you'd expect. I don't cover my sourdough cibatta rolls while they proof, but you can if you want to. I just put a fly net dome over them

to stop the flies, but that's it.

9. Preheat the Oven When your sourdough cibatta rolls are ready to bake, preheat your oven to 475°F (245°C) with a baking stone placed on the middle rack. See notes for information about steam for this bake.

10. Baking When you're ready, carefully transfer the cibatta rolls to the hot baking stone in the oven (if you've added enough flour they should easily slide across). Bake for about 20 minutes, or until the rolls are golden brown and have a crisp crust.

11. Cool and Enjoy Allow the ciabatta rolls to cool on a wire rack. Once cooled, they're ready to be enjoyed with your favorite spreads or as sandwich rolls.



Sourdough Cinnamon Raisin bread

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 40 mins | **Cook time:** 40 mins

Ingredients

- ☐ 100 g Sourdough Discard (unfed sourdough starter - or see notes for using active sourdough starter)
- ☐ 300 g Water
- ☐ 1 Egg
- ☐ 60 g Brown Sugar
- ☐ 5 g Yeast (instant or active dry yeast is fine - or see notes for using active sourdough starter)
- ☐ 550 g Bread Flour
- ☐ 10 g Salt
- ☐ 40 g Butter (softened at room temperature)
- ☐ 100 g Raisins (increase to

Directions

1. I have written these instructions to make the dough by hand. It is a sticky dough when you add the butter, but it's totally doable by hand. You can definitely use a stand mixer if you prefer (I've added notes for this at the bottom of the recipe card).
2. In a large bowl, whisk together sourdough discard, water, egg and brown sugar. Once it's well combined, add the yeast to the liquid and stir through.
3. Now add the bread flour and salt to the bowl and bring this together into a shaggy dough. Allow this to sit for around 30 minutes.
4. Once the dough has been sitting for 30 minutes, tip it onto the counter and add a little of the soft butter on top of the shaggy dough. Knead the dough until the

150g if you want heavy raisins)

☐ 5 g Cinnamon (approx. 2 teaspoons)

butter has been distributed through, then add a little more butter until all the butter has been added.

5. Don't worry if the dough feels slimy or too sticky. Keep kneading. This dough is similar to a brioche dough in that it will get quite unworkable until you really push the butter into the dough. All of a sudden it will come together.

6. Once the butter has all been added, sprinkle the raisins through the dough as you continue to knead.

7. The dough will take around 10 minutes to knead by hand and will become silky and elastic.

8. Once the dough has been sufficiently kneaded, place it into a bowl and cover with a plastic food cover. Allow the dough to double in the bowl before moving onto the next step.

9. Because we've added a little commercial yeast, this won't take too long (I've added notes below in case you don't want to use yeast and want to use your active starter instead).

10. Once the dough has doubled, tip it out onto the counter top with the smooth side underneath and the sticky side on the top. Gently ease the dough out into a rectangle. It should be quite easy to do this as the dough is very elastic.

11. Sprinkle the dough with cinnamon so that it is evenly covered.

12. Roll the dough up into a log and tuck the ends under. Place the dough into an oiled sandwich loaf tin and gently press it down so that it fills up the base of the tin. Place a plastic food cover back onto the pan and leave it to rise up and get nice and puffy. Ideally, you want it to just peak above the rim of the pan before you bake it.

13. Once the dough has risen, you'll need to bake your

loaf.

14. Turn your oven on and set the temperature to 180C/350F.

15. Lightly egg wash the top of the dough.

16. Bake your bread at 180C/350F for around 40 to 45 minutes or until the loaf is golden brown. I like putting this loaf on a lower rack in the oven. Just watch the top as the egg wash is prone to getting dark quite quickly.

17. Remove from the loaf tin and allow to cool on a wire rack.

18. Notes

19. Sourdough Discard

20. You can use 100g sourdough discard with 5g commercial yeast or you can use 100g active, bubbly sourdough starter without yeast. I have provided timelines for both of these options in the main body of the post above.

21. Using a Stand Mixer

22. I have provided instructions for kneading by hand above, however you can easily make this recipe in a stand mixer (it's actually easier!).

23. Add the ingredients to the bowl in the order shown on the recipe card, but when it gets to kneading, use the dough hook on your stand mixer.

24. You can add the butter and the raisins at the same time.

25. Knead the dough in 2 minute increments, with a small rest after each 2 minutes until the dough is soft and elastic and doesn't stick to the sides of the bowl.

26. You can also make this recipe in a Thermomix using the knead function. It takes around 5 minutes for the dough to be sufficiently kneaded and the raisins incorporated.

27. You can read more about using a stand mixer for sourdough bread [here](#).



Sourdough Cinnamon Rolls With Cream Cheese Topping

Breakfast, Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 12 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 sourdough starter, bubbly and active (113 grams)
1/2 cup water (118 grams)
4 cups all-purpose flour (540 grams)
1/2 cup melted coconut oil
1/2 cup honey (168 grams)
2 eggs
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup softened butter (114 grams)
1 cup brown sugar (200

Directions

1. In the bowl of a stand mixer, combine active sourdough starter, flour, honey, water, eggs, and melted coconut oil. Mix together until smooth, glossy, and passes the windowpane test.
2. Place the dough in a greased bowl and cover the with a beeswax wrap, foil or plastic wrap.
3. Allow to rest in warm place overnight, or up to 12 hours.
4. The next day, preheat the oven to 375 degrees.
5. Add the baking soda, baking powder and salt to the dough and mix in the stand mixer on medium speed for

grams)
2 tablespoons cinnamon
6 ounces cream cheese
1/2 cup heavy cream (120 grams)
1/2 cup maple syrup or honey (168 grams for honey)
2 teaspoons vanilla extract

Nutrition

Amount per serving
Serving size: 1
Calories: 562
Total Fat: 27g
Saturated Fat: 18g
Cholesterol: 78mg
Sodium: 327mg
Total Carbohydrate: 74g
Dietary Fiber: 4g
Sugars: 32g
Protein: 9g

about 5 minutes, or knead with your hands. Combine well.

6. In a separate bowl, combine softened butter, brown sugar, and cinnamon. Stir to combine.

7. Lightly dust the counter with flour, and roll out the dough into a 1/4 inch thick rectangle.

8. Add butter and cinnamon-sugar filling to the top of the dough and spread evenly.

9. Roll the dough up as tightly as you can. When you get to the end, pinch the edge into the main roll, to create a seam.

10. Slice to make 12 even rolls.

11. Place the rolls into a well-seasoned 14" cast iron skillet or baking dish.

12. Bake at 375 degrees for 20-25 minutes or until the rolls are lightly browned and the dough is cooked through. Allow them to cool a bit.

13. In a medium saucepan, over medium heat, add cream cheese, heavy cream, maple syrup or honey, and vanilla extract. Stir until combined. Use an immersion blender to get the frosting extra smooth, if desired.

14. Pour over cinnamon rolls and enjoy.



Sourdough Cornbread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 9 | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

1 cup yellow cornmeal
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup milk
1/4 cup melted butter (or other neutral oil)
1/2 cup starter
1 tsp baking soda
2 tsp baking powder
1 large egg
1 tsp salt

Nutrition

Amount per serving

Directions

1. Combine cornmeal, flour, sugar, milk, butter, and sourdough starter. Mix well.
2. Cover with plastic wrap, a damp tea towel, lid, or foil. Allow to ferment for 8-18 hours. Or skip this step and bake one time.
3. The next day, preheat oven to 400.
4. Sprinkle baking soda, baking powder, and salt over the fermented dough. Add an egg and mix well. This is easiest using a stand mixer.
5. Pour into a 8x8 greased pan.
6. Bake for 20 minutes or until a toothpick comes out

Serving size: 1
Calories: 178
Total Fat: 6g
Saturated Fat: 4g
Cholesterol: 35mg
Sodium: 566mg
Total Carbohydrate: 28g
Dietary Fiber: 1g
Sugars: 12g
Protein: 3g

clean and the edges of the cornbread are turning golden in color.

7. Allow to cool. Slice and serve.



Sourdough Dinner Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly (113 g)
1/4 cup sugar (50 g)
3/4 cup warm water (177 g)
1/4 cup melted butter (56 g)
1/2 tsp sea salt (2 g)
2 1/2 cups all-purpose flour
(350 g)
Egg (for egg wash)

Nutrition

Amount per serving
Serving size: 1
Calories: 253
Total Fat: 7g

Directions

1. In a stand mixer bowl, add ingredients.
2. Knead on speed 2 (for a Kitchen Aid) for 10-15 minutes using the dough hook, until the dough becomes smooth, stretchy, and can pass the windowpane test.
3. Place in a greased bowl and cover with a towel.
4. Allow to rise overnight (8-24 hours).
5. The next day, divide the dough into eight equal parts and put in a greased 9x13 or 8x8 dish. Allow it to rise until doubled, approximately one to two hours.
6. Preheat oven to 375

Saturated Fat: 4g
Cholesterol: 39mg
Sodium: 202mg
Total Carbohydrate: 42g
Dietary Fiber: 2g
Sugars: 6g
Protein: 6g

7. Brush top with egg wash (optional, but will give it that lovely golden color).

8. Place the rolls into the oven for about 25-30 minutes, or until they start turning golden brown.

9. Top with melted butter if desired.

10. Allow to cool, and enjoy.



Sourdough Discard Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 50 mins

Ingredients

1 1/4 cup water (295g)
2 1/2 tsp yeast or one packet (7g)
2 tsp salt (10g)
1 cup sourdough discard (255g)
4 cups All-purpose flour 575g

Nutrition

Amount per serving
Serving size: 1
Calories: 224
Total Fat: 1g
Saturated Fat: 0g

Directions

1. Warm water to about 110 degrees. Add active dry yeast and stir. Allow to sit for about five minutes until it gets nice and bubbly.
2. In a large bowl, whisk together salt and flour.
3. Add sourdough starter and yeast/water mixture.
4. Mix well with a large spoon or silicon spatula. It will be a shaggy dough.
5. Cover with a lid or plastic wrap and leave at room temperature for around 12 hours.
6. The next day, preheat the oven to 450. Place your dutch oven and lid into the oven to preheat.

Cholesterol: 0mg
Sodium: 494mg
Total Carbohydrate: 46g
Dietary Fiber: 2g
Sugars: 0g
Protein: 7g

7. Turn the dough on a lightly floured surface. The dough will be pretty sticky.

8. Shape into a ball by pulling the sides and bringing them into the center. I do this about 4-6 times. Flip the ball over, seam side down.

9. Taking your hands, grab the dough and pull it towards you a few times rotating the dough after each pull. This adds tension (as does the last step) to the dough, which helps the dough rise more during baking.

10. Place the dough on parchment paper. Cover with a towel and allow to rise in a warm place for 30 minutes to an hour.

11. Slash with a lame or knife (if desired) and place the parchment paper and dough into the dutch oven and cover with a lid.

12. Place the dutch oven into the oven and turn the heat down to 400 degrees. Bake with the lid on for 30 minutes, then remove the lid and bake for about 20-30 minutes until golden brown.

13. Allow to cool completely before slicing



Sourdough Discard Crackers

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 60 crackers | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

- ☐ 220 g Sourdough Discard unfed sourdough starter
- ☐ 80 g All Purpose Flour
- ☐ 50 g Whole Wheat Flour
- ☐ 5 g Salt
- ☐ 30 g Butter soft
- ☐ 30 g Parmesan Cheese shredded
- ☐ 20 g Olive Oil for brushing
- ☐ 10 g Sea Salt for topping
- ☐ Fresh Rosemary

Directions

1. Preheat oven to 350F/180C.
2. Add sourdough discard, flour, soft butter, salt and parmesan to a mixing bowl and bring the ingredients together to form a pliable dough (see notes).
3. Divide the dough into two portions (this makes it easier to roll).
4. Place each ball onto a piece of parchment paper and flatten out with your hands into a rough rectangle.
5. Sprinkle on the rosemary and push it into the dough gently.
6. Now roll out to a thin sheet of dough using a rolling

pin. You want it around 1/16" or 1.5mm thick. The thinner you can get it the better because thick crackers won't cook properly and won't crisp up in the oven.

7. The dough should not be sticky at all and easy to roll - however see notes below for some troubleshooting if your dough is sticky.

8. Use a cracker roller to perforate dough. If you don't have a cracker roller you can use a cookie cutter or knife to cut into crackers and then pierce each one with the tines of a fork.

9. Place each parchment paper with dough on top onto a baking sheet. This recipe will generally need two baking trays.

10. Brush dough with olive oil and sprinkle with salt.

11. Bake at 350F/180C for around 25 minutes or until crackers are golden and crisp.

12. Let the crackers cool on a rack before breaking into individual pieces.



Sourdough Discard Garlic Rolls

Side Dish • Bread sourdough • Dinner
www.thisjess.com

Serving size: 9 rolls | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

¼ cup non-dairy milk (or regular dairy milk, warmed to 110°F)
1 ½ teaspoons instant yeast
2 teaspoons granulated sugar
1 ¾ cups + 1 Tablespoon all-purpose flour
200 grams (about ¾ cup) sourdough discard (unfed, at room temperature)
1 egg (lightly beaten)
1 teaspoon kosher salt
3 Tablespoons unsalted butter (divided)
3 Tablespoons unsalted

Directions

1. Combine the warmed milk, instant yeast, and sugar in the bowl of a stand mixer*. Add the flour, sourdough discard, beaten egg and salt. With the mixer on low speed, slowly add 2 Tablespoons of melted butter. Increase speed to medium and mix until a shaggy dough forms.
2. Transfer the dough to a smooth work surface and knead until a smooth dough forms, about 3-4 minutes. The dough should be smooth and slightly tacky (but not sticky). If needed, add more flour or milk (1 Tablespoon at a time) to reach your desired consistency.
3. Transfer the dough to a large greased bowl and cover with plastic wrap. Let rise for about 90 minutes, or until doubled in size.

butter (melted)

½ teaspoon garlic powder

1 Tablespoon fresh parsley
(chopped)

flaky sea salt

4. Brush an 8x8-inch baking pan with 1 Tablespoon melted butter and set aside.

5. Turn the dough onto a smooth work surface and divide into 9 equal-sized pieces. This doesn't have to be exact, but if you do want perfectly identical rolls, weigh the dough and divide that number by 9 to determine how much the dough for each roll should weigh. Roll each piece of dough into a ball in the palm of your hand, then place the rolls into the prepared baking pan. Repeat until you have 9 rolls.

6. Cover the baking pan with plastic wrap and let the rolls rise for 60 minutes, until puffed and doubled in size.

7. Preheat the oven to 375°F. Brush the rolls with 1 Tablespoon melted butter. Bake for 20-25 minutes until golden brown.

8. While the rolls bake, melt the remaining 3 Tablespoons unsalted butter. Remove from heat, then add the garlic powder and chopped parsley and stir to combine. Remove the rolls from the oven and immediately brush with the parsley and butter mixture. Serve while warm.



Sourdough Discard Pizza Crust

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 2 mins | **Cook time:** 10 mins

Ingredients

Sourdough discard
Italian Seasoning
Salt
Olive Oil
Pizza Stone or Cast Iron
Skillet

Nutrition

Amount per serving
Serving size: 1
Calories: 213
Total Fat: 7g
Saturated Fat: 2g
Cholesterol: 5mg
Sodium: 308mg

Directions

1. Preheat a pizza stone, or cast iron skillet, on 425 degrees.
2. When the oven is preheated, and the pans are scorching hot, take them out of the oven.
3. Drizzle your baking vessel (stone or skillet) of choice with a little extra virgin olive oil.
4. Ladle sourdough starter onto the hot pan. Now, this is the part that will really bother my recipe-lovin, rule-abidin blog readers. I am not going to give you an amount. I can't. You just spread it out until you have a nice thin layer in the size you want. If you want to see how this looks, watch the video in the blog post.

Total Carbohydrate: 32g
Dietary Fiber: 3g
Sugars: 1g
Protein: 7g

5. Hit it with another drizzle of olive oil.
6. Sprinkle it with salt and Italian seasoning.
7. It will already start to bake when it makes contact with the pan. This is totally good and expected.
8. Pop it back in the oven, until crispy, and easily pulls up from the pan. About 10 minutes.



Sourdough Discard Pretzels

Appetizer • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 15 | **Prep time:** 15 mins | **Cook time:** 15 mins

Ingredients

3 teaspoons active dry yeast (9g)
1 cup water (236 g)
1 cup sourdough discard (285 grams)
2 tablespoons honey (42 g)
2 teaspoons salt (14 g)
4 cups unbleached all purpose flour (560 g)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar
1 egg yolk
1 tablespoon water

Directions

1. Whisk the warm water and yeast together in the bowl of your stand mixer. Cover and allow to sit for 5 minutes. It should get nice and bubbly.
2. To the bowl of a stand mixer with the dough hook attachment, add the sourdough discard, honey, salt and flour.
3. Beat on low speed for 2 minutes. Alternatively, you can turn the dough out onto a lightly floured surface and knead the dough by hand for 5-10 minutes.
4. Place the dough in a large mixing bowl that has been lightly greased.
5. Cover the bowl with aluminum foil, a beeswax wrap,

Nutrition

Amount per serving

Serving size: 1

Calories: 147

Total Fat: 1g

Saturated Fat: 0g

Cholesterol: 12mg

Sodium: 558mg

Total Carbohydrate: 30g

Dietary Fiber: 1g

Sugars: 3g

Protein: 4g

plastic wrap, or a wet tea towel.

6. Let the dough rise at room temperature for 60-90 minutes, or until doubled in size.

7. Divide the dough into 15 equal pieces.

8. Roll each piece into a 18" rope and then create a U-shape.

9. Take the two ends of the rope and create a twist with the dough.

10. Twist it twice and then press the ends of the dough into the bottom of the U-shape. Make sure to pinch the dough together well to prevent the dough from unraveling during the boiling process.

11. Cover with a tea towel and let the dough rest in a warm place for 30 minutes to one hour, or until puffy.

12. Preheat the oven to 425°F.

13. Bring water in a large stockpot to a boil and add 1 tablespoon of baking soda and 1 tablespoon of brown sugar.

14. Add the pretzels to the boiling water and boil for 30 seconds on each side, being careful not to overcrowd.

15. Using a slotted spoon, remove the pretzels and place on a parchment lined baking sheet.

16. Brush each pretzel with egg wash and sprinkle with coarse salt or pretzel salt.

17. Bake for 15 minutes, or until golden brown.

18. Another option is to bake and then once they are done baking, brush with melted butter and dip in cinnamon sugar. Yum.



Sourdough Discard Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 15 mins | **Cook time:** 45 mins

Ingredients

3 teaspoons active dry yeast (9 grams)
1 tablespoon honey (21 grams)
4 tablespoons butter, softened (57 grams)
1/2 tablespoon salt (8 grams)
1 cup sourdough discard (285 grams)
1 cup water (236 grams)
4 cups all purpose flour (560 grams)

Nutrition

Amount per serving

Directions

1. Whisk together warm water, honey, and yeast. Allow it to sit at room temperature for about 5 minutes. The mixture should get nice and bubbly.
2. To a bowl of a stand mixer with dough hook attachment, add all of the ingredients.
3. Knead on low speed until dough is smooth and elastic- about 10 minutes or so. It may take longer. You can also do this by hand. It shouldn't stick to the sides of the bowl.
4. To check to make sure the gluten has developed enough so the bread is nice and fluffy, it should pass the windowpane test. Grab a small ball of the dough and stretch it into a square. It should stretch thin enough to see through without breaking.

Serving size: 1
Calories: 245
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 12mg
Sodium: 382mg
Total Carbohydrate: 43g
Dietary Fiber: 2g
Sugars: 2g
Protein: 6g

5. Place the dough in a greased bowl with a lid, plastic wrap, or towel.

6. Let the dough rise (also known as bulk rise) for about 1-2 hours (or until it about doubles in size) in a warm place like on top of a stove or on top of the refrigerator.

7. Grease a bread pan or add parchment paper.

8. Roll the dough flat into a rectangle and roll it up. Pinch the ends to the rest of the loaf.

9. Add the shaped bread dough to the parchment lined or buttered loaf pans seam side down. Second rise for 30 minutes to an hour at room temperature, or until doubled. Covered with a towel.

10. Optional: whisk an egg in a small bowl. Brush on top of the dough.

11. Bake the sandwich loaf at 375 for about 45 minutes, or until a lovely golden brown color on top.

12. Allow to cool completely before slicing or storing.



Sourdough Farmhouse White Sandwich Loaf

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 1 Loaf | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

270 g Water ((warm))
85 g Milk ((warm))
45 g White Sugar
120 g Sourdough Starter
((fed and bubbly))
50 g Butter ((melted but
cooled))
600 g Bread Flour
12 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2652
Total Fat: 71g

Directions

1. Premix & Autolyse: Add your milk, water and sugar to a large bowl and stir until the sugar is dissolved. It does help if you warm your milk and water just a little.
2. Now add the sourdough starter to the liquid ingredients and stir to dissolve it a little.
3. Now add the rest of your ingredients - bread flour, salt and butter. Mix them together until a shaggy dough forms. Cover with a damp kitchen towel or elastic food cover and let it sit for around an hour.
4. Kneading Your Farmhouse White Sandwich Dough: You can knead this dough by hand or in a stand mixer or Thermomix. Either way is fine and you'll end up with soft, elastic dough that is slightly sticky, but shouldn't stick to your hands. Kneading by hand -

Saturated Fat: 40g
Cholesterol: 178mg
Sodium: 6453mg
Total Carbohydrate: 421g
Dietary Fiber: 13g
Sugars: 41g
Protein: 76g

knead the dough for around 10 minutes or until it is soft and elastic. The dough should feel slightly sticky but not be a big mess. Stand Mixer - you'll need to use your dough hook. Knead for 2 minutes, then give your mixer a rest for 2 minutes. Knead again for 2 minutes and so on. The dough should come away from the sides of the bowl when it's done. Thermomix - knead using the dough function for 5 minutes.

5. Bulk Ferment: Once your dough is kneaded sufficiently, you need to bulk ferment it. If you're using a stand mixer, it's fine to leave it in the mixing bowl. If you're using a Thermomix you'll need to tip your dough into a glass or ceramic bowl to finish its bulk ferment. At this point, you can just leave the dough as it is, covering it with some plastic wrap to stop it drying out. If you prefer your dough to be a bit neater, you can wet your hands and fold it into a neat ball. As with any sourdough bread, the bulk ferment time will depend on the temperature in your kitchen and of course the strength of your starter. You're looking for your dough to be just UNDER double. Now remember this is an enriched dough and it's a lower hydration so it will take longer than a lean dough. Try to put it somewhere warm if you can.

6. Shaping: Once your dough has finished its bulk ferment you can shape your dough. Before you start shaping, lightly butter or oil your loaf tin (I've used olive oil for the loaf in the photos). Ease your dough out of the bowl using a silicone dough scraper, remembering to have the smooth side on the counter and the sticky side facing up. You shouldn't need any flour for this as your dough shouldn't stick (it's such a beautiful silky, enriched dough). Gently ease your dough out into a rough rectangle, with the shortest side in front of you. Pop any large bubbles and gently flatten the dough using your fingertips. Then roll the dough up into a log (using the short side) and tuck the ends under. Leave the dough to sit and relax for around 30 minutes. After 30 minutes, tighten up the log by pulling the dough a little, using the sticky underside to create tension. Then simply plop the log into your buttered tin.

7. Second Rise: Once your bread has been shaped and

is in the tin, you'll need to let it rise again so that it fills up the shape of the tin. This should only take a few hours, but like the bulk ferment, this will depend on the strength of your starter and the temperature of your kitchen. You'll know it's done when it's risen above the lip of the tin (if you're using an open tin). It will be rounded on the top. When you poke it it will leave a slight indent but spring back nice and slowly. If you shaped it quite tight, you'll see some tension on the top of the dough as it's risen.

8. Baking Your Sandwich Bread: Preheat your oven to around 180C/350F. Let your oven warm for around 10 minutes and then place your sandwich loaf in the oven and bake for approximately 40 minutes or until the top is golden brown. It may take a little longer depending on your oven - you'll know it's done when it's golden brown on top and sounds hollow when you tap the base.

9. Once your dough is baked, remove it from the tin and leave to cool on a wire rack. Brush the top with some melted butter for a richer flavored, softer crust. Ideally, leave it for at least 90 minutes before you cut into it. Enjoy!



Sourdough Hawaiian Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 18 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1 Cup Pineapple Juice
½ cup milk
½ cup sugar
½ cup starter
¼ cup unsalted butter
softened
1 teaspoon vanilla
1 large egg
2 teaspoons salt
5 cups All Purpose Flour
1 egg yolk
2 Tablespoon water

Directions

1. Add all of the ingredients (except the egg wash) to the stand mixer with a dough hook.
2. Knead until smooth and elastic. About 10-15 minutes.
3. Place dough in a greased bowl and cover with plastic wrap or a tight lid.
4. Allow to rise overnight. About 8-12 hours.
5. Divide dough into 18 even rolls and place in a greased 9x13 baking dish.
6. Cover with a towel and allow to rise until doubled. About 1-3 hours depending on the temperature of your

Nutrition

Amount per serving

Serving size: 1

Calories: 193

Total Fat: 4g

Saturated Fat: 2g

Cholesterol: 38mg

Sodium: 98mg

Total Carbohydrate: 34g

Dietary Fiber: 1g

Sugars: 7g

Protein: 5g

home.

7. Once the dough has doubled, create the egg wash and brush over the dough.

8. Bake for 20-25 minutes at 375 until the rolls are golden in color.

9. Cool.



Sourdough Pastry Braid

Dessert • Bread sourdough, Cake • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. Add the flour, sugar, sourdough starter, milk, egg, vanilla and salt to the bowl of a stand mixer with the dough hook attached. Mix on low speed until the dough becomes smooth and glossy. You can also easily do this by hand. Mix and knead to make a shaggy, sticky dough. Continue to knead for about 5-10 minutes
2. Form the dough into a ball and place in a bowl. Cover with plastic wrap, foil, or a beeswax wrap and place in a warm spot for about 4 hours.
3. Place the bowl in the refrigerator to continue fermenting for 8 hours, or up to 3 days.
4. To roll the butter block out into a 6" by 8" inch rectangle, place the sticks of butter on a large piece of

8 ounces cream cheese
1/4 cup granulated sugar
1 large egg yolk
1 teaspoon lemon juice
1/2 teaspoon vanilla extract
3/4 cup cup fresh, canned or frozen fruit
Lemon curd
Pie filling
Jam
1 large egg white, beaten lightly with 1 tablespoon cold water
1 cup confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla
pinch of salt

Nutrition

Amount per serving
Serving size: 1
Calories: 323
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 90mg
Sodium: 201mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 19g
Protein: 5g

parchment paper. Sprinkle it with flour.

5. Fold the parchment paper around the butter, so that the butter will fill the entire envelope once you roll it out. You are aiming for a butter block that is 6 inches by 8 inches. You don't need to be too precise here. You just want to make sure the pastry dough can entirely encase the butter when you roll it out for laminating.

6. Tap out the butter with a rolling pin lightly to start to spread the butter, then roll smooth.

7. Chill the butter for 10 minutes. You want the butter to stay nice and cold to create the flaky butter layers. Too warm and it will just smush out. Cold butter is essential.

8. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

9. Roll it out into a 16" by 8" inch rectangle.

10. Place the butter packet in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the middle seam and sides closed, so none of the butter can escape.

11. Roll the dough, with the butter sealed inside, back out into a 16" by 8" inch rectangle.

12. Fold each side into the center again; then fold one side over the other to make a rectangle with 4 layers of dough. (See picture)

13. Wrap the dough in plastic wrap, and put it back in the refrigerator for 30 minutes.

14. Roll the dough out into another 16" by 8" inch rectangle.

15. Again, fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of

dough.

16. Wrap the dough in plastic wrap, and put it back in the refrigerator for 2 hours, up to 12 hours.

17. Preheat the oven to 400 degrees.

18. Divide the dough in half. Put the half you aren't working with back in the refrigerator, so that it doesn't get warm while you are shaping the other.

19. Roll the pastry dough out into a 12" by 9" rectangle. Visually divide the dough into three equal sections. You could also mark it with small cuts, if desired.

20. Spread the cream cheese filling down the center. Top it with fruit, jam or pie filling.

21. Using a sharp knife, cut 10 strips on each side of the filling, avoiding cutting into the center. Remove the outside strips from the top. This gives you a bit of dough to encase the filling.

22. Fold the remaining top piece of dough down over the filling.

23. Next, fold the strips to the center, alternating sides to create a braid. Angle them down a bit, so that by time you get to the bottom, there is enough dough to encase the bottom of the pastry braid.

24. Chill for one hour.

25. Brush with an egg wash.

26. Bake for 20-22 minutes, or until golden brown.

27. Spread the glaze on top. (optional)

28. Serve warm.



Sourdough Peanut Butter Cookies

Dessert • Bread sourdough, Cookie • Holiday, Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 24 | **Prep time:** 15 mins | **Cook time:** 10 mins

Ingredients

1/2 cup butter, room temp
1 cup peanut butter
1/2 cup brown sugar
1/2 cup sugar
1 egg
1 teaspoon vanilla
1/2 cup sourdough starter
1 1/2 cup flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt

Nutrition

Amount per serving

Directions

1. Preheat oven to 350°. Place parchment paper on a cookie sheet.
2. In the bowl of a stand mixer with paddle attachment, combine sugar, brown sugar, butter, peanut butter. Cream together for a few minutes until light and fluffy.
3. Add egg and mix until well incorporated.
4. Add vanilla and sourdough starter and mix until just combined.
5. In a large mixing bowl, mix dry ingredients together.
6. Add the dry ingredients to the wet ingredients about 1/3 at a time, and mix until just incorporated.

Serving size: 1
Calories: 169
Total Fat: 9g
Saturated Fat: 4g
Cholesterol: 18mg
Sodium: 139mg
Total Carbohydrate: 18g
Dietary Fiber: 1g
Sugars: 9g
Protein: 4g

7. Roll the dough into balls and place on a prepared baking sheet.

8. Using a fork, gently press the dough ball with the prongs of the fork. Then, turn the fork 90 degrees and press again to flatten and make a criss cross pattern.

9. Bake for 12-15 minutes or until the edges begin to turn golden brown.

10. Move to a cooling rack to cool.

11. The night before, mix together butter, sugar, peanut butter, sourdough starter and flour in a stand mixer bowl and cover. Allow the grains to ferment for 8-24 hours.

12. The next day, preheat oven to 350.

13. Add egg and vanilla to the sourdough starter mixture, and mix together well.

14. Sprinkle the remaining dry ingredients into the bowl and stir.

15. For best results, refrigerate dough for at least one hour or up to 24 hours prior to baking.

16. Bake cookies for 10 minutes or until the edges start to turn golden amber color.



Sourdough Pfeffernusse Cookies - The Pantry Mama

Dessert • Bread sourdough, Cookie • Holiday
www.pantrymama.com

Serving size: Servings 34 cookies | **Prep time:** 20 mins | **Cook time:** 15 mins

Ingredients

- ☐ 1 tsp Cinnamon (ground)
- ☐ ½ tsp Nutmeg (dried and ground)
- ☐ 1 tsp Ginger (dried and ground)
- ☐ ½ tsp All Spice
- ☐ ¼ tsp Black Pepper (finely cracked - see notes)
- ☐ ¼ tsp Cloves
- ☐ 3 g Salt (¼ tsp)
- ☐ 3 g Baking Soda (½ tsp)
- ☐ 150 g Brown Sugar
- ☐ 110 g Butter (softened at room temperature)

Directions

1. There is no need to preheat the oven for these cookies when you mix the dough because the dough needs to ferment in the fridge for at least a few hours before they are shaped and baked.
2. In a small bowl, combine the cinnamon, nutmeg, ginger, all spice, black pepper, cloves, salt and baking soda and set aside.
3. In a medium sized mixing bowl, add the butter and brown sugar and whisk until well combined.
4. Now, to the butter and brown sugar add the vanilla extract, egg, molasses and sourdough starter. Whisk until the batter is light and fluffy. The sourdough

- ☐ 5 g Vanilla Extract
 - ☐ 1 Egg
 - ☐ 85 g Molasses
 - ☐ 100 g Sourdough Starter (or sourdough discard)
 - ☐ 330 g All Purpose Flour
- Sugar Glaze
- ☐ 250 g Powdered Sugar (icing sugar or confectioners sugar)
 - ☐ 20 g Hot Water (you might need a little extra depending on how thick or thin you want the glaze)

starter will make the mixture seem a little marshmallowy.

5. To this bowl, add the flour and spices you combined earlier and mix with a spatula to form the cookie dough. Cover with plastic and place into the fridge to ferment and firm up. You can leave the cookie dough in there for up to 24 hours, but a minimum of 2 hours is sufficient. The longer you leave it, the longer your sourdough starter has to do it's job.

6. When you're ready to bake

7. When you're ready to bake the cookies, preheat your oven to 350F (175C) and line two large baking trays with parchment paper.

8. Using a cookie scoop, form balls of dough and gently roll them in your hands before placing on the cookie trays. Allow around 2 inches between each cookie ball as they do spread a little.

9. Bake the cookies for around 15 minutes, or until the cookies are golden and firm to the touch with just a little crackling on top.

10. Remove from the oven and transfer to a wire rack to cool just a little.

11. While the cookies are cooling, add the water to the powdered sugar and stir to form a thick glaze.

12. Dip the warm cookies in the glaze and place on the wire rack until cool and the glaze is set.

13. Notes

14. Spices - I have measured the spices using volume measurements because they are too small amounts to register on most scales. You can add mace and anise to the spice mix if you would like to.

15. Black Pepper - you can use white pepper if you

prefer. I've used black pepper because I prefer the taste and I didn't have white pepper on hand.

16. Sugar Glaze - If you don't want to dip the cookies in a sugar glaze, you can roll the warm cookies in powdered sugar. Give them a generous dusting and then allow them to cool on a wire rack.



Sourdough Pita Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 5 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly
1 cup water
1/2 cup whole wheat flour
2 cups all purpose flour
1 tablespoon sugar
2 tablespoons olive oil, plus
more for oiling bowl
1 teaspoon salt

Nutrition

Amount per serving
Serving size: 1
Calories: 202
Total Fat: 4g

Directions

1. Combine everything in the bowl of a stand mixer with the dough hook.
2. Knead on medium/low speed for 10 minutes or until dough is stretchy and smooth.
3. Oil a large bowl. Place the dough in the bowl and add a lid or plastic wrap. and allow to rise until doubled.
4. Let the dough rise in a warm place until doubled in size. About 4-6 hours at room temperature or up to 12 in the refrigerator.
5. Divide the dough into 8 equal portions and shape into small balls on a lightly floured surface

Saturated Fat: 1g
Cholesterol: 0mg
Sodium: 267mg
Total Carbohydrate: 37g
Dietary Fiber: 2g
Sugars: 2g
Protein: 5g

6. Let the dough rest for 15 minutes to relax gluten.

7. Roll each ball of dough into a 6" thin circle with a rolling pin, no more than 1/4" thick.

8. Allow them to rise a little until puffy (about 30 min-1 hr). Cover with a damp tea towel during this final rise to avoid the dough drying out.

9. While the pitas are doing their last rise, get a large pizza stone or cast iron skillet preheating in the oven at 500 degrees. You want to use a heavy vessel so that it can retain the heat. When the pitas hit the hot surface they release steam in the oven, and cook rapidly, creating the pocket that is so great for sandwiches or pita pockets!

10. Place the pita bread dough onto the hot baking surface and place into a hot oven. Bake for 5 minutes or so. They should puff up really nicely.



Sourdough Pop Tarts Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Pop Tarts | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

250 g All Purpose Flour
5 g Salt ((or to taste))
10 g Sugar ((optional - see notes))
230 g Unsalted Butter (must be COLD)
200 g Sourdough Starter (or Sourdough Discard)
10 g White Vinegar (or Apple Cider Vinegar)
50 g Iced Water (just in case)
1 Egg ((for egg wash))
20 g Milk ((for egg wash))
100 g Brown Sugar
5 g Ground Cinnamon ((2

Directions

1. Sourdough Pop Tart Crust
2. Add all purpose flour, salt and sugar to a large mixing bowl and stir together until well combined. Set aside for now.
3. Grate the cold butter into a bowl. If the butter starts to melt or is very soft once grated, place the bowl into the freezer. This will help to firm the butter up and make the next step much easier. I cannot stress enough how important it is for the butter to be COLD.
4. Place the cold, grated butter into the bowl with the flour, salt and sugar and use a spatula, pastry cutter or simply your finger tips to coat the butter in the flour. You want the butter to stay cold, so try to touch it as little as you can.

tsp))

10 g All Purpose Flour
100 g Powdered Sugar
15 g Milk
1/2 tsp Ground Cinnamon
5 g Vanilla Extract
125 g Strawberry Jam
6 g Corn Starch
100 g Powdered Sugar
30 g Strawberry Jam
15 g Milk

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2801
Total Fat: 190g
Saturated Fat: 119g
Cholesterol: 495mg
Sodium: 1972mg
Total Carbohydrate: 244g
Dietary Fiber: 8g
Sugars: 16g
Protein: 33g

5. Now, add the sourdough starter or discard and vinegar and bring the mixture into a dry, shaggy dough. It's best just to use your hands to squeeze the pastry dough together. It will be a rough, dry dough. If the dough really isn't coming together at all, add a little iced water until you are able to bring it together.

6. Tip the rough dough out onto the counter, divide the dough into two pieces and bring each piece into a rough ball. Wrap each ball of pastry dough in parchment paper and squash it down into a disc shape. Wrap each disc in cling wrap and place both discs into the fridge. If you prefer to just refrigerate as one ball, that's fine too. You can just divide the pastry into two pieces when you want to roll it out.

7. Leave the dough a minimum of one hour to fully hydrate and become cold. You can leave the dough in the fridge for up to 48 hours before you use it.

8. Making the Sourdough Pop Tarts

9. Before you start, mix the ingredients for the fillings together: Brown Sugar Cinnamon - combine the ingredients together and mix until well combined. It will be a sandy texture when ready. Strawberry - mix the corn starch and strawberry jam until you can't see the corn starch (the jam will be a little cloudy).

10. Roll out one disc of pastry until it's around 3mm or 1/8" thick. You want to create 12 rectangles from this dough (I've made my rectangles around 8cm x 12cm (3" x 5") - you can make your bigger or smaller if you prefer).

11. Once you've cut the 12 rectangles out, lay them on a baking sheet lined with parchment paper (it's ok to use a few trays, this is especially good if you are making 2 different fillings).

12. Egg wash each of the rectangles (you want egg wash on the whole rectangle, not just the edges).

13. Add your filling, ensuring you keep it in the middle. You'll want around a tablespoon of filling for each pop tart. You don't want to overfill them as the filling will leak out.

14. Now roll out the other disc of dough and cut another 12 rectangles, exactly the same size as the bases. Lay a rectangle of dough onto each base, gently sealing them together with your fingers.

15. Now use a fork to crimp the edges and seal the pastry edges. Pop a few holes in the top of each pop tart using your fork to ensure the topping doesn't burst out.

16. Egg wash the top of each pop tart.

17. Bake the sourdough pop tarts at 200C (390F) for around 20 minutes or until the pastry is golden brown.

18. When the pop tarts are done, remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack.

19. Pop Tart Frosting

20. While the pop tarts are cooling, mix together the ingredients for the frosting. Whether you're making both types of frosting or just one, all you need to do is combine the ingredients listed until the frosting is smooth.

21. Once the pop tarts have cooled, spread each one with as much frosting as you like. Leave them for around an hour to allow the frosting to set and enjoy!



Sourdough Puff Pastry

Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 20 | **Prep time:** 30 mins | **Cook time:** 15 hours

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. To a bowl of a stand mixer with a dough hook attachment, add the dry ingredients, sourdough starter, milk, egg, and vanilla.
2. Mix on low speed (1 or 2) for about 5 or so minutes or until it becomes smooth and glossy. You can also knead this by hand. Mix and knead to make a shaggy, sticky dough then continue to knead for about 5-10 minutes until smooth and glossy.
3. Shape into a ball and place in a greased large bowl. Cover with plastic wrap, foil, or a beeswax wrap and place at room temperature (a warm place) for about 4 hours.
4. Transfer the bowl to the refrigerator to continue fermenting for 8 hours, or up to 3 days.

1 large egg white, beaten
lightly with 1 tablespoon cold
water

Nutrition

Amount per serving

Serving size: 1

Calories: 185

Total Fat: 10g

Saturated Fat: 6g

Cholesterol: 44mg

Sodium: 119mg

Total Carbohydrate: 20g

Dietary Fiber: 1g

Sugars: 3g

Protein: 3g

5. Place the sticks of butter on a large piece of parchment paper. Sprinkle it with a little flour. Mark a 6" by 8" rectangle onto the parchment paper.

6. Fold the parchment paper around the butter with the folds on that 6" by 8" rectangle you made, so that the butter will fill the entire envelope once you roll it out (also called a butter packet). It doesn't need to be perfectly precise.

7. With a rolling pin, tap out the butter lightly to start to spread the butter, then roll smooth.

8. Chill the butter in the refrigerator for 10 minutes. You want the butter to stay nice and cold to create the layers of butter. If the butter gets too warm, it will just melt into the dough.

9. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

10. Roll it out into a 16" by 8" inch rectangle.

11. Place the butter rectangle in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the dough together down the middle seam and sides closed, so none of the butter can escape.

12. On a lightly floured work surface, roll the dough, with the butter sealed inside, into a 16" by 8" inch rectangle.

13. Fold each side into the center; then fold one side over the other to make a rectangle with four layers of folded dough.

14. Wrap the dough in plastic wrap and place in the refrigerator for 30 minutes.

15. Roll the dough out again into a 16" by 8" inch rectangle.

16. Fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of dough.

17. Wrap the dough in plastic wrap and put it back in the refrigerator for 2 hours or up to 12 hours.

18. Use in any recipe calling for puff pastry.



Sourdough Pumpkin Babka - The Pantry Mama

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 slices | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

Sourdough Pumpkin Babka Dough

- ☐ 100 g Sourdough Starter (fed and bubbly)
- ☐ 2 Eggs
- ☐ 120 g Butter (unsalted)
- ☐ 300 g Pumpkin Puree (see notes)
- ☐ 500 g Bread Flour
- ☐ 10 g Salt

Babka Filling

- ☐ 100 g Brown Sugar
- ☐ 20 g Bread Flour
- ☐ 60 g Butter (unsalted)
- ☐ 2 tsp Pumpkin Pie Spice (see notes for recipe)

Directions

1. Pumpkin Babka Dough
2. In a large mixing bowl, beat the eggs and then add the pumpkin puree and sourdough starter. Whisk together to form a smooth batter.
3. On top of the pumpkin puree mixture, add the bread flour, melted butter and salt. Bring this together into a dry, shaggy dough. Cover with an elastic food cover and allow to rest for around 30 minutes.
4. After 30 minutes, tip the dough onto a clean surface and knead until it's silky and elastic.
5. Once the dough is sufficiently kneaded, place it back into the bowl and cover. Allow the dough to bulk

☐ 1 Egg (to egg wash dough before baking)

Sugar Syrup

☐ 60 g Sugar

☐ 60 g Water

ferment at room temperature until it's risen around 50%.

6. Shaping & Filling the Sourdough Babka

7. Before you shape the dough, you'll need to mix the filling. Mix the filling ingredients together in a small bowl. Set aside until you're ready to shape the dough.

8. Once the sourdough pumpkin babka dough is risen around 50%, tip the dough out onto a clean surface and push out into a rectangle that measures around 16" x 8" (it really doesn't have to be exact).

9. Spread the filling you prepared earlier over the whole rectangle, leaving a 1" border on one of the long sides.

10. Roll the dough up into a log, finished on the side with the border of dough you left unfilled. Tuck the seam underneath the log.

11. Take a dough scraper or bench knife and slice the log in half length ways, leaving a small section still attached at one end.

12. Now twist the two lengths of dough into a rope, twisting it so that the filling is swirled around the dough.

13. Roll each end up so that the dough forms an "S" shape and carefully lift it into your chosen loaf pan.

14. Place an elastic food cover over the pan and allow the dough to rise up (around 50%) so that it fills the tin.

15. While the sourdough pumpkin babka is proofing, make a simple sugar syrup by placing the sugar and water in a small saucepan and heating until the syrup is just boiling, Turn down the heat and let it simmer for around 5 minutes, moving the syrup around the pan occasionally. Once the syrup starts to thicken, remove

from the heat and place into a bowl to cool.

16. Baking Sourdough Pumpkin Babka

17. When the dough is sufficiently proofed, preheat your oven to 180C (350F). Lightly beat an egg with a splash of water and brush it all over the dough. Bake for around 40 minutes, or until the sourdough pumpkin babka is golden brown and a skewer comes out clean.

18. Once the babka is cooked through, remove from the oven and allow to cool for around 10 minutes in the pan.

19. Carefully remove the sourdough pumpkin babka from the pan and place onto a wire rack. Brush the sugar syrup all over the babka, even on the sides. Use as much of the sugar syrup as you can.



Sourdough Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 20 mins | **Cook time:** 45 mins

Ingredients

1/2 cup butter (softened) or coconut oil (113 g)
2 tbs honey or sugar (42 g for honey or 24 g for sugar)
1 tbs salt (17 g)
1 cup starter, active and bubbly (227 g)
2 1/2 cups water (590 g)
8 cups all purpose flour (1120 g)*

Nutrition

Amount per serving
Serving size: 1
Calories: 238

Directions

1. To a stand mixer, add all of the ingredients. I like to add the flour last, so I can add a bit less or more depending on my starter's hydration.
2. Knead until dough is stretchy and smooth. You want it to pull away from the sides of the mixing bowl and be smooth and elastic – about 10 minutes. It should pass the windowpane test.
3. Allow to bulk rise for 10-12 hours in a warm place like on top of a stove or refrigerator.
4. Divide in two equal parts.
5. Shape by rolling the dough flat into a rectangle and rolling it up.

Total Fat: 6g
Saturated Fat: 5g
Cholesterol: 0mg
Sodium: 319mg
Total Carbohydrate: 40g
Dietary Fiber: 1g
Sugars: 2g
Protein: 5g

6. Add to parchment lined or buttered loaf pans.
7. Second rise for 2-4 hours at room temperature, or until doubled.
8. Bake at 375 for 45 minutes, or until golden on top. You can add an optional egg wash for more browning.
9. Allow to cool completely before slicing.



Sourdough Sausage Balls

Appetizer • Bread sourdough, Pork • Vicky Fairbanks
www.pantrymama.com

Serving size: 55 Balls | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

150 g All Purpose Flour
20 g Baking Powder ((1.5
tbsp))
1 tsp Salt ((5g))
1 tsp Pepper ((3g))
1 tsp Dried Parsley ((can sub
for chives or other herb of
your choice))
1 tsp Garlic Powder
1 tsp Onion Powder
500 g Pork Sausage ((or hot
sausage or beef sausage))
100 g Parmesan Cheese
((finely grated))
300 g Sharp Cheddar Cheese
((aged cheddar, grated))

Directions

1. Preheat your oven to 185C (365F) and line two baking trays with parchment paper.
2. Add the all purpose flour, baking powder, salt, pepper, dried parsley, garlic powder and onion powder to a large mixing bowl and mix well to ensure all of the spices are well distributed through the all purpose flour.
3. Now, add the pork sausage, parmesan cheese, sharp cheddar cheese, sourdough starter and melted butter to the same bowl and mix all of the ingredients through with the flour mixture. I find it easiest to use my hands for this, but you can of course use a wooden spoon or spatula if you prefer. The mixture will be quite dry and crumbly - but don't panic, that's what it's meant to be like.

150 g Sourdough Starter ((or
sourdough starter discard))
60 g Butter ((Melted))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 78
Total Fat: 6g
Saturated Fat: 3g
Cholesterol: 16mg
Sodium: 253mg
Total Carbohydrate: 3g
Dietary Fiber: 0.1g
Sugars: 0.04g
Protein: 4g

4. Use a tablespoon or cookie scoop to roll the mixture into balls (I made mine around 25g each).

5. Place the balls on the baking trays you prepared earlier leaving a little space between each.

6. Bake for 20 minutes at 185C (365F). They will be a little crunchy on the outside and nice and moist in the middle.

7. Serve the sourdough sausage balls with your favorite dip!



Sourdough Stollen Recipe - The Pantry Mama

Appetizer • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 10 slices | **Prep time:** 50 mins | **Cook time:** 40 mins

Ingredients

Stiff Sweet Levain

☐ 60 g Sourdough Starter

☐ 60 g Water

☐ 120 g Bread Flour

☐ 20 g Sugar (white, fine)

Dried Fruit

☐ 35 g Spiced Rum (Captain Morgan's, Kraken etc)

☐ 80 g Raisins (or sultanas)

☐ 30 g Mixed Peel

☐ 70 g Dried Apricots
(roughly chopped)

☐ 30 g Dried Cranberries (or
dried blueberries)

Stollen Dough

Directions

1. Preparing the Levain

2. This levain should be prepared the night before. Add the flour, water, sugar and sourdough starter to a jar and mix thoroughly. Set aside to peak.

3. Preparing the Dried Fruit

4. Add all of the dried fruit to a mixing bowl and add the spiced rum. Stir well to coat all of the fruit. Cover with plastic and set aside overnight.

5. Preparing the Sourdough Stollen Dough

6. Add the sugar, buttermilk, milk and egg to a large mixing bowl and whisk well to combine and dissolve

- ☐ 260 g Stiff Sweet Levain (as prepared above)
 - ☐ 350 g Bread Flour (or all purpose flour)
 - ☐ 245 g Dried Fruit (as prepared above)
 - ☐ 1 Egg (approx. 70g)
 - ☐ 75 g Buttermilk
 - ☐ 75 g Milk
 - ☐ 30 g Sugar
 - ☐ 5 g Salt
 - ☐ 100 g Butter (softened at room temp, I've used salted butter)
- Other Inclusions and Toppings
- ☐ 250 g Marzipan (see notes)
 - ☐ 1 tsp Cinnamon
 - ☐ ½ tsp Nutmeg
 - ☐ 250 g Powdered Sugar (for rolling the baked Stollen in)

the sugar.

7. Now add the stiff sweet levain to the liquid and use your whisk to break up the levain as best you can, allowing it to soften in the other liquid.

8. On top of that add the bread flour and salt and bring together into a stiff dough. Cover with plastic and set aside for around one hour.

9. Tip the sourdough stollen dough out onto the counter top and add a little of the butter. Knead this in, before adding more, until all the butter has been kneaded into the dough. This can be difficult if you're not used to working with enriched doughs. You can use a stand mixer to perform this step if you prefer.

10. It is very similar to kneading butter into sourdough brioche dough.

11. Once the butter is fully incorporated in the dough, allow the dough to rest for around 10 minutes (you can leave it on the counter, just pop the bowl over the top so it doesn't dry out).

12. Now, gently knead in all the boozy dried fruit. The fruit should have absorbed all the rum, so there won't be any excess liquid to worry about. Don't worry if the dough tears a little, leave it to rest for 10 minutes, then knead again.

13. When you're happy that all the fruit has been incorporated into the dough, pop the dough back into the bowl and cover. Allow to bulk ferment at room temperature until the dough has risen around 50%.

14. Don't worry about the dough containing butter milk, egg, milk and butter. It's perfectly safe to leave it out at room temperature.

15. Once the dough has risen to around 50%, it's time to shape the dough and add the marzipan and cinnamon and nutmeg.

16. Shaping Sourdough Stollen

17. Tip the dough out of the bowl onto the counter so the sticky side is on top. If you're making one large stollen, then leave the dough as is, but if you would prefer two smaller stollens, divide the dough into two equally weighted pieces.

18. Gently pull each piece of dough out into a rough rectangle. Mold the marzipan into two long cylinders, the same length as your dough and lay off centre on the long side of each piece dough.

19. Sprinkle the dough with cinnamon and nutmeg if desired.

20. Roll each rectangle of dough into a long roll (similar to when you make sourdough cinnamon rolls). Start on the side where you've laid the marzipan and roll, tucking the bottom seam under, along with the ends. You want to completely conceal the marzipan so that it doesn't leak out in the oven.

21. Transfer each stollen to a baking tray lined with baking paper and cover with a damp kitchen towel. Allow the stollen to proof at room temperature until the dough has risen around 50% again.

22. When you're ready to bake the stollen, preheat the oven to 175C (350F).

23. When the oven is at temperature, bake the sourdough stollen for around 45 minutes (or until it is golden brown).

24. Remove the baked sourdough stollen from the oven and allow to cool for a bit before brushing it all over with melted butter (a pastry brush is perfect for this).

25. Once it's cooled for around an hour, brush it again with butter and then place into a container full of

powdered sugar. Lightly roll the stollen around in the powdered sugar until it's completely and evenly covered on all surfaces.

26. Now, wrap your stollens in a piece of aluminum foil and allow them to mature for at least 24 hours before you try them (it's worth the wait I promise).

27. Notes

28. Marzipan - I have used store bought Marzipan in my sourdough stollen. You can omit the marzipan if you don't like it. Divide the 250g portion into 2 pieces if you're making 2 smaller stollens.

29. Rum - if you don't want to use alcohol, you can soak the dried fruit in the same amount of orange juice or apple juice.

30. Butter - I've used salted butter in this recipe, you can use unsalted if you prefer.



Sourdough Stuffing

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 40 mins

Ingredients

- 1 small round sourdough bread (1 pound)
- 1 stick salted butter
- 3 stalks celery, chopped
- 1 medium onion, chopped
- 1 Tbsp chopped fresh sage or 1 tsp dried
- 1 Tbsp chopped fresh thyme or 1 tsp dried
- 3 cups homemade chicken broth
- 2 large eggs
- 2 tsp salt
- 1/2 teaspoon pepper

Directions

1. Prepare and bake homemade sourdough bread, if making from scratch.
2. Preheat the oven to 350 F.
3. Add half of the butter to a baking dish (or cast iron skillet) and place in the oven to melt.
4. Cut the crusty sourdough bread into 1-inch cubes.
5. Take out the baking dish from the oven and toss the melted butter with the bread.
6. Bake for 20 minutes, stirring halfway in between so the bread cubes don't get burnt, but rather get nice and toasty.

Nutrition

Amount per serving

Serving size: 1

Calories: 155

Total Fat: 13g

Saturated Fat: 8g

Cholesterol: 79mg

Sodium: 1098mg

Total Carbohydrate: 7g

Dietary Fiber: 1g

Sugars: 2g

Protein: 3g

7. Dice onions and celery.

8. Sauté onions and celery over medium heat in a skillet with the remaining butter until they are a little soft, around 5-10 minutes.

9. Add salt and pepper.

10. Pull the toasted bread out of the oven.

11. In a large bowl, add bone broth and eggs and whisk together.

12. Add the vegetable mixture and herbs to the broth mixture and mix well.

13. Pour the broth and vegetable mixture over the toasted bread and let it sit for 10 minutes to allow bread to soak up the eggs and broth.

14. Bake for 25-30 minutes, until it starts to turn golden brown.



Sourdough Zucchini Bread

Appetizer • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 2 Loaves | **Prep time:** 25 mins | **Cook time:** 50 mins

Ingredients

170 g Butter (room temp)
250 g Sugar
2 Eggs (room temp)
200 g Sourdough Starter
2 tsp Vanilla
300 g Zucchini (Shredded
(weigh the zucchini first, then
squeeze out the excess
moisture))
390 g All Purpose Flour
6 g Baking Powder (1 tsp)
10 g Baking Soda (1 tsp)
5 g Salt (1/2 tsp)
2 tsp Cinnamon (or as much
as you'd like)
1/2 tsp Ginger (or as much as

Directions

1. Preheat your oven to 350F (175C).
2. Prepare 2 loaf pans by coating the inside of each generously with butter (I do this even if my loaf pans are non stick). See notes for pan sizes.
3. Cream the butter, sugar and eggs until light in color and nice and fluffy. It's best to use a stand mixer or hand mixer for steps 3 and 4 - you'll get the best result from your zucchini bread.
4. Now add sourdough starter and vanilla to the creamed butter, sugar and eggs and beat until well combined.
5. Now add all the dry ingredients and shredded

you'd like)
1/2 tsp Nutmeg (or as much
as you'd like)

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2001
Total Fat: 76g
Saturated Fat: 46g
Cholesterol: 346mg
Sodium: 3283mg
Total Carbohydrate: 301g
Dietary Fiber: 9g
Sugars: 130g
Protein: 31g

zucchini (make sure you've squeezed the moisture out) into a separate bowl and mix until well combined and the zucchini is coated in flour.

6. Now add the wet ingredients into the bowl with the dry ingredients and fold gently until combined - try not to over mix it!

7. Now pour the mixture into two loaf pans that have been well greased with butter (I put 630g of mixture into each tin).

8. Bake the sourdough zucchini bread for around 50 minutes at 350F (175C) (the time really depends on your oven). Insert a skewer into the middle of the bread - if it comes out clean, they're ready to come out of the oven.

9. Allow the sourdough zucchini bread to cool in the tins for 10 to 15 minutes before removing them and placing on a wire rack to cool.



Stand Mixer Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks

Prep time: 10 mins

Ingredients

-
- Bread Flour - 450g (about 4 cups)
- Water - 275g (about 1 1/4 cups)
- Sourdough Starter - 100g (about 1/3 cup)
- Salt - 10g (about 1 1/2 tsp)

Directions

Feeding the Starter • The night before you plan to make the dough, take 25 grams of sourdough starter out of the fridge. Add 50 grams of water and 50 grams of bread flour to the jar of leftover starter.

- Mix everything together until no dry bits of flour are left. Cover up the jar of starter and let it rise at room temperature overnight, or for 6-8 hours, until it doubles in size.

Mixing the Dough • Attach the bread hook attachment to your stand mixer. Then, to the bowl of the stand mixer, add 275 grams of water, 100 grams of active sourdough starter, 10 grams of salt, and 450 grams of bread flour.

<https://grantbakes.com/wp-json/mv-create/v1/creations/23/print>

12/27/23, 6:31 Page 1



All Purpose Flour Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 520 g All Purpose Flour
- ☐ 320 g Water
- ☐ 50 g Sourdough Starter
- ☐ 10 g Salt

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large ceramic or glass bowl.
3. Glass is always good as you can see what's happening underneath your dough. This recipe is based on you having an active starter that you have fed a few hours before starting your bake.
4. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
5. I find a dough scraper the easiest way to mix it as you can keep the sides of bowl clean.

6. The dough will be fairly shaggy and only just brought together.

7. Cover your bowl with cling film or a damp tea towel and let it sit for around 10 minutes.

8. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.

9. Forming Up The Dough

10. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

11. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

12. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

13. Stretch & Fold - Creating Structure

14. Over the next few hours you need to create some structure for your dough by "stretching and folding".

15. Aim to do around 4-6 sets of stretches and folds.

16. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

17. Bulk Ferment

18. Once you've finished your stretch and folds, place

the cling film or damp tea towel back over your dough and let it rest and ferment (a plastic cover is a better option for this stage).

19. See notes below for more info on this step.

20. Shaping The Dough

21. Once your dough has finished it's first ferment, it's time to shape it into either a boule or a batard.

22. You'll need to flour your counter top with rice flour for this (we use rice flour because it has no gluten but semolina is also a great option). Try to be quite sparing with the rice flour, you only need a very light dusting.

23. Use a silicone dough scraper to gently ease the dough out of the bowl. You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

24. You can either shape your dough into a batard (oblong) or a boule (round). You'll find instructions for shaping your dough in the notes section.

25. You will need a banneton to put your dough into. If you do not have a banneton, then a bowl or basket lined with a floured tea towel is perfectly fine. Make sure your bowl isn't too big though, you want your dough to retain some shape.

26. Whatever you're using needs to be liberally floured with your rice flour. If you're using a banneton - liberally sprinkle it with rice flour. If you're using a cloth or tea towel, rub the flour into it to ensure it becomes non stick.

27. Placing Into A Banneton

28. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top - this way the top of your dough will get the pretty

lines from the banneton.

29. If you're using a cloth or tea towel in a bowl it's ok to put your dough with the smooth side up. Just make sure the dough is tight.

30. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

31. Cold Ferment

32. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

33. I use a large plastic bag to cover it - I just reuse it each time.

34. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

35. Preparing To Bake

36. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

37. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

38. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

39. Bake Time!

40. Now it's time to bake!

41. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

42. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven.

43. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

44. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

45. If you want to you can spritz your dough with extra water before you put the lid on.

46. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

49. Finishing The Bake

50. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Chocolate Sourdough Bread - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour
 - ☐ 360 g Water (can increase by 20 to 30g if you wish, especially if you increase the amount of cocoa powder)
 - ☐ 100 g Sourdough Starter (or chocolate sourdough starter)
 - ☐ 10 g Salt
 - ☐ 50 g Sugar (white sugar)
 - ☐ 150 g Semi-Sweet Chocolate (dark chocolate, chopped or grated)
 - ☐ 30 g Cocoa Powder
- Optional Ingredients
- ☐ 10 g Dark Malt Powder (for

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter, sugar, cocoa powder and water into a large ceramic or glass bowl.
3. Mix these together until they are all dissolved in the water. Then add your flour (and dark malt powder if you are going to use it) and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.
5. Forming Up The Dough
6. After the dough has been through autolyse you need

darker color)

to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. Bulk Ferment

14. Once you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage). You want the dough to double. You can find more information on bulk fermentation [here](#).

15. Shaping The Dough

16. Once your dough has finished its first ferment, it's time to shape it and add the chopped chocolate. Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton.

17. Right, let's shape that dough.

18. Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of chopped chocolate over the dough. As you shape it into a batard or boule, keep sprinkling the chocolate on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard [here](#).

20. When you have finished shaping, the chocolate should be neatly tucked inside the dough.

21. Placing Into A Banneton

22. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top.

23. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

24. Cold Ferment

25. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

26. I use a large plastic bag to cover it - I just reuse it each time.

27. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold

ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

28. Preparing To Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. Bake Time!

33. Now it's time to bake!

34. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

35. Make sure that you make the baking paper big enough to use the edges as a handle to lower to dough into your Dutch Oven.

36. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

37. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

38. If you want to you can spritz your dough with extra water before you put the lid on.

39. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

42. Finishing The Bake

43. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Fluffy Sourdough Cinnamon Rolls

Breakfast • Bread sourdough • Breakfast
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 1 hour | **Cook time:** 25 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm (37C))
7 g Salt
1 Egg ((approx. 45g))
80 g Sugar (Caster/Fine Sugar)
50 g Butter (Room Temp)
5 g Vanilla Extract
100 g Butter (Cold)
100 g White Sugar (Caster/Fine)
100 g Brown Sugar (Light or Dark)
15 g Cinnamon (ground)

Directions

1. To make the dough
2. Warm the milk to around 37C. Add the warm milk and sugar to the bowl of your stand mixer and mix until the sugar has thoroughly dissolved. You can just warm the milk in the microwave before putting into your stand mixer bowl. You just don't want cold milk in your dough as it will take forever to rise!
3. Now add your sourdough starter, egg, vanilla, salt and flour and use your stand mixer to knead into a rough dough. This shouldn't take too long (around 2 to 3 minutes). Leave the dough to rest in the stand mixer bowl for around 30 minutes.
4. Add the butter and knead into the dough until the dough is smooth and fairly elastic. You may need to

125 g Cream Cheese (Block - not spreadable)
25 g Butter (Cold)
100 g Powdered Sugar
5 g Vanilla Extract
1 pinch Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 440
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 58mg
Sodium: 382mg
Total Carbohydrate: 66g
Dietary Fiber: 2g
Sugars: 33g
Protein: 7g

increase the speed of your stand mixer to allow the butter to be incorporated (see notes below).

5. Transfer to the dough to a bowl and allow to ferment. You want the dough to rise a little (around 30%) and feel soft to the touch. This needs to happen at room temp - not in the fridge.

6. Once the dough has finished bulk ferment, you will need to fill and shape the cinnamon rolls.

7. Rolling and Filling the Dough

8. Before you roll out the dough you need to make the filling. Add brown sugar, white sugar, cinnamon and butter to a stand mixer and mix until it resembles wet sand. Set aside while you roll out the dough.

9. Turn the dough out on to the counter. It shouldn't be sticky and be easy to handle. Do not use flour when rolling out the dough.

10. Gently roll the dough out into a rectangle. 60cm x 30cm is a good size to aim for. It doesn't have to be perfect, but the bigger you can get it, the more perfect cinnamon sugar swirls you will get.

11. Spread the filling all over the dough, leaving a 10cm gap on one of the long edges. You need to leave a gap so that dough will stick to itself when you roll it.

12. Once the filling is spread, roll the dough into a log, starting on the opposite long edge to the gap you've left.

13. Roll the dough into a tight log, using the unfilled dough to seal the log. You can spray a little water on the part where the dough joins if you want to - but the dough should stick to itself without it. Lay the log out with the seam underneath.

14. Cut the log into approximately 12 pieces (you can measure and divide by 12 if you want them to look

even - or just go freehand if you're not too fussed). Using dental floss to cut them will help you keep their shape and give the cinnamon rolls a flat surface.

15. Place the rolls into a cast iron skillet lined with baking paper (I've used a 12" skillet). Face all the seams inwards so that they don't unravel. If you don't have a cast iron skillet, a baking tray or casserole dish is perfectly fine. They don't have to touch as they will once the dough is puffy.

16. Second Rise

17. Cover the skillet containing the rolls with a tea towel or plastic wrap and allow the dough to rise. The dough is enriched, so it will take a little longer than normal (especially since we are dealing with sourdough). Once the dough is puffy, you can bake them straight away - or see baking timeline above to extend the second rise and hold them in the fridge overnight.

18. Baking

19. Once the rolls are puffy and have taken up the room in the skillet, it's time to bake them. Preheat your oven to 180C/356F.

20. Bake rolls for 20 minutes at 180C/356F. Keep an eye on them though as they will burn easily due to the sugar.

21. Once they're finished baking, leave them to cool in the skillet for around 30 minutes before taking them out.

22. Once they're out of the oven, you can brush them with butter to give them a nice glaze. You can leave them unbuttered if you prefer. The butter will give them a nice shine.

23. Vanilla Cream Cheese Frosting

24. Add cream cheese, butter, powdered sugar, vanilla and salt to your stand mixer. Beat the frosting until it's thick and glossy. Store in the fridge until ready to use.

25. Once the rolls have cooled a little (I leave it about 30 minutes) smother them in the vanilla cream cheese frosting. You can use a vanilla glaze or even just dust them in icing sugar if you prefer.



Fried Sourdough Donuts with Vanilla Glaze

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 Donuts | **Prep time:** 1 hour | **Cook time:** 4 mins

Ingredients

100 g Sourdough Starter
180 g Buttermilk ((see notes for milk alternative))
3 Egg Yolks
40 g Sugar
400 g Bread Flour
60 g Butter
5 g Salt
125 g Powdered Sugar
30 g Milk
5 g Vanilla Extract

Nutrition

Amount per serving

Directions

1. The easiest way to make sourdough donuts is using a stand mixer - but it is totally possible to do this recipe by hand. For this reason, I've included 3 different versions of instructions to mix & knead the dough.

2. MIX & KNEAD USING A STAND MIXER - it's so easy to make this dough using your stand mixer. Add the sourdough starter, buttermilk, egg yolks and sugar to the bowl of your stand mixer. Mix on low speed (with the paddle attachment) until all of the ingredients are well combined. Change to the dough hook attachment, then add the bread flour, butter and salt to the liquid ingredients and knead using your dough hook until a soft, elastic dough forms. The dough will be tacky, but not sticky and shouldn't stick to your fingers. MIX & KNEAD USING A THERMOMIX - add all ingredients to the bowl and use the knead function to knead for

Serving size: 1 serving
Calories: 292
Total Fat: 8g
Saturated Fat: 4g
Cholesterol: 74mg
Sodium: 253mg
Total Carbohydrate: 49g
Dietary Fiber: 1g
Sugars: 17g
Protein: 7g

around 4 to 5 minutes or until the dough is soft and elastic. It should be tacky, but not sticky. MIX & KNEED BY HAND - mixing by hand takes a little elbow grease, but it's totally doable. Don't be frightened when you add the butter, it will look like a mess, but with lots of kneading, the butter will go into the dough. To a large mixing bowl, add the sourdough starter, buttermilk, egg yolks and sugar. Use a whisk to whisk the ingredients until they form a foamy batter and the sugar is dissolved. Add the bread flour and salt to the liquid ingredients and use a spatula to bring the ingredients into a shaggy dough. Tip the dough out onto the counter and knead for around one to two minutes, or until the dough starts to become smooth and supple. Allow the dough to rest for around 5 minutes, then add the butter in small amount, kneading until it's all absorbed into the dough. The dough should be soft and elastic. It will be tacky, but not sticky and shouldn't stick to your fingers once it's kneaded sufficiently.

3. Once the dough has been kneaded using whatever method you prefer, place the dough back into a bowl and cover with plastic wrap or an elastic food cover. Allow the dough to bulk ferment at room temperature until it rises by around 50%.

4. Once the dough has risen, tip it out onto the counter and roll it out into a rough rectangle/square - around 25cm x 25cm (10" x 10").

5. Use a donut cutter to cut out your donuts (dip the cutter into flour first). If you don't have a donut cutter a glass, wide mouth jar or even a biscuit cutter is a good alternative. If you want donuts that you can fill, it's best to use a biscuit cutter to get the round shape without the hole. I don't use the donut holes, I add them back into the dough when I re roll it to cut out more donuts.

6. Place the cut donuts onto a cookie sheet or board lined with parchment paper and cover with a damp cloth. Allow them to proof until they're full and puffy.

7. When you're ready to fry the donuts, heat up your oil

to 180C (approx. 350F). I have used a deep fryer which regulates the temperature for me. You can use a Dutch Oven or skillet filled with oil if you don't have a deep fryer (see notes on type of oil to use below).

8. Add the donuts to the oil in batches - around 3 or 4 at a time. Fry for around 2 minutes on each side before removing from the oil and draining on some paper towel. If you are using cinnamon sugar to coat, you'll want to dip them straight into this out of the oil.

9. When the donuts have cooled a little bit, mix the glaze ingredients together and stir until smooth. Dip each donut into the glaze and then onto a wire rack to allow the glaze to set.



High Hydration Sourdough Bread Recipe - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour 100%
- ☐ 400 g Water 80%
- ☐ 100 g Sourdough Starter (active and bubbly, recently fed) 20%
- ☐ 12 g Salt 2%

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large mixing bowl.
3. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with an elastic food cover or plastic wrap and let it sit for around 1 hour. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.
5. Forming Up The Dough

6. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-25 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cover back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. This is high hydration sourdough so the dough will more slack than you're used to (if you've been making sourdough bread at a lower hydration).

14. Bulk Ferment

15. Once you've finished your stretch and folds, cover the dough with a plastic cover and allow it to ferment at room temperature until it doubles. Remember this is a high hydration dough, so it will not take as long as you might normally be familiar with. You can find more information on understanding when bulk fermentation is finished [here](#).

16. Shaping The Dough

17. Once your dough has finished its first ferment, it's time to shape it into either a boule or a batard. I find it easier to shape higher hydration dough into a batard, but you should do whatever you're comfortable with.

18. Use a dough scraper to gently ease the dough out of the bowl (I highly recommend using a dough scraper for high hydration sourdough bread). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. You can see a video of me shaping a sourdough batard [here](#).

20. You will need a proofing basket or container to put your dough into.

21. Whatever you're using needs to be liberally floured with rice flour or semolina.

22. Placing Into A Proofing Container

23. Once the dough is shaped into a batard, place it into your proofing basket or container smooth side down, so your seam is on the top.

24. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

25. Cold Ferment (optional)

26. Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge.

27. Try to leave it in the fridge for a minimum 5 hours. Ideally, you want to leave it around 12 to 24 hours for full flavor.

28. Preparing to Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets hot. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge (or counter) until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of parchment paper or silicone sling if using.

33. Gently score your bread with a clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

34. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the silicone sling or parchment paper as a handle. Put the lid on and place into the hot oven.

35. BAKE TIME:

40 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

38. Finishing The Bake

39. When you remove your dough from the oven, carefully remove it from the oven as soon as possible and place on a wire rack to cool.



High Protein Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 SLICES | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

500 g Bread Flour
350 g Water ((can increase by 20 to 30g if you wish))
100 g Sourdough Starter
10 g Salt
150 g High Protein Nut & Seed Mix ((see notes for specific ingredient breakdown))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 190
Total Fat: 1g

Directions

- 1. Autolyse - Premixing The Dough** Weigh out your sourdough starter and water into a large ceramic or glass bowl. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
- 2. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.**
- 3. Forming Up The Dough** After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly

Saturated Fat: 0.1g
Sodium: 390mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 0.2g
Protein: 6g

sticky but as you bring it into a ball, it will become smoother and shinier.

4. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

5. Stretch & Fold - Creating StructureOver the next few hours you need to create some structure for your dough by "stretching and folding". Aim to do around 4-6 sets of stretches and folds. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

6. Bulk FermentOnce you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage).See notes below for more info on this step.

7. Shaping The DoughOnce your dough has finished its first ferment, it's time to shape it and add the high protein nut and seed mix.Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton. Then add a handful of the nut and seed mix to the banneton as well (this means that it will stick to the top of the dough once it's placed on top).Right, let's shape that dough.Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of the nut and seed mix over the dough. As you shape it into a batard, keep sprinkling the nut and seed mix on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard here.When you have finished shaping, the nut and seed mix should be neatly tucked inside the dough.

8. Placing Into A BannetonOnce the dough is shaped,

place it into your banneton smooth side down, so your seam is on the top. The nut and seed mix you placed in the bottom of the banneton will stick to the top of the dough while it proofs. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

9. Cold Ferment Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge. I use a large plastic bag to cover it - I just reuse it each time. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours.

10. Preparing To Bake Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

11. Bake Time! Now it's time to bake! When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven. Gently score your bread with a lame, clean razor blade or knife. You can find my full guide on how to score sourdough bread [here](#). Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven. BAKE TIME: 30 Minutes with the lid on at 230C/450F plus 10-15 Minutes with the lid off at 210C/410F

12. Finishing The Bake When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Homemade Ricotta Cheese Recipe

Side Dish • Bread sourdough, Cheese, Sauce • Vicky Fairbanks
www.pantrymama.com

Prep time: 10 mins | **Cook time:** 30 mins

Ingredients

2 liters whole milk ((half gallon))
5 g salt ((1/2 teaspoon))
45 g lemon juice ((or good quality vinegar) (3 tablespoons))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 1247
Total Fat: 66g
Saturated Fat: 38g
Cholesterol: 248mg
Sodium: 2722mg
Total Carbohydrate: 99g

Directions

1. Pour the milk into a heavy based pot and allow it to heat slowly on the stove top. You don't want the milk to boil. It needs to come to around 185 F (if you don't have a thermometer, see recipe notes for knowing when the milk is hot enough).
2. Add salt to the milk during the heating process and stir through.
3. Once the milk is at temperature, turn the heat down to low and pour in the lemon juice or vinegar. Gently agitate the milk to ensure the lemon juice is well distributed and then allow the mixture to remain on the heat for around one to two minutes. Do not let the milk boil, it should just be gently simmering.
4. Remove it from the heat now and cover with a dish

Dietary Fiber: 0.1g
Sugars: 100g
Protein: 68g

towel. Allow it to sit for around 20 minutes to allow the curds to fully separate from the whey. If you put a spoon into the mixture, you'll see the curds sticking to the spoon and the liquid will be a yellowy color - this is the whey.

5. Once the mixture has sat for 20 to 30 minutes, it's time to separate the curds - which is the ricotta cheese - from the whey. You don't want to throw the whey away (check the notes for ways in which you can use this). Sit a ricotta basket or cheesecloth over a jug or bowl and carefully pour the ricotta over the basket so that the ricotta is caught in the basket and the whey drains through. See notes for options what to use as a strainer.

6. Once the ricotta is separated from the whey, allow it drain for a further hour. If you like wet ricotta, an hour should be enough. If you prefer a firmer, drier ricotta, allow it to sit for two to three hours, or even overnight in the fridge. You'll find you get a lot more whey drain out this way.

7. Store the ricotta in an airtight container or jar in the fridge for up to one week. The whey can be stored in an airtight, clean jar in the fridge and used in many different recipes (see notes).



How to Build a Sourdough Starter from Scratch

Tips • Bread sourdough • Vicky Fairbanks
alexandracooks.com

Serving size: 3 cups

Ingredients

1 small can (192 grams)
pineapple juice, see notes
above
stone-milled flour, see notes
above
Room temperature water, see
notes above

Directions

1. Day 1: Pour the can of juice (roughly 192 grams) into a large bowl or ideally a straight-sided vessel on a tared scale. (A straight-sided vessel allows you to truly see how much your starter is growing. I'm using this Cambro.) Add an equal amount of flour (roughly 192 grams) by weight. Stir the flour and juice together until the flour is absorbed. Cover the vessel. Record the date, time, and measurements — you will forget which day you started if you don't. Let it sit at room temperature for 24 hours.

2. Day 2: Uncover the vessel. Stir the mixture. Re-cover the vessel, and record your work. Let it sit at room temperature for another 24 hours.

3. Day 3: Uncover the vessel. Add 128 grams (1 cup) flour and 128 grams (about 1/2 cup) water. Stir to

combine. Cover the vessel and record your work again. Let it sit at room temperature for 24 hours, stirring once or twice.

4. Day 4: Uncover the vessel. You should see a little action (bubbles) and it should smell pleasant, not unlike a fruity yogurt. Measure out 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Add them to the container. Stir to combine. Cover the vessel. On this day, record your work again, and mark the height of your mixture with tape on the side of your vessel. Let it sit at room temperature for 24 hours, keeping a closer watch this time around. You may see action — rising and bubble formation — within a few hours. If your mixture is in fact rising, let it rise until it nearly doubles in volume; then drop a spoonful of it in water. If it floats, you're in business. Note: Your starter might rise (and possibly fall) while you are sleeping — don't worry if you don't "catch" it at its peak. Continue on with the process.

5. Day 5: At this point, you should be observing some activity in your starter, meaning the starter should have risen slightly (perhaps doubled but perhaps not) and fallen with bubbles transforming from big to small. You'll now take a small portion of this mixture and build a new starter: Transfer 128 grams of the starter to a new jar or vessel, and add 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Stir well to combine, then cover the jar. Mark the height with a rubber band. Let sit at room temperature. Transfer the remaining starter to the fridge — this original mixture is now your sourdough discard and can be used in all sorts of recipes, see notes above. When your new starter doubles in volume, you can do one of three things:

6. Repeat this process: spoon 128 grams of starter into a new vessel and add 128 grams each flour and water. (Transfer the remaining starter to your bucket of discard.) Let the new starter rise until it doubles. Your starter will get stronger with every feeding.

7. Transfer it to the fridge if you need to take a break from the process. You can pick up where you let off when you are ready.

8. Test it out in a sourdough bread recipe.

9. Maintaining your starter: Once you have a strong, active starter on your hands, follow the steps in this post: [How to Feed, Store, and Maintain a Sourdough Starter](#).



Jalapeño Cheddar Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 2 hours | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
8 ounces cheddar
1/2 cup sliced jalapeños (fresh or pickled)

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly. When it is ready, it should be about double in size.
2. In a large bowl, combine warm water and flour until the dough forms. Cover with a damp towel and let the dough rest for 30 minutes.
3. Add sourdough starter to the top of the dough. Dimple in with wet hand.
4. Sprinkle salt on top.
5. Mix the dough with your hands for about 5 minutes to combine all the ingredients well. Cover with a damp towel or plastic wrap while resting.

Amount per serving
Serving size: 1
Calories: 79
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

6. Let rest for 30 minutes.

7. While the dough is in the bowl, grab the edge of the dough firmly and pull up, stretching it upwards. Then place the dough in your hands back into the bowl. Turn the bowl about a quarter turn and do this stretch and fold again, and again one to two more times. This is considered one set of stretches.

8. First 3 sets of stretch and folds – every 15 minutes. During the second stretch and fold, add the sliced fresh jalapeño peppers (or pickled) and shredded cheddar cheese to the middle of the dough.

9. Last 3 sets of stretch and folds – about every 30 minutes.

10. Cover bowl with a wet towel or plastic wrap and allow the dough rest until doubled.

11. Split the dough in half down the middle with a bench scraper. Be really careful not to break those bubbles.

12. Shape the first loaf into a ball by gently spinning it toward you in a circular motion creating tension against the counter. Repeat with the second loaf.

13. Set out 15-20 minutes uncovered.

14. Turn over and shape dough on a clean work surface by folding the two sides over to meet in the middle, and then the other two sides.

15. Transfer to a floured banneton (proofing basket) or bowl with tea towel, seam side up.

16. Cover with a plastic bag and proof for 12-15 hours (or longer) in the refrigerator.

17. Preheat the oven to 500 degrees. Place the dutch

oven with a lid into the oven for 1 hour.

18. Remove bread dough from the fridge and place on a piece of parchment paper.

19. Dust with flour on top to make the scoring pattern stand out more.

20. Score with a razor.

21. Place parchment paper and dough in the dutch oven and place the lid on top. Carefully place the dutch oven into the oven with oven mitts.

22. Bake for 20 minutes at 500 with the lid on.

23. Take the lid off, turn the oven temperature down to 475, and bake for an additional 25 minutes or until browned.



Mini Sourdough Loaves

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 4 | **Prep time:** 1 hour | **Cook time:** 35 mins

Ingredients

250 g unbleached all purpose
100 g freshly ground whole
wheat
125 g bread flour (can omit
and just add more to the
unbleached all purpose)
100 g mature starter (active
and bubbly)
325 g water
10 g salt

Nutrition

Amount per serving
Serving size: 1
Calories: 98

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 487mg
Total Carbohydrate: 20g
Dietary Fiber: 2g
Sugars: 0g
Protein: 4g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 4 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15–20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 4 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12–15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.



Rosemary Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
1 Tbs fresh rosemary - chopped

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. In a large mixing bowl, combine warm water, flour, sourdough starter, and salt with your hands, a wooden spoon, or dough whisk.
3. Cover with plastic wrap or damp towel and let the dough rest for 30 minutes.
4. Add chopped rosemary before performing the stretch and fold technique.
5. Stretch and folds are accomplished by grabbing the edge of the dough and pulling it up, gently shaking it as it stretches upwards. Next, push the stretched

Amount per serving
Serving size: 1
Calories: 78
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

dough back into the center. Turn the bowl about a quarter turn and do this process again, turn the bowl and repeat. Complete the stretch and fold a total of 3-4 times. This is considered one round, repeat for a total of 6 rounds. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a lid or plastic wrap and allow the dough to rise until doubled in a warm place.

7. Place dough on a clean work surface.

8. Split the dough in half down the middle with a bench scraper. Try to be careful not to break any of the bubbles.

9. Shape into a ball by gently spinning it toward you in a circular motion.

10. Set out 15-20 minutes uncovered. This allows a skin to develop.

11. Turn over and shape.

12. Transfer to floured banneton or a bowl lined with a tea towel (I like to use rice flour). Another option is an oiled bowl. Cover with plastic and proof for 12-15 hours in the refrigerator.

13. The next morning, preheat the dutch oven on 500 for 1 hour.

14. Remove dough from the fridge immediately before scoring and baking.

15. Dust with flour on top to make the scoring pattern stand out more.

16. Score the top of the dough with a razor or lame. Place the dough on a piece of parchment paper for best results and transfer to the dutch oven. Careful it is hot.

17. Bake for 20 minutes at 500 with the lid on.

18. Turn the oven temperature down to 475, remove the lid, and bake an additional 25 minutes or until browned.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Seedy Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 | **Prep time:** 10 mins | **Cook time:** 1 hour

Ingredients

Dry Ingredients

- ☐ 220 g All Purpose Flour
- ☐ 20 g Baking Powder (1 tbsp)
- ☐ 5 g Salt
- ☐ 45 g Poppy Seeds
- ☐ 45 g Sesame Seeds
- ☐ 45 g Flax Seeds
- ☐ 45 g Pumpkin Seeds
- ☐ 45 g Rolled Oats

Wet Ingredients

- ☐ 150 g Sourdough Starter (or sourdough starter discard)
- ☐ 2 Eggs

Directions

1. Preheat your oven to 180C (350F) and line a loaf pan with parchment paper (or grease with butter). I've used a glass pan measuring 1.5L 28cm x 11cm or 1.6QT 11.1" x 4.5" to bake this, but it works very well in a metal or aluminium tin also.
2. To a large mixing bowl, add all of the dry ingredients (all purpose flour, baking powder, salt, poppy seeds, sesame seeds, flax seeds, pumpkin seeds and rolled oats). Mix well to combine and set aside.
3. Now take another mixing bowl and add all of the wet ingredients to the bowl (sourdough starter, eggs, maple syrup, natural yogurt, whipping cream, EVOO and brown sugar). Whisk to combine and form a runny liquid where the sugar is completely dissolved.

- ☐ 50 g Maple Syrup (can sub with 50g of honey)
- ☐ 100 g Natural Yogurt
- ☐ 100 g Whipping Cream (can sub with coconut cream)
- ☐ 75 g Extra Virgin Olive Oil
- ☐ 140 g Brown Sugar

4. Pour the wet ingredients onto the dry ingredients. Gently stir to moisten the dry ingredients with the wet ingredients. Do not over mix. You just want to moisten the dry ingredients.

5. Pour the batter into your prepared loaf pan and place in the oven for 1 hour or until the top is golden brown and a toothpick comes out clean.

6. When the seedy sourdough breakfast loaf is done, remove from the oven and allow the loaf to cool in the pan for 5 to 10 minutes. Then transfer to a wire rack to fully cool.

7. Notes

8. Seeds - I have used 45g each of poppy, sesame, flax and pumpkin seeds. You can use any seeds you like. Sunflower seeds, hemp seeds and chia seeds all work well as alternatives.

9. Maple Syrup - you can use equal amounts of honey if you prefer.

10. Olive Oil - you could use any light flavored vegetable oil if you prefer, but I find the flavor is better with olive oil.



Soft Sourdough Dinner Roll Recipe

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 30 mins | **Cook time:** 30 mins

Ingredients

100 g Sourdough Starter (fed and bubbly)
200 g Whole Milk
80 g Water
500 g All Purpose Flour ((see notes for using Bread Flour))
40 g Sugar
50 g Butter (Melted)
10 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2546
Total Fat: 52g

Directions

1. Add the milk, melted butter, water, sugar and salt to the bowl of your stand mixer. Mix the ingredients together so that the sugar and salt are dissolved and the butter is mixed through the milk. It won't take long, like 30 seconds - you just don't want gritty sugar and salt through your dough.
2. Now add your flour and sourdough starter to the liquid in the bowl. Mix the flour and sourdough starter through the liquid so it just comes together.
3. Depending on the type of mixer you're using, you may need to add your dough hook on for the next step. You want to knead the dough using your stand mixer until it forms a silky, slightly tacky dough. The dough is enriched with butter and milk so will be glossy. It will generally come away from the sides of the bowl when

Saturated Fat: 30g
Cholesterol: 128mg
Sodium: 4335mg
Total Carbohydrate: 450g
Dietary Fiber: 14g
Sugars: 51g
Protein: 61g

it's done. It can take anywhere from 3 to 8 minutes depending on the type of stand mixer you're using.

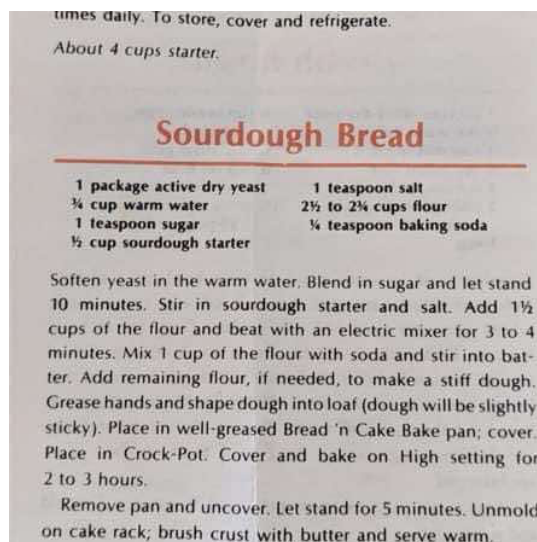
4. Bulk Ferment: Once the dough is sufficiently kneaded you need to let it ferment and rise. You can leave it in your stand mixer bowl for this (saves washing up) or you can transfer it to another bowl if you like. Cover the bowl with plastic or a damp tea towel and let it bulk ferment. As always, the time it takes will depend on your starter and the temperature in your home. You want it to come to just under double. This is an enriched dough and will take a lot longer to bulk ferment than regular sourdough. On a side note - do not worry about leaving your dough out when it has milk and butter in it. Sourdough starter bacteria is wonderful stuff and it will not go bad - even if you leave it on your counter overnight. I do this often and I promise it will be absolutely fine.

5. Once your dough has risen you need to shape it into the rolls. This recipe will give you 12 rolls around 80g in weight. To shape the dough, tip it onto your counter (you won't need flour as it won't be a sticky dough). Using a metal dough scraper, cut the dough into 12 pieces. I like to use a scale to ensure that all the pieces are exactly the same. Gently shape each piece of dough into a round ball. Arrange the dough balls into a parchment lined tin or an oiled baking dish. They need to be just touching each other in the tin.

6. Second Rise: Cover the tin with a tea towel and allow the rolls to double in size. They will look puffy and squished - this is good! It will generally take around 2 hours for them to double - but of course will take longer if your house is cold (ideally you want to put them someplace warm).

7. Baking The Rolls: Once the rolls have doubled, spray liberally with water. Place the rolls into a cold oven set to 180C (350F) and bake for around 30 minutes. You'll know they're done when they are golden on top. Take them out of the oven and brush immediately with melted butter (this is completely optional but gives your rolls a lovely sheen). Once cooked, place your rolls onto a cooling rack to cool slightly before tearing apart and enjoying them! (As always, you know your oven, so

if you need to adjust the temperature for your oven, go right ahead) - see notes below.



Sour dough starter

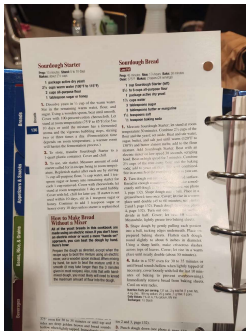
Side Dish • Bread sourdough • Vicky Fairbanks

Ingredients

Directions

My mother gave me my Nina's sourdough recipe and it's a lot like this one! So I made it and then I have my true sourdough starter that I use. With my Nina's recipe I made it up and then kept in the fridge 3-5 days, took it out and added instant potatoes, sugar, and warm water then leave it out for 8-12 hours then I use the starter, sugar, water, oil, flour and make my bread and put the starter in the fridge then repeat.. if I don't cook with it then I take a cup of the starter out every 3-5 days after feeding it and throw it out and put the starter back in the fridge. My kids prefer my Nina's recipe over actual sourdough

Photos





Sourdough Bagels

Snack • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 25 mins | **Cook time:** 30 mins

Ingredients

½ cup sourdough starter,
bubbly and active (113
grams)
1 cup water (236 grams)
2 tablespoons honey (21
grams)
2 teaspoons salt (10 grams)
4 cups unbleached all
purpose flour (560 grams)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar

Nutrition

Amount per serving

Directions

1. Add sourdough starter, water, honey, salt, and two cups flour to a stand mixer.
2. Mix until it comes together, about 10 minutes on low speed. The dough will be really stiff and difficult to incorporate.
3. Add remaining flour, half a cup at a time. Use a dough hook and knead until it is smooth and pliable.
4. Cover dough with wet tea towel, plastic wrap, or beeswax wrap and allow to ferment for 8 to 12 hours.
5. After fermentation, divide into 8 equal pieces.
6. Roll the dough into balls, flatten them down a bit,

Serving size: 1
Calories: 283
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 1004mg
Total Carbohydrate: 61g
Dietary Fiber: 2g
Sugars: 8g
Protein: 7g

and poke a hole in the middle with your finger. Stretch the hole a bit to widen.

7. Cover with a tea towel and allow the dough to rise in a warm spot for 1-4 hours or until puffy.

8. Preheat oven to 425 degrees.

9. Bring a large pot of water to a boil and add the baking soda and sugar.

10. Using a slotted spoon, gently add bagels to the water and boil for one minute, flip, then boil for another minute.

11. Shake off excess water and dip into desired toppings (optional).

12. Place boiled bagels on parchment-lined baking sheet.

13. Bake for 20-25 minutes, or until golden on top.



Sourdough Bagels

Side Dish • Bread sourdough • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 8 | **Prep time:** 25 mins | **Cook time:** 35 mins

Ingredients

Ingredients to make ½ cup
(100 g) of Active Sourdough
Starter
1 tablespoon (15 g)
sourdough starter
⅓ cup + 1 tablespoon (50 g)
all-purpose flour
3 ½ tablespoons (50 g)
water
Bagel Dough
½ cup (100 g) active
sourdough starter
1 cup + 1 tablespoon (255
g) water
2 tablespoons (40 g) honey
or sugar

Directions

FEED YOUR SOURDOUGH STARTER

12 hours before you plan to mix the dough, add the ingredients to make ½ cup (100 g) of active sourdough starter to a clean jar. Stir until combined, loosely cover the jar and let the starter rise at room temperature. (The ingredients will create a total of 115 g active starter but, because some of it will stick to the sides of the jar during the transfer, we are making a little more than needed.) The sourdough starter is ready to use when it has doubled in size and there are plenty of bubbles on the surface and sides of the jar.

MAKE THE DOUGH

In the bowl of a stand mixer, stir together the starter, water, honey and salt with a spatula. Add the bread flour and use your hands to bring the ingredients together as best as possible. The dough will be very stiff. Place the dough hook on the mixer and mix the dough on the lowest speed for 6-7 minutes. (Or 10

2 teaspoons (10 g) fine sea salt
 4 cups + 2 tablespoons (500 g) bread flour
 Water Bath
 6 cups water
 1 tablespoon granulated sugar
 Optional Toppings
 sesame seeds
 Everything Bagel Seasoning
 salt sprinkle on top, don't dip
 poppy seeds
 shredded cheese
INGREDIENTS TO MAKE ½ CUP (100 G) OF ACTIVE SOURDOUGH STARTER
 1 tablespoon (15 g) sourdough starter
 ⅓ cup + 1 tablespoon (50 g) all-purpose flour
 3 ½ tablespoons (50 g) water
BAGEL DOUGH
 ½ cup (100 g) active sourdough starter
 1 cup + 1 tablespoon (255 g) water
 2 tablespoons (40 g) honey or sugar
 2 teaspoons (10 g) fine sea salt
 4 cups + 2 tablespoons (500 g) bread flour
WATER BATH
 6 cups water
 1 tablespoon granulated sugar
OPTIONAL TOPPINGS
 sesame seeds
 Everything Bagel Seasoning

minutes by hand.) Cover the bowl and let rest at room temperature for 8-12 hours. (See notes for cinnamon raisin bagels.)

Line a baking sheet with parchment paper. Turn the dough out onto a clean work surface and divide into 8 equal pieces. Shape each piece into a ball. To shape the bagel, place a dough ball on the surface in front of you and use your thumb to poke a hole straight down through the middle of the dough. Pick the bagel dough up, gently shape the ring and place on the parchment paper. Repeat with remaining dough balls. Cover the dough with a towel and let rise for 30-60 minutes or until puffy. (See notes about parchment paper.)

Preheat oven to 425°F (218°C) making sure that the oven rack is in the center position. Bring 6 cups of water to a boil in a large stockpot and add 1 tablespoon of sugar. Once the bagels have finished rising, boil them for 2 minutes on each side. (Only boil 3-4 at a time, making sure not to crowd the pot.)

Use a mesh strainer to remove the bagels and let rest on the parchment paper until cool enough to handle. Once cool enough, dip one side into your choice of toppings and place back onto the parchment paper.

Bake the bagels at 425°F (218°C) for 25-28 minutes or until golden brown.

NOTES

Parchment Paper: I recommend using Kirkland brand parchment paper from Costco. I've used it for years with zero sticking issues with any of my recipes. Flour the bottom of the bagels or the parchment paper after shaping them if you have issues with sticking.

Cinnamon Raisin Bagels: Add 2 teaspoons of ground cinnamon to the dry ingredients. After kneading the dough, add ¾ cups of raisins and knead them into the dough to distribute evenly.

How to measure flour without a scale: Use a spoon to scoop the flour into a measuring cup until it is heaped on top. Take a butterknife and level off the top. This should give you the most accurate measurement for flour.

Tips for baking in warm and/or high humidity areas: Reduce the water by 50 grams in the initial mix and then slowly add the remaining water until you achieve the correct hydration level. You may need to bake the bagels a few minutes longer. This will take some trial and error!

salt sprinkle on top, don't dip
poppy seeds
shredded cheese

To Store: Keep baked bagels covered, at room temperature for up to 1 week. Storing in the fridge is not recommended.

To Freeze baked bagels: Let the bagels cool completely. Wrap bagels individually in plastic wrap and place in a freezer-safe container for up to 3 months.

To Reheat: Allow the bagels to thaw on counter, if frozen. Cut in half and heat in toaster or toaster oven.



Sourdough Bread Bowls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 35 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt

Nutrition

Amount per serving
Serving size: 1

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Calories: 195
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 973mg
Total Carbohydrate: 40g
Dietary Fiber: 4g
Sugars: 0g
Protein: 8g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 8 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15–20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 8 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12–15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor a small X at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.

18. Once cooled, cut open the top and scoop out the insides.

19. Ladle in your favorite soup and enjoy.



Sourdough Bread In A Bread Machine

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 7 hours

Ingredients

1 1/4 cup water
1/4 cup unsalted butter,
melted
4 cups bread flour
2 tablespoons granulated
sugar
1/2 tablespoon salt
1/2 cup sourdough starter,
bubbly and active

Nutrition

Amount per serving
Serving size: 1
Calories: 225
Total Fat: 5g

Directions

1. Add the water and melted butter to the bread machine.
2. On top of that add the bread flour, sugar and salt.
3. Lastly, add the sourdough starter.
4. Use the kneading function on the bread machine. (For my machine this is function 8) Mine is set to knead for 25 minutes.
5. Optional: After the first knead cycle finishes, I press the button again and let it knead the dough one more time, for an additional 25 minute cycle.
6. Next, I just allow the dough to sit in the bread

Saturated Fat: 3g
Cholesterol: 10mg
Sodium: 267mg
Total Carbohydrate: 39g
Dietary Fiber: 1g
Sugars: 2g
Protein: 6g

machine for about 6 hours, or until the dough nearly rises to the top of the bread pan. I like to spritz the top with water a few times to make sure the dough doesn't dry out on top. (Optional , but also helps the crust to turn golden in the baking step.)

7. After the dough has risen for several hours, I go to the baking function (function 13 on my bread maker) and select the option for dark crust. This makes the bake time 1 hour.

8. Pull the bread out of the bread maker and allow to cool.



Sourdough Carrot Cake Cookies

Dessert • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 24 cookies | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

- ☐ 160 g Butter (softened at room temperature)
- ☐ 175 g Brown Sugar
- ☐ 2 Eggs
- ☐ 5 g Vanilla Extract
- ☐ 100 g Sourdough Discard (or active sourdough starter)
- ☐ 200 g All Purpose Flour
- ☐ 8 g Baking Soda
- ☐ 1 tsp Ground Cinnamon
- ☐ 1 tsp Ground Ginger
- ☐ 3 g Salt
- ☐ 250 g Carrot
- ☐ 50 g Unsweetened Coconut Flakes

Directions

1. In a large mixing bowl, add the butter, sugar, vanilla extract and eggs and whisk together until well combined.
2. Now add the sourdough starter and whisk until the batter is light and marshmallowy.
3. Now, add all the dry ingredients to the bowl and stir together using a spatula until you have a thick, sticky cookie dough.
4. Cover the bowl with a plastic cover and place in the refrigerator for a minimum of two hours. It's fine to leave the dough up to 24 hours.
5. When you're ready to bake the sourdough carrot

☐ 90 g Raisins

☐ 180 g Rolled Oats

Vanilla Cream Cheese Glaze
(Optional)

☐ 120 g Cream Cheese
(softened at room
temperature)

☐ 5 g Vanilla Extract

☐ 100 g Powdered Sugar

☐ 20 g Milk

cake cookies, preheat your oven to 190C (375F) and line two large cookie sheets with parchment paper.

6. Use a cookie scoop to scoop out balls of dough and place them on the cookie sheets leaving 2" between each dough ball.

7. Take a flat bottomed glass or measuring cup and run it under water. Use the glass or cup to flatten each of the dough balls.

8. Bake the cookies for 20 minutes at 190C (375F) or until just golden. You want the edges to be crispy and the middles to be just set.

9. Allow the cookies to cool on the baking tray and then after 10 minutes transfer to a wire cooling rack to cool completely.

10. To Make The Glaze

11. To make the glaze, add all of the glaze ingredients to a stand mixer or food processor and blend until it's smooth and creamy. Add to a piping bag and drizzle over the cookies.

12. You can mix the glaze by hand, but it's so much easier in a food processor or stand mixer.



Sourdough Chocolate Crinkle Cookies

Dessert • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: 36 cookies | **Prep time:** 20 mins | **Cook time:** 12 mins

Ingredients

180 g Butter ((softened at room temperature))
300 g Granulated Sugar
2 Eggs
100 g Sourdough Starter ((active starter or sourdough discard))
10 g Baking Soda
2 g Salt
80 g Cocoa Powder
300 g All Purpose Flour
75 g Powdered Sugar ((for rolling the dough balls in))

Directions

1. Making the Cookie Dough
2. In a medium size bowl, cream butter and granulated sugar together until well combined (I've just used a whisk but you can use a stand mixer if you prefer).
3. Now add the egg and sourdough starter. Whisk together until the batter is light and fluffy.
4. Now, add the baking soda, salt, cocoa powder and all purpose flour and stir to create a thick cookie dough. The dough will be a bit wetter than a regular cookie dough. The cocoa powder can be a little hard to incorporate, but stick with it, it will come together.
5. Cover the bowl of cookie dough with a plastic food

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 117
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 20mg
Sodium: 134mg
Total Carbohydrate: 19g
Dietary Fiber: 1g
Sugars: 10g
Protein: 2g

cover and place into the fridge for at least 2 hours.
This dough can be left in the fridge overnight to ferment with no issues.

6. When You're Ready to Bake

7. Preheat the oven to 200C (390F). Prepare two large cookie sheets with parchment paper.

8. Using a cookie scoop, scoop out balls of dough and roll them into perfect balls. Roll each ball first into the granulated sugar and then into the powdered sugar until they are completely coated and then place onto the prepared cookie sheet. You want to leave a space between each one as they do spread out.

9. Bake the cookies for 10 to 12 minutes at 200C (390F) or until they are crinkly and just set in the middle. Remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack to cool completely.



Sourdough Chocolate Star

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

- ☐ 540 g All Purpose Flour
- ☐ 100 g Sourdough Starter can use discard
- ☐ 7 g Instant Yeast optional
- ☐ 200 g Milk Full fat, room temp
- ☐ 2 Eggs room temp (approx. 45g each)
- ☐ 100 g Butter room temp
- ☐ 50 g Sugar
- ☐ 10 g Salt
- ☐ 200 g Nutella
- ☐ 1 Egg + 1 Tbsp water For egg wash
- ☐ Icing Sugar for dusting

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes.
3. Don't worry if the mix appears dry, it will soften up once you add the butter.
4. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
5. Once the dough is smooth and pulling away from the

sides of the bowl, set it aside to rise. You want the dough to double in size.

6. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

7. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax.

8. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible.

9. Each disc should be around 25 to 30cm across (10 - 11 inches).

10. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle.

11. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

12. Spread this with $\frac{1}{3}$ of the nutella.

13. Lay the second disc on top and spread that with another $\frac{1}{3}$ of nutella.

14. Now lay the third disc on top and spread it with the remaining nutella and place the forth disc on top.

15. So you should have 4 layers of dough with 3 layers of nutella in between.

16. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

17. Now, place a small glass jar at the centre of the dough.

18. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist.

19. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge.

20. Now cut make a cut in the middle of each quarter and then a cut between each of those - making 16 cuts in total.

21. I've put a full color pictorial in the blog post above.

22. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

23. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

24. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

25. The star is cooked when the dough is golden brown.

26. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!

27. Notes

28. This recipe has been developed using a

Thermomix and can also be mixed using a stand mixer. You can knead the dough by hand, but it is much easier to use a stand mixer, particularly for the butter & salt kneading.

29. Cooking Time Notes - you will need to adjust the cooking temp/time to suit your oven. My oven burns this if I cook it above 180C so I keep it lower. I find it is generally done at the 25 minute mark. You may find yours needs a little more time. It's ok to leave it in the oven longer if it needs it, just keep an eye on it, as the enriched dough and chocolate filling will burn easily.

30. The star is baked to perfection when it's golden brown and you can see the bread in the twists is cooked through. I do not use a thermometer to check whether it's done.



Sourdough Chocolate Star Bread

Appetizer • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

540 g All Purpose Flour
100 g Sourdough Starter (can use discard)
7 g Instant Yeast (optional)
200 g Milk (Full fat, room temp)
2 Eggs (room temp (approx. 45g each))
100 g Butter (room temp)
50 g Sugar
10 g Salt
200 g Nutella
1 Egg + 1 Tbsp water (For egg wash)
Icing Sugar (for dusting)

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes. Don't worry if the mix appears dry, it will soften up once you add the butter.
3. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
4. Once the dough is smooth and pulling away from the sides of the bowl, set it aside to rise. You want the dough to double in size.

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 540
Total Fat: 20g
Saturated Fat: 14g
Cholesterol: 70mg
Sodium: 612mg
Total Carbohydrate: 77g
Dietary Fiber: 3g
Sugars: 21g
Protein: 11g

5. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

6. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible. Each disc should be around 25 to 30cm across (10 - 11 inches).

7. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

8. Spread this with 1/3 of the nutella.

9. Lay the second disc on top and spread that with another 1/3 of nutella.

10. Now lay the third disc on top and spread it with the remaining nutella and place the fourth disc on top. So you should have 4 layers of dough with 3 layers of nutella in between.

11. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

12. Now, place a small glass jar at the centre of the dough.

13. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge. Now cut make a cut in the middle of each quarter and then a cut between each of those - making

16 cuts in total.I've put a full color pictorial in the blog post above.

14. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

15. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

16. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

17. The star is cooked when the dough is golden brown.

18. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!



Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic

Side Dish • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 12 People | **Prep time:** 1 hour 30 mins | **Cook time:** 20 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm 37C)
80 g Water (Room temp)
20 g Sugar (Fine white)
30 g Butter
10 g Salt
150 g Mozzarella (Shredded)
50 g Parmesan Cheese (Shredded)
50 g Butter
5 g Garlic powder
10 g Salt

Directions

1. Add warm milk, water and sugar to the bowl of your stand mixer. Mix until the sugar is dissolved.
2. Now add the flour and sourdough starter and use the stand mixer to knead into a rough dough. Allow to rest for around 30 minutes.
3. Add the salt and butter and knead the dough until it is silky and elastic. This is such a lovely dough it should be very easy to handle.
4. Transfer the dough to a bowl and allow it bulk ferment until the dough has risen around 30%.
5. Cheese and Garlic Filling

60 g Butter
5 g Garlic Powder
20 g Parmesan Cheese
(Shredded)

Nutrition

Amount per serving
Serving size: 40 g
Calories: 321
Total Fat: 15g
Saturated Fat: 9g
Cholesterol: 41mg
Sodium: 910mg
Total Carbohydrate: 35g
Dietary Fiber: 1g
Sugars: 3g
Protein: 11g

6. While the dough is fermenting, it's time to make the filling for the bread rolls.

7. Add mozzarella, parmesan, butter and garlic to a food processor and blitz until it forms a thick paste. Place this into the fridge to chill until you need it.

8. Shaping & Filling the Bread Rolls

9. Once the dough has finished the bulk ferment, you will need to shape and fill the bread rolls with the garlic cheese filling.

10. Weigh out the dough into whatever size balls you'd like. I've done them at 40g.

11. Take each piece of dough and add a small ball of filling (approx. 7g) to the centre. Pinch the dough around the filling and gently roll into a ball.

12. Once you have filled and shaped all of the bread rolls, arrange them on a tray to form the shape of a Christmas tree. Cut out a star if you like and elongate one of the rolls to form the trunk.

13. Cover the Christmas Tree and allow the rolls to proof and get nice and puffy. See notes for using the fridge for proofing.

14. Baking the Christmas Tree

15. Preheat the oven to 180C/356F.

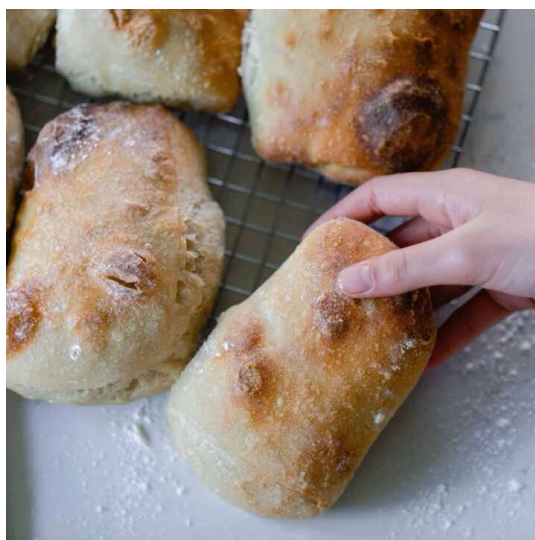
16. Take the ingredients for the garlic butter topping and blend together. Using a pastry brush, lightly brush a little onto each bread roll (save the rest for when the Christmas Tree comes out of the oven).

17. Bake the Christmas Tree at 180-C/356F for approximately 20 minutes or until the rolls are golden brown.

18. Take the Christmas Tree out of the oven and brush on the rest of garlic butter topping so that it melts into the rolls. Sprinkle with fresh rosemary or whatever herbs you would like.

19. Transfer onto a cooling rack and allow to cool a little before serving (you want it to be warm but not scalding hot).

20. Serve with Marinara Sauce for dipping.



Sourdough Ciabatta

Side Dish • Bread sourdough • Mexican food
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

1 cup bubbly and active
sourdough starter (227
grams)
2 cups water (472 grams)
1 tablespoon salt (17 grams)
4 ½ cups bread flour (630
grams)

Nutrition

Amount per serving
Serving size: 1
Calories: 332
Total Fat: 2g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 798mg

Directions

1. Feed sourdough starter 4-12 hours before starting the sourdough ciabatta dough.
2. Gently combine the starter, water, salt and flour in a large mixing bowl. Allow the dough to rest for 30 minutes to autolyse.
3. Perform three series of stretch and folds each 30 minutes apart. (Make sure to cover the bowl with plastic wrap, foil, or a damp tea towel in between so the dough doesn't dry out.)
4. To do this, first stretch the dough up about 6 -12 inches on one side, and then push it in to the center of the dough. Turn the bowl a quarter turn, and repeat the process, turn a quarter turn, repeat the stretch and fold.

Total Carbohydrate: 67g
Dietary Fiber: 3g
Sugars: 0g
Protein: 11g

5. Cover the bowl with a damp tea towel, and allow it to rise until doubled. The time this takes will depend on the temperature of your house and how active your starter is. For me, this usually takes about 4 hours.

6. Transfer the dough to the refrigerator and allow it to ferment for 12-24 hours.

7. The next day, slide the dough out of the bowl and onto a floured work surface. Be careful not to deflate the bubbles.

8. Gently shape the dough into a rectangular shape, and dust the top with flour.

9. Divide the dough into 8 equal pieces by cutting it down the middle lengthwise and then making three cuts on each side.

10. Use the bench scraper to gently transfer the rolls to parchment paper.

11. Cover with a tea towel and allow to rise 1-2 hours.

12. Preheat pizza stone at 475 and put a cast iron skillet on the bottom rack.

13. Add a bit of water to the cast iron skillet on the bottom rack for steam (this helps the crust to develop a golden color and give it an extra-crusty crust).

14. Slide the loaves onto the pizza stone (with the parchment paper) or a large baking sheet, and place into the hot oven.

15. Bake for 25 minutes or until the crust is golden.

16. Move to a cooling rack to cool.



Sourdough Cibatta Rolls Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 6 cibatta rolls | **Prep time:** 2 hours 15 mins | **Cook time:** 20 mins

Ingredients

100 g Sourdough Starter
360 g Water
12 g Salt
450 g Bread Flour ((or you can use all purpose flour))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 286
Total Fat: 1g
Saturated Fat: 0.2g
Sodium: 780mg
Total Carbohydrate: 58g
Dietary Fiber: 2g
Sugars: 0.2g

Directions

1. Feed Your Sourdough Starter Traditional cibatta bread is made using a preferment or biga. In this sourdough cibatta recipe, your sourdough starter is the preferment, so ensure your sourdough starter is active and at room temperature. It should be fed within 6 to 8 hours of making your sourdough cibatta bread.

2. Mix the Dough In a large mixing bowl, combine 100g of sourdough starter and 360g of water until the sourdough starter is well dissolved. Then add the flour and salt and mix until all the ingredients come together into a shaggy dough.

3. Autolyse Cover the bowl with a plastic cover or damp cloth and let the dough rest for about 30 minutes to 1 hour. This autolyse process allows the flour to fully hydrate.

Protein: 9g

4. Stretch and Fold Over the next 2 hours, you will need to gently stretch and fold the dough. Try to do 2 to 4 sets of stretches and folds during this 2 hour period. To fold, wet your hands and lift one side of the dough, stretch it, then fold it over the center. Repeat with all four sides of the dough.

5. Bulk Fermentation Cover the bowl and let the dough sit at room temperature until it rises around 50%. This is a very high hydration dough so it won't take as long as a regular sourdough loaf.

6. Once the dough has risen, gently pull the edges of the dough into the centre to create a sticky ball. Cover and place in the fridge for around 8 to 12 hours (you can leave it up to 24 hours if you like, but I find I get best results from 12 hours).

7. Divide and Shape When you are ready to shape the sourdough cibatta dough, take the bowl out of the fridge. Generously dust a clean surface with all purpose flour. Use a silicone dough scraper to flip the sourdough cibatta dough out onto the floured countertop with the sticky side on the top. Gently pull the dough out into a rough rectangle. It definitely doesn't have to be perfect, this is rustic Italian bread. Generously cover the top of the dough surface in flour (this will help with the next step). Use a metal dough scraper to cut the dough into 6 fairly even pieces. Alternatively, you can cut the dough down the middle and create two equally shaped loaves.

8. Final Proof Take a baking peel or pizza peel and generously cover it in all purpose flour. If there are any odd shaped rolls, you can gently pull the edges together to neaten them up, or just leave them as they are. Sprinkle the top of the rolls with a generous amount of flour and gently transfer them to the prepared baking peel. Allow the sourdough cibatta rolls to proof at room temperature until they have visibly puffed up and developed a slightly airy texture. Remember you were working with cold dough, so this might take a bit longer than you'd expect. I don't cover my sourdough cibatta rolls while they proof, but you can if you want to. I just put a fly net dome over them

to stop the flies, but that's it.

9. Preheat the Oven When your sourdough cibatta rolls are ready to bake, preheat your oven to 475°F (245°C) with a baking stone placed on the middle rack. See notes for information about steam for this bake.

10. Baking When you're ready, carefully transfer the cibatta rolls to the hot baking stone in the oven (if you've added enough flour they should easily slide across). Bake for about 20 minutes, or until the rolls are golden brown and have a crisp crust.

11. Cool and Enjoy Allow the ciabatta rolls to cool on a wire rack. Once cooled, they're ready to be enjoyed with your favorite spreads or as sandwich rolls.



Sourdough Cinnamon Raisin bread

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 40 mins | **Cook time:** 40 mins

Ingredients

- ☐ 100 g Sourdough Discard (unfed sourdough starter - or see notes for using active sourdough starter)
- ☐ 300 g Water
- ☐ 1 Egg
- ☐ 60 g Brown Sugar
- ☐ 5 g Yeast (instant or active dry yeast is fine - or see notes for using active sourdough starter)
- ☐ 550 g Bread Flour
- ☐ 10 g Salt
- ☐ 40 g Butter (softened at room temperature)
- ☐ 100 g Raisins (increase to

Directions

1. I have written these instructions to make the dough by hand. It is a sticky dough when you add the butter, but it's totally doable by hand. You can definitely use a stand mixer if you prefer (I've added notes for this at the bottom of the recipe card).
2. In a large bowl, whisk together sourdough discard, water, egg and brown sugar. Once it's well combined, add the yeast to the liquid and stir through.
3. Now add the bread flour and salt to the bowl and bring this together into a shaggy dough. Allow this to sit for around 30 minutes.
4. Once the dough has been sitting for 30 minutes, tip it onto the counter and add a little of the soft butter on top of the shaggy dough. Knead the dough until the

150g if you want heavy raisins)

☐ 5 g Cinnamon (approx. 2 teaspoons)

butter has been distributed through, then add a little more butter until all the butter has been added.

5. Don't worry if the dough feels slimy or too sticky. Keep kneading. This dough is similar to a brioche dough in that it will get quite unworkable until you really push the butter into the dough. All of a sudden it will come together.

6. Once the butter has all been added, sprinkle the raisins through the dough as you continue to knead.

7. The dough will take around 10 minutes to knead by hand and will become silky and elastic.

8. Once the dough has been sufficiently kneaded, place it into a bowl and cover with a plastic food cover. Allow the dough to double in the bowl before moving onto the next step.

9. Because we've added a little commercial yeast, this won't take too long (I've added notes below in case you don't want to use yeast and want to use your active starter instead).

10. Once the dough has doubled, tip it out onto the counter top with the smooth side underneath and the sticky side on the top. Gently ease the dough out into a rectangle. It should be quite easy to do this as the dough is very elastic.

11. Sprinkle the dough with cinnamon so that it is evenly covered.

12. Roll the dough up into a log and tuck the ends under. Place the dough into an oiled sandwich loaf tin and gently press it down so that it fills up the base of the tin. Place a plastic food cover back onto the pan and leave it to rise up and get nice and puffy. Ideally, you want it to just peak above the rim of the pan before you bake it.

13. Once the dough has risen, you'll need to bake your

loaf.

14. Turn your oven on and set the temperature to 180C/350F.

15. Lightly egg wash the top of the dough.

16. Bake your bread at 180C/350F for around 40 to 45 minutes or until the loaf is golden brown. I like putting this loaf on a lower rack in the oven. Just watch the top as the egg wash is prone to getting dark quite quickly.

17. Remove from the loaf tin and allow to cool on a wire rack.

18. Notes

19. Sourdough Discard

20. You can use 100g sourdough discard with 5g commercial yeast or you can use 100g active, bubbly sourdough starter without yeast. I have provided timelines for both of these options in the main body of the post above.

21. Using a Stand Mixer

22. I have provided instructions for kneading by hand above, however you can easily make this recipe in a stand mixer (it's actually easier!).

23. Add the ingredients to the bowl in the order shown on the recipe card, but when it gets to kneading, use the dough hook on your stand mixer.

24. You can add the butter and the raisins at the same time.

25. Knead the dough in 2 minute increments, with a small rest after each 2 minutes until the dough is soft and elastic and doesn't stick to the sides of the bowl.

26. You can also make this recipe in a Thermomix using the knead function. It takes around 5 minutes for the dough to be sufficiently kneaded and the raisins incorporated.

27. You can read more about using a stand mixer for sourdough bread [here](#).



Sourdough Cinnamon Rolls With Cream Cheese Topping

Breakfast, Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 12 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 sourdough starter, bubbly and active (113 grams)
1/2 cup water (118 grams)
4 cups all-purpose flour (540 grams)
1/2 cup melted coconut oil
1/2 cup honey (168 grams)
2 eggs
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup softened butter (114 grams)
1 cup brown sugar (200

Directions

1. In the bowl of a stand mixer, combine active sourdough starter, flour, honey, water, eggs, and melted coconut oil. Mix together until smooth, glossy, and passes the windowpane test.
2. Place the dough in a greased bowl and cover the with a beeswax wrap, foil or plastic wrap.
3. Allow to rest in warm place overnight, or up to 12 hours.
4. The next day, preheat the oven to 375 degrees.
5. Add the baking soda, baking powder and salt to the dough and mix in the stand mixer on medium speed for

grams)
2 tablespoons cinnamon
6 ounces cream cheese
1/2 cup heavy cream (120 grams)
1/2 cup maple syrup or honey (168 grams for honey)
2 teaspoons vanilla extract

Nutrition

Amount per serving
Serving size: 1
Calories: 562
Total Fat: 27g
Saturated Fat: 18g
Cholesterol: 78mg
Sodium: 327mg
Total Carbohydrate: 74g
Dietary Fiber: 4g
Sugars: 32g
Protein: 9g

about 5 minutes, or knead with your hands. Combine well.

6. In a separate bowl, combine softened butter, brown sugar, and cinnamon. Stir to combine.

7. Lightly dust the counter with flour, and roll out the dough into a 1/4 inch thick rectangle.

8. Add butter and cinnamon-sugar filling to the top of the dough and spread evenly.

9. Roll the dough up as tightly as you can. When you get to the end, pinch the edge into the main roll, to create a seam.

10. Slice to make 12 even rolls.

11. Place the rolls into a well-seasoned 14" cast iron skillet or baking dish.

12. Bake at 375 degrees for 20-25 minutes or until the rolls are lightly browned and the dough is cooked through. Allow them to cool a bit.

13. In a medium saucepan, over medium heat, add cream cheese, heavy cream, maple syrup or honey, and vanilla extract. Stir until combined. Use an immersion blender to get the frosting extra smooth, if desired.

14. Pour over cinnamon rolls and enjoy.



Sourdough Cornbread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 9 | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

1 cup yellow cornmeal
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup milk
1/4 cup melted butter (or other neutral oil)
1/2 cup starter
1 tsp baking soda
2 tsp baking powder
1 large egg
1 tsp salt

Nutrition

Amount per serving

Directions

1. Combine cornmeal, flour, sugar, milk, butter, and sourdough starter. Mix well.
2. Cover with plastic wrap, a damp tea towel, lid, or foil. Allow to ferment for 8-18 hours. Or skip this step and bake one time.
3. The next day, preheat oven to 400.
4. Sprinkle baking soda, baking powder, and salt over the fermented dough. Add an egg and mix well. This is easiest using a stand mixer.
5. Pour into a 8x8 greased pan.
6. Bake for 20 minutes or until a toothpick comes out

Serving size: 1
Calories: 178
Total Fat: 6g
Saturated Fat: 4g
Cholesterol: 35mg
Sodium: 566mg
Total Carbohydrate: 28g
Dietary Fiber: 1g
Sugars: 12g
Protein: 3g

clean and the edges of the cornbread are turning golden in color.

7. Allow to cool. Slice and serve.



Sourdough Dinner Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly (113 g)
1/4 cup sugar (50 g)
3/4 cup warm water (177 g)
1/4 cup melted butter (56 g)
1/2 tsp sea salt (2 g)
2 1/2 cups all-purpose flour
(350 g)
Egg (for egg wash)

Nutrition

Amount per serving
Serving size: 1
Calories: 253
Total Fat: 7g

Directions

1. In a stand mixer bowl, add ingredients.
2. Knead on speed 2 (for a Kitchen Aid) for 10-15 minutes using the dough hook, until the dough becomes smooth, stretchy, and can pass the windowpane test.
3. Place in a greased bowl and cover with a towel.
4. Allow to rise overnight (8-24 hours).
5. The next day, divide the dough into eight equal parts and put in a greased 9x13 or 8x8 dish. Allow it to rise until doubled, approximately one to two hours.
6. Preheat oven to 375

Saturated Fat: 4g
Cholesterol: 39mg
Sodium: 202mg
Total Carbohydrate: 42g
Dietary Fiber: 2g
Sugars: 6g
Protein: 6g

7. Brush top with egg wash (optional, but will give it that lovely golden color).

8. Place the rolls into the oven for about 25-30 minutes, or until they start turning golden brown.

9. Top with melted butter if desired.

10. Allow to cool, and enjoy.



Sourdough Discard Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 50 mins

Ingredients

1 1/4 cup water (295g)
2 1/2 tsp yeast or one packet (7g)
2 tsp salt (10g)
1 cup sourdough discard (255g)
4 cups All-purpose flour 575g

Nutrition

Amount per serving
Serving size: 1
Calories: 224
Total Fat: 1g
Saturated Fat: 0g

Directions

1. Warm water to about 110 degrees. Add active dry yeast and stir. Allow to sit for about five minutes until it gets nice and bubbly.
2. In a large bowl, whisk together salt and flour.
3. Add sourdough starter and yeast/water mixture.
4. Mix well with a large spoon or silicon spatula. It will be a shaggy dough.
5. Cover with a lid or plastic wrap and leave at room temperature for around 12 hours.
6. The next day, preheat the oven to 450. Place your dutch oven and lid into the oven to preheat.

Cholesterol: 0mg
Sodium: 494mg
Total Carbohydrate: 46g
Dietary Fiber: 2g
Sugars: 0g
Protein: 7g

7. Turn the dough on a lightly floured surface. The dough will be pretty sticky.

8. Shape into a ball by pulling the sides and bringing them into the center. I do this about 4-6 times. Flip the ball over, seam side down.

9. Taking your hands, grab the dough and pull it towards you a few times rotating the dough after each pull. This adds tension (as does the last step) to the dough, which helps the dough rise more during baking.

10. Place the dough on parchment paper. Cover with a towel and allow to rise in a warm place for 30 minutes to an hour.

11. Slash with a lame or knife (if desired) and place the parchment paper and dough into the dutch oven and cover with a lid.

12. Place the dutch oven into the oven and turn the heat down to 400 degrees. Bake with the lid on for 30 minutes, then remove the lid and bake for about 20-30 minutes until golden brown.

13. Allow to cool completely before slicing



Sourdough Discard Crackers

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 60 crackers | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

- ☐ 220 g Sourdough Discard unfed sourdough starter
- ☐ 80 g All Purpose Flour
- ☐ 50 g Whole Wheat Flour
- ☐ 5 g Salt
- ☐ 30 g Butter soft
- ☐ 30 g Parmesan Cheese shredded
- ☐ 20 g Olive Oil for brushing
- ☐ 10 g Sea Salt for topping
- ☐ Fresh Rosemary

Directions

1. Preheat oven to 350F/180C.
2. Add sourdough discard, flour, soft butter, salt and parmesan to a mixing bowl and bring the ingredients together to form a pliable dough (see notes).
3. Divide the dough into two portions (this makes it easier to roll).
4. Place each ball onto a piece of parchment paper and flatten out with your hands into a rough rectangle.
5. Sprinkle on the rosemary and push it into the dough gently.
6. Now roll out to a thin sheet of dough using a rolling

pin. You want it around 1/16" or 1.5mm thick. The thinner you can get it the better because thick crackers won't cook properly and won't crisp up in the oven.

7. The dough should not be sticky at all and easy to roll - however see notes below for some troubleshooting if your dough is sticky.

8. Use a cracker roller to perforate dough. If you don't have a cracker roller you can use a cookie cutter or knife to cut into crackers and then pierce each one with the tines of a fork.

9. Place each parchment paper with dough on top onto a baking sheet. This recipe will generally need two baking trays.

10. Brush dough with olive oil and sprinkle with salt.

11. Bake at 350F/180C for around 25 minutes or until crackers are golden and crisp.

12. Let the crackers cool on a rack before breaking into individual pieces.



Sourdough Discard Garlic Rolls

Side Dish • Bread sourdough • Dinner
www.thisjess.com

Serving size: 9 rolls | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

¼ cup non-dairy milk (or regular dairy milk, warmed to 110°F)
1 ½ teaspoons instant yeast
2 teaspoons granulated sugar
1 ¾ cups + 1 Tablespoon all-purpose flour
200 grams (about ¾ cup) sourdough discard (unfed, at room temperature)
1 egg (lightly beaten)
1 teaspoon kosher salt
3 Tablespoons unsalted butter (divided)
3 Tablespoons unsalted

Directions

1. Combine the warmed milk, instant yeast, and sugar in the bowl of a stand mixer*. Add the flour, sourdough discard, beaten egg and salt. With the mixer on low speed, slowly add 2 Tablespoons of melted butter. Increase speed to medium and mix until a shaggy dough forms.
2. Transfer the dough to a smooth work surface and knead until a smooth dough forms, about 3-4 minutes. The dough should be smooth and slightly tacky (but not sticky). If needed, add more flour or milk (1 Tablespoon at a time) to reach your desired consistency.
3. Transfer the dough to a large greased bowl and cover with plastic wrap. Let rise for about 90 minutes, or until doubled in size.

butter (melted)

½ teaspoon garlic powder

1 Tablespoon fresh parsley
(chopped)

flaky sea salt

4. Brush an 8x8-inch baking pan with 1 Tablespoon melted butter and set aside.

5. Turn the dough onto a smooth work surface and divide into 9 equal-sized pieces. This doesn't have to be exact, but if you do want perfectly identical rolls, weigh the dough and divide that number by 9 to determine how much the dough for each roll should weigh. Roll each piece of dough into a ball in the palm of your hand, then place the rolls into the prepared baking pan. Repeat until you have 9 rolls.

6. Cover the baking pan with plastic wrap and let the rolls rise for 60 minutes, until puffed and doubled in size.

7. Preheat the oven to 375°F. Brush the rolls with 1 Tablespoon melted butter. Bake for 20-25 minutes until golden brown.

8. While the rolls bake, melt the remaining 3 Tablespoons unsalted butter. Remove from heat, then add the garlic powder and chopped parsley and stir to combine. Remove the rolls from the oven and immediately brush with the parsley and butter mixture. Serve while warm.



Sourdough Discard Pizza Crust

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 2 mins | **Cook time:** 10 mins

Ingredients

Sourdough discard
Italian Seasoning
Salt
Olive Oil
Pizza Stone or Cast Iron
Skillet

Nutrition

Amount per serving
Serving size: 1
Calories: 213
Total Fat: 7g
Saturated Fat: 2g
Cholesterol: 5mg
Sodium: 308mg

Directions

1. Preheat a pizza stone, or cast iron skillet, on 425 degrees.
2. When the oven is preheated, and the pans are scorching hot, take them out of the oven.
3. Drizzle your baking vessel (stone or skillet) of choice with a little extra virgin olive oil.
4. Ladle sourdough starter onto the hot pan. Now, this is the part that will really bother my recipe-lovin, rule-abidin blog readers. I am not going to give you an amount. I can't. You just spread it out until you have a nice thin layer in the size you want. If you want to see how this looks, watch the video in the blog post.

Total Carbohydrate: 32g
Dietary Fiber: 3g
Sugars: 1g
Protein: 7g

5. Hit it with another drizzle of olive oil.
6. Sprinkle it with salt and Italian seasoning.
7. It will already start to bake when it makes contact with the pan. This is totally good and expected.
8. Pop it back in the oven, until crispy, and easily pulls up from the pan. About 10 minutes.



Sourdough Discard Pretzels

Appetizer • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 15 | **Prep time:** 15 mins | **Cook time:** 15 mins

Ingredients

3 teaspoons active dry yeast (9g)
1 cup water (236 g)
1 cup sourdough discard (285 grams)
2 tablespoons honey (42 g)
2 teaspoons salt (14 g)
4 cups unbleached all purpose flour (560 g)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar
1 egg yolk
1 tablespoon water

Directions

1. Whisk the warm water and yeast together in the bowl of your stand mixer. Cover and allow to sit for 5 minutes. It should get nice and bubbly.
2. To the bowl of a stand mixer with the dough hook attachment, add the sourdough discard, honey, salt and flour.
3. Beat on low speed for 2 minutes. Alternatively, you can turn the dough out onto a lightly floured surface and knead the dough by hand for 5-10 minutes.
4. Place the dough in a large mixing bowl that has been lightly greased.
5. Cover the bowl with aluminum foil, a beeswax wrap,

Nutrition

Amount per serving

Serving size: 1

Calories: 147

Total Fat: 1g

Saturated Fat: 0g

Cholesterol: 12mg

Sodium: 558mg

Total Carbohydrate: 30g

Dietary Fiber: 1g

Sugars: 3g

Protein: 4g

plastic wrap, or a wet tea towel.

6. Let the dough rise at room temperature for 60-90 minutes, or until doubled in size.

7. Divide the dough into 15 equal pieces.

8. Roll each piece into a 18" rope and then create a U-shape.

9. Take the two ends of the rope and create a twist with the dough.

10. Twist it twice and then press the ends of the dough into the bottom of the U-shape. Make sure to pinch the dough together well to prevent the dough from unraveling during the boiling process.

11. Cover with a tea towel and let the dough rest in a warm place for 30 minutes to one hour, or until puffy.

12. Preheat the oven to 425°F.

13. Bring water in a large stockpot to a boil and add 1 tablespoon of baking soda and 1 tablespoon of brown sugar.

14. Add the pretzels to the boiling water and boil for 30 seconds on each side, being careful not to overcrowd.

15. Using a slotted spoon, remove the pretzels and place on a parchment lined baking sheet.

16. Brush each pretzel with egg wash and sprinkle with coarse salt or pretzel salt.

17. Bake for 15 minutes, or until golden brown.

18. Another option is to bake and then once they are done baking, brush with melted butter and dip in cinnamon sugar. Yum.



Sourdough Discard Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 15 mins | **Cook time:** 45 mins

Ingredients

3 teaspoons active dry yeast (9 grams)
1 tablespoon honey (21 grams)
4 tablespoons butter, softened (57 grams)
1/2 tablespoon salt (8 grams)
1 cup sourdough discard (285 grams)
1 cup water (236 grams)
4 cups all purpose flour (560 grams)

Nutrition

Amount per serving

Directions

1. Whisk together warm water, honey, and yeast. Allow it to sit at room temperature for about 5 minutes. The mixture should get nice and bubbly.
2. To a bowl of a stand mixer with dough hook attachment, add all of the ingredients.
3. Knead on low speed until dough is smooth and elastic- about 10 minutes or so. It may take longer. You can also do this by hand. It shouldn't stick to the sides of the bowl.
4. To check to make sure the gluten has developed enough so the bread is nice and fluffy, it should pass the windowpane test. Grab a small ball of the dough and stretch it into a square. It should stretch thin enough to see through without breaking.

Serving size: 1
Calories: 245
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 12mg
Sodium: 382mg
Total Carbohydrate: 43g
Dietary Fiber: 2g
Sugars: 2g
Protein: 6g

5. Place the dough in a greased bowl with a lid, plastic wrap, or towel.

6. Let the dough rise (also known as bulk rise) for about 1-2 hours (or until it about doubles in size) in a warm place like on top of a stove or on top of the refrigerator.

7. Grease a bread pan or add parchment paper.

8. Roll the dough flat into a rectangle and roll it up. Pinch the ends to the rest of the loaf.

9. Add the shaped bread dough to the parchment lined or buttered loaf pans seam side down. Second rise for 30 minutes to an hour at room temperature, or until doubled. Covered with a towel.

10. Optional: whisk an egg in a small bowl. Brush on top of the dough.

11. Bake the sandwich loaf at 375 for about 45 minutes, or until a lovely golden brown color on top.

12. Allow to cool completely before slicing or storing.



Sourdough Farmhouse White Sandwich Loaf

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 1 Loaf | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

270 g Water ((warm))
85 g Milk ((warm))
45 g White Sugar
120 g Sourdough Starter
((fed and bubbly))
50 g Butter ((melted but
cooled))
600 g Bread Flour
12 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2652
Total Fat: 71g

Directions

1. Premix & Autolyse: Add your milk, water and sugar to a large bowl and stir until the sugar is dissolved. It does help if you warm your milk and water just a little.
2. Now add the sourdough starter to the liquid ingredients and stir to dissolve it a little.
3. Now add the rest of your ingredients - bread flour, salt and butter. Mix them together until a shaggy dough forms. Cover with a damp kitchen towel or elastic food cover and let it sit for around an hour.
4. Kneading Your Farmhouse White Sandwich Dough: You can knead this dough by hand or in a stand mixer or Thermomix. Either way is fine and you'll end up with soft, elastic dough that is slightly sticky, but shouldn't stick to your hands. Kneading by hand -

Saturated Fat: 40g
Cholesterol: 178mg
Sodium: 6453mg
Total Carbohydrate: 421g
Dietary Fiber: 13g
Sugars: 41g
Protein: 76g

knead the dough for around 10 minutes or until it is soft and elastic. The dough should feel slightly sticky but not be a big mess. Stand Mixer - you'll need to use your dough hook. Knead for 2 minutes, then give your mixer a rest for 2 minutes. Knead again for 2 minutes and so on. The dough should come away from the sides of the bowl when it's done. Thermomix - knead using the dough function for 5 minutes.

5. Bulk Ferment: Once your dough is kneaded sufficiently, you need to bulk ferment it. If you're using a stand mixer, it's fine to leave it in the mixing bowl. If you're using a Thermomix you'll need to tip your dough into a glass or ceramic bowl to finish its bulk ferment. At this point, you can just leave the dough as it is, covering it with some plastic wrap to stop it drying out. If you prefer your dough to be a bit neater, you can wet your hands and fold it into a neat ball. As with any sourdough bread, the bulk ferment time will depend on the temperature in your kitchen and of course the strength of your starter. You're looking for your dough to be just UNDER double. Now remember this is an enriched dough and it's a lower hydration so it will take longer than a lean dough. Try to put it somewhere warm if you can.

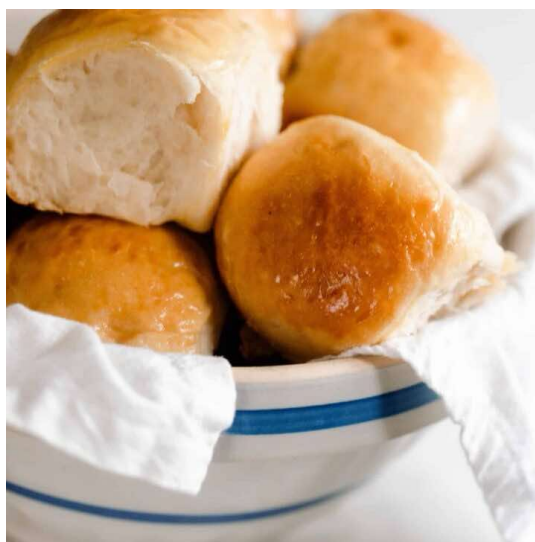
6. Shaping: Once your dough has finished its bulk ferment you can shape your dough. Before you start shaping, lightly butter or oil your loaf tin (I've used olive oil for the loaf in the photos). Ease your dough out of the bowl using a silicone dough scraper, remembering to have the smooth side on the counter and the sticky side facing up. You shouldn't need any flour for this as your dough shouldn't stick (it's such a beautiful silky, enriched dough). Gently ease your dough out into a rough rectangle, with the shortest side in front of you. Pop any large bubbles and gently flatten the dough using your fingertips. Then roll the dough up into a log (using the short side) and tuck the ends under. Leave the dough to sit and relax for around 30 minutes. After 30 minutes, tighten up the log by pulling the dough a little, using the sticky underside to create tension. Then simply plop the log into your buttered tin.

7. Second Rise: Once your bread has been shaped and

is in the tin, you'll need to let it rise again so that it fills up the shape of the tin. This should only take a few hours, but like the bulk ferment, this will depend on the strength of your starter and the temperature of your kitchen. You'll know it's done when it's risen above the lip of the tin (if you're using an open tin). It will be rounded on the top. When you poke it it will leave a slight indent but spring back nice and slowly. If you shaped it quite tight, you'll see some tension on the top of the dough as it's risen.

8. Baking Your Sandwich Bread: Preheat your oven to around 180C/350F. Let your oven warm for around 10 minutes and then place your sandwich loaf in the oven and bake for approximately 40 minutes or until the top is golden brown. It may take a little longer depending on your oven - you'll know it's done when it's golden brown on top and sounds hollow when you tap the base.

9. Once your dough is baked, remove it from the tin and leave to cool on a wire rack. Brush the top with some melted butter for a richer flavored, softer crust. Ideally, leave it for at least 90 minutes before you cut into it. Enjoy!



Sourdough Hawaiian Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 18 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1 Cup Pineapple Juice
½ cup milk
½ cup sugar
½ cup starter
¼ cup unsalted butter
softened
1 teaspoon vanilla
1 large egg
2 teaspoons salt
5 cups All Purpose Flour
1 egg yolk
2 Tablespoon water

Directions

1. Add all of the ingredients (except the egg wash) to the stand mixer with a dough hook.
2. Knead until smooth and elastic. About 10-15 minutes.
3. Place dough in a greased bowl and cover with plastic wrap or a tight lid.
4. Allow to rise overnight. About 8-12 hours.
5. Divide dough into 18 even rolls and place in a greased 9x13 baking dish.
6. Cover with a towel and allow to rise until doubled. About 1-3 hours depending on the temperature of your

Nutrition

Amount per serving

Serving size: 1

Calories: 193

Total Fat: 4g

Saturated Fat: 2g

Cholesterol: 38mg

Sodium: 98mg

Total Carbohydrate: 34g

Dietary Fiber: 1g

Sugars: 7g

Protein: 5g

home.

7. Once the dough has doubled, create the egg wash and brush over the dough.

8. Bake for 20-25 minutes at 375 until the rolls are golden in color.

9. Cool.



Sourdough Pastry Braid

Dessert • Bread sourdough, Cake • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. Add the flour, sugar, sourdough starter, milk, egg, vanilla and salt to the bowl of a stand mixer with the dough hook attached. Mix on low speed until the dough becomes smooth and glossy. You can also easily do this by hand. Mix and knead to make a shaggy, sticky dough. Continue to knead for about 5-10 minutes
2. Form the dough into a ball and place in a bowl. Cover with plastic wrap, foil, or a beeswax wrap and place in a warm spot for about 4 hours.
3. Place the bowl in the refrigerator to continue fermenting for 8 hours, or up to 3 days.
4. To roll the butter block out into a 6" by 8" inch rectangle, place the sticks of butter on a large piece of

8 ounces cream cheese
1/4 cup granulated sugar
1 large egg yolk
1 teaspoon lemon juice
1/2 teaspoon vanilla extract
3/4 cup cup fresh, canned or frozen fruit
Lemon curd
Pie filling
Jam
1 large egg white, beaten lightly with 1 tablespoon cold water
1 cup confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla
pinch of salt

Nutrition

Amount per serving
Serving size: 1
Calories: 323
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 90mg
Sodium: 201mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 19g
Protein: 5g

parchment paper. Sprinkle it with flour.

5. Fold the parchment paper around the butter, so that the butter will fill the entire envelope once you roll it out. You are aiming for a butter block that is 6 inches by 8 inches. You don't need to be too precise here. You just want to make sure the pastry dough can entirely encase the butter when you roll it out for laminating.

6. Tap out the butter with a rolling pin lightly to start to spread the butter, then roll smooth.

7. Chill the butter for 10 minutes. You want the butter to stay nice and cold to create the flaky butter layers. Too warm and it will just smush out. Cold butter is essential.

8. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

9. Roll it out into a 16" by 8" inch rectangle.

10. Place the butter packet in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the middle seam and sides closed, so none of the butter can escape.

11. Roll the dough, with the butter sealed inside, back out into a 16" by 8" inch rectangle.

12. Fold each side into the center again; then fold one side over the other to make a rectangle with 4 layers of dough. (See picture)

13. Wrap the dough in plastic wrap, and put it back in the refrigerator for 30 minutes.

14. Roll the dough out into another 16" by 8" inch rectangle.

15. Again, fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of

dough.

16. Wrap the dough in plastic wrap, and put it back in the refrigerator for 2 hours, up to 12 hours.

17. Preheat the oven to 400 degrees.

18. Divide the dough in half. Put the half you aren't working with back in the refrigerator, so that it doesn't get warm while you are shaping the other.

19. Roll the pastry dough out into a 12" by 9" rectangle. Visually divide the dough into three equal sections. You could also mark it with small cuts, if desired.

20. Spread the cream cheese filling down the center. Top it with fruit, jam or pie filling.

21. Using a sharp knife, cut 10 strips on each side of the filling, avoiding cutting into the center. Remove the outside strips from the top. This gives you a bit of dough to encase the filling.

22. Fold the remaining top piece of dough down over the filling.

23. Next, fold the strips to the center, alternating sides to create a braid. Angle them down a bit, so that by time you get to the bottom, there is enough dough to encase the bottom of the pastry braid.

24. Chill for one hour.

25. Brush with an egg wash.

26. Bake for 20-22 minutes, or until golden brown.

27. Spread the glaze on top. (optional)

28. Serve warm.



Sourdough Peanut Butter Cookies

Dessert • Bread sourdough, Cookie • Holiday, Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 24 | **Prep time:** 15 mins | **Cook time:** 10 mins

Ingredients

1/2 cup butter, room temp
1 cup peanut butter
1/2 cup brown sugar
1/2 cup sugar
1 egg
1 teaspoon vanilla
1/2 cup sourdough starter
1 1/2 cup flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt

Nutrition

Amount per serving

Directions

1. Preheat oven to 350°. Place parchment paper on a cookie sheet.
2. In the bowl of a stand mixer with paddle attachment, combine sugar, brown sugar, butter, peanut butter. Cream together for a few minutes until light and fluffy.
3. Add egg and mix until well incorporated.
4. Add vanilla and sourdough starter and mix until just combined.
5. In a large mixing bowl, mix dry ingredients together.
6. Add the dry ingredients to the wet ingredients about 1/3 at a time, and mix until just incorporated.

Serving size: 1
Calories: 169
Total Fat: 9g
Saturated Fat: 4g
Cholesterol: 18mg
Sodium: 139mg
Total Carbohydrate: 18g
Dietary Fiber: 1g
Sugars: 9g
Protein: 4g

7. Roll the dough into balls and place on a prepared baking sheet.

8. Using a fork, gently press the dough ball with the prongs of the fork. Then, turn the fork 90 degrees and press again to flatten and make a criss cross pattern.

9. Bake for 12-15 minutes or until the edges begin to turn golden brown.

10. Move to a cooling rack to cool.

11. The night before, mix together butter, sugar, peanut butter, sourdough starter and flour in a stand mixer bowl and cover. Allow the grains to ferment for 8-24 hours.

12. The next day, preheat oven to 350.

13. Add egg and vanilla to the sourdough starter mixture, and mix together well.

14. Sprinkle the remaining dry ingredients into the bowl and stir.

15. For best results, refrigerate dough for at least one hour or up to 24 hours prior to baking.

16. Bake cookies for 10 minutes or until the edges start to turn golden amber color.



Sourdough Pfeffernusse Cookies - The Pantry Mama

Dessert • Bread sourdough, Cookie • Holiday
www.pantrymama.com

Serving size: Servings 34 cookies | **Prep time:** 20 mins | **Cook time:** 15 mins

Ingredients

- ☐ 1 tsp Cinnamon (ground)
- ☐ ½ tsp Nutmeg (dried and ground)
- ☐ 1 tsp Ginger (dried and ground)
- ☐ ½ tsp All Spice
- ☐ ¼ tsp Black Pepper (finely cracked - see notes)
- ☐ ¼ tsp Cloves
- ☐ 3 g Salt (¼ tsp)
- ☐ 3 g Baking Soda (½ tsp)
- ☐ 150 g Brown Sugar
- ☐ 110 g Butter (softened at room temperature)

Directions

1. There is no need to preheat the oven for these cookies when you mix the dough because the dough needs to ferment in the fridge for at least a few hours before they are shaped and baked.
2. In a small bowl, combine the cinnamon, nutmeg, ginger, all spice, black pepper, cloves, salt and baking soda and set aside.
3. In a medium sized mixing bowl, add the butter and brown sugar and whisk until well combined.
4. Now, to the butter and brown sugar add the vanilla extract, egg, molasses and sourdough starter. Whisk until the batter is light and fluffy. The sourdough

- ☐ 5 g Vanilla Extract
 - ☐ 1 Egg
 - ☐ 85 g Molasses
 - ☐ 100 g Sourdough Starter (or sourdough discard)
 - ☐ 330 g All Purpose Flour
- Sugar Glaze
- ☐ 250 g Powdered Sugar (icing sugar or confectioners sugar)
 - ☐ 20 g Hot Water (you might need a little extra depending on how thick or thin you want the glaze)

starter will make the mixture seem a little marshmallowy.

5. To this bowl, add the flour and spices you combined earlier and mix with a spatula to form the cookie dough. Cover with plastic and place into the fridge to ferment and firm up. You can leave the cookie dough in there for up to 24 hours, but a minimum of 2 hours is sufficient. The longer you leave it, the longer your sourdough starter has to do it's job.

6. When you're ready to bake

7. When you're ready to bake the cookies, preheat your oven to 350F (175C) and line two large baking trays with parchment paper.

8. Using a cookie scoop, form balls of dough and gently roll them in your hands before placing on the cookie trays. Allow around 2 inches between each cookie ball as they do spread a little.

9. Bake the cookies for around 15 minutes, or until the cookies are golden and firm to the touch with just a little crackling on top.

10. Remove from the oven and transfer to a wire rack to cool just a little.

11. While the cookies are cooling, add the water to the powdered sugar and stir to form a thick glaze.

12. Dip the warm cookies in the glaze and place on the wire rack until cool and the glaze is set.

13. Notes

14. Spices - I have measured the spices using volume measurements because they are too small amounts to register on most scales. You can add mace and anise to the spice mix if you would like to.

15. Black Pepper - you can use white pepper if you

prefer. I've used black pepper because I prefer the taste and I didn't have white pepper on hand.

16. Sugar Glaze - If you don't want to dip the cookies in a sugar glaze, you can roll the warm cookies in powdered sugar. Give them a generous dusting and then allow them to cool on a wire rack.



Sourdough Pita Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 5 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly
1 cup water
1/2 cup whole wheat flour
2 cups all purpose flour
1 tablespoon sugar
2 tablespoons olive oil, plus
more for oiling bowl
1 teaspoon salt

Nutrition

Amount per serving
Serving size: 1
Calories: 202
Total Fat: 4g

Directions

1. Combine everything in the bowl of a stand mixer with the dough hook.
2. Knead on medium/low speed for 10 minutes or until dough is stretchy and smooth.
3. Oil a large bowl. Place the dough in the bowl and add a lid or plastic wrap. and allow to rise until doubled.
4. Let the dough rise in a warm place until doubled in size. About 4-6 hours at room temperature or up to 12 in the refrigerator.
5. Divide the dough into 8 equal portions and shape into small balls on a lightly floured surface

Saturated Fat: 1g
Cholesterol: 0mg
Sodium: 267mg
Total Carbohydrate: 37g
Dietary Fiber: 2g
Sugars: 2g
Protein: 5g

6. Let the dough rest for 15 minutes to relax gluten.

7. Roll each ball of dough into a 6" thin circle with a rolling pin, no more than 1/4" thick.

8. Allow them to rise a little until puffy (about 30 min-1 hr). Cover with a damp tea towel during this final rise to avoid the dough drying out.

9. While the pitas are doing their last rise, get a large pizza stone or cast iron skillet preheating in the oven at 500 degrees. You want to use a heavy vessel so that it can retain the heat. When the pitas hit the hot surface they release steam in the oven, and cook rapidly, creating the pocket that is so great for sandwiches or pita pockets!

10. Place the pita bread dough onto the hot baking surface and place into a hot oven. Bake for 5 minutes or so. They should puff up really nicely.



Sourdough Pop Tarts Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Pop Tarts | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

250 g All Purpose Flour
5 g Salt ((or to taste))
10 g Sugar ((optional - see notes))
230 g Unsalted Butter (must be COLD)
200 g Sourdough Starter (or Sourdough Discard)
10 g White Vinegar (or Apple Cider Vinegar)
50 g Iced Water (just in case)
1 Egg ((for egg wash))
20 g Milk ((for egg wash))
100 g Brown Sugar
5 g Ground Cinnamon ((2

Directions

1. Sourdough Pop Tart Crust
2. Add all purpose flour, salt and sugar to a large mixing bowl and stir together until well combined. Set aside for now.
3. Grate the cold butter into a bowl. If the butter starts to melt or is very soft once grated, place the bowl into the freezer. This will help to firm the butter up and make the next step much easier. I cannot stress enough how important it is for the butter to be COLD.
4. Place the cold, grated butter into the bowl with the flour, salt and sugar and use a spatula, pastry cutter or simply your finger tips to coat the butter in the flour. You want the butter to stay cold, so try to touch it as little as you can.

tsp))

10 g All Purpose Flour
100 g Powdered Sugar
15 g Milk
1/2 tsp Ground Cinnamon
5 g Vanilla Extract
125 g Strawberry Jam
6 g Corn Starch
100 g Powdered Sugar
30 g Strawberry Jam
15 g Milk

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2801
Total Fat: 190g
Saturated Fat: 119g
Cholesterol: 495mg
Sodium: 1972mg
Total Carbohydrate: 244g
Dietary Fiber: 8g
Sugars: 16g
Protein: 33g

5. Now, add the sourdough starter or discard and vinegar and bring the mixture into a dry, shaggy dough. It's best just to use your hands to squeeze the pastry dough together. It will be a rough, dry dough. If the dough really isn't coming together at all, add a little iced water until you are able to bring it together.

6. Tip the rough dough out onto the counter, divide the dough into two pieces and bring each piece into a rough ball. Wrap each ball of pastry dough in parchment paper and squash it down into a disc shape. Wrap each disc in cling wrap and place both discs into the fridge. If you prefer to just refrigerate as one ball, that's fine too. You can just divide the pastry into two pieces when you want to roll it out.

7. Leave the dough a minimum of one hour to fully hydrate and become cold. You can leave the dough in the fridge for up to 48 hours before you use it.

8. Making the Sourdough Pop Tarts

9. Before you start, mix the ingredients for the fillings together: Brown Sugar Cinnamon - combine the ingredients together and mix until well combined. It will be a sandy texture when ready. Strawberry - mix the corn starch and strawberry jam until you can't see the corn starch (the jam will be a little cloudy).

10. Roll out one disc of pastry until it's around 3mm or 1/8" thick. You want to create 12 rectangles from this dough (I've made my rectangles around 8cm x 12cm (3" x 5") - you can make your bigger or smaller if you prefer).

11. Once you've cut the 12 rectangles out, lay them on a baking sheet lined with parchment paper (it's ok to use a few trays, this is especially good if you are making 2 different fillings).

12. Egg wash each of the rectangles (you want egg wash on the whole rectangle, not just the edges).

13. Add your filling, ensuring you keep it in the middle. You'll want around a tablespoon of filling for each pop tart. You don't want to overfill them as the filling will leak out.

14. Now roll out the other disc of dough and cut another 12 rectangles, exactly the same size as the bases. Lay a rectangle of dough onto each base, gently sealing them together with your fingers.

15. Now use a fork to crimp the edges and seal the pastry edges. Pop a few holes in the top of each pop tart using your fork to ensure the topping doesn't burst out.

16. Egg wash the top of each pop tart.

17. Bake the sourdough pop tarts at 200C (390F) for around 20 minutes or until the pastry is golden brown.

18. When the pop tarts are done, remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack.

19. Pop Tart Frosting

20. While the pop tarts are cooling, mix together the ingredients for the frosting. Whether you're making both types of frosting or just one, all you need to do is combine the ingredients listed until the frosting is smooth.

21. Once the pop tarts have cooled, spread each one with as much frosting as you like. Leave them for around an hour to allow the frosting to set and enjoy!



Sourdough Puff Pastry

Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 20 | **Prep time:** 30 mins | **Cook time:** 15 hours

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. To a bowl of a stand mixer with a dough hook attachment, add the dry ingredients, sourdough starter, milk, egg, and vanilla.
2. Mix on low speed (1 or 2) for about 5 or so minutes or until it becomes smooth and glossy. You can also knead this by hand. Mix and knead to make a shaggy, sticky dough then continue to knead for about 5-10 minutes until smooth and glossy.
3. Shape into a ball and place in a greased large bowl. Cover with plastic wrap, foil, or a beeswax wrap and place at room temperature (a warm place) for about 4 hours.
4. Transfer the bowl to the refrigerator to continue fermenting for 8 hours, or up to 3 days.

1 large egg white, beaten
lightly with 1 tablespoon cold
water

Nutrition

Amount per serving

Serving size: 1

Calories: 185

Total Fat: 10g

Saturated Fat: 6g

Cholesterol: 44mg

Sodium: 119mg

Total Carbohydrate: 20g

Dietary Fiber: 1g

Sugars: 3g

Protein: 3g

5. Place the sticks of butter on a large piece of parchment paper. Sprinkle it with a little flour. Mark a 6" by 8" rectangle onto the parchment paper.

6. Fold the parchment paper around the butter with the folds on that 6" by 8" rectangle you made, so that the butter will fill the entire envelope once you roll it out (also called a butter packet). It doesn't need to be perfectly precise.

7. With a rolling pin, tap out the butter lightly to start to spread the butter, then roll smooth.

8. Chill the butter in the refrigerator for 10 minutes. You want the butter to stay nice and cold to create the layers of butter. If the butter gets too warm, it will just melt into the dough.

9. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

10. Roll it out into a 16" by 8" inch rectangle.

11. Place the butter rectangle in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the dough together down the middle seam and sides closed, so none of the butter can escape.

12. On a lightly floured work surface, roll the dough, with the butter sealed inside, into a 16" by 8" inch rectangle.

13. Fold each side into the center; then fold one side over the other to make a rectangle with four layers of folded dough.

14. Wrap the dough in plastic wrap and place in the refrigerator for 30 minutes.

15. Roll the dough out again into a 16" by 8" inch rectangle.

16. Fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of dough.

17. Wrap the dough in plastic wrap and put it back in the refrigerator for 2 hours or up to 12 hours.

18. Use in any recipe calling for puff pastry.



Sourdough Pumpkin Babka - The Pantry Mama

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 slices | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

Sourdough Pumpkin Babka Dough

- ☐ 100 g Sourdough Starter (fed and bubbly)
- ☐ 2 Eggs
- ☐ 120 g Butter (unsalted)
- ☐ 300 g Pumpkin Puree (see notes)
- ☐ 500 g Bread Flour
- ☐ 10 g Salt

Babka Filling

- ☐ 100 g Brown Sugar
- ☐ 20 g Bread Flour
- ☐ 60 g Butter (unsalted)
- ☐ 2 tsp Pumpkin Pie Spice (see notes for recipe)

Directions

1. Pumpkin Babka Dough
2. In a large mixing bowl, beat the eggs and then add the pumpkin puree and sourdough starter. Whisk together to form a smooth batter.
3. On top of the pumpkin puree mixture, add the bread flour, melted butter and salt. Bring this together into a dry, shaggy dough. Cover with an elastic food cover and allow to rest for around 30 minutes.
4. After 30 minutes, tip the dough onto a clean surface and knead until it's silky and elastic.
5. Once the dough is sufficiently kneaded, place it back into the bowl and cover. Allow the dough to bulk

☐ 1 Egg (to egg wash dough before baking)

Sugar Syrup

☐ 60 g Sugar

☐ 60 g Water

ferment at room temperature until it's risen around 50%.

6. Shaping & Filling the Sourdough Babka

7. Before you shape the dough, you'll need to mix the filling. Mix the filling ingredients together in a small bowl. Set aside until you're ready to shape the dough.

8. Once the sourdough pumpkin babka dough is risen around 50%, tip the dough out onto a clean surface and push out into a rectangle that measures around 16" x 8" (it really doesn't have to be exact).

9. Spread the filling you prepared earlier over the whole rectangle, leaving a 1" border on one of the long sides.

10. Roll the dough up into a log, finished on the side with the border of dough you left unfilled. Tuck the seam underneath the log.

11. Take a dough scraper or bench knife and slice the log in half length ways, leaving a small section still attached at one end.

12. Now twist the two lengths of dough into a rope, twisting it so that the filling is swirled around the dough.

13. Roll each end up so that the dough forms an "S" shape and carefully lift it into your chosen loaf pan.

14. Place an elastic food cover over the pan and allow the dough to rise up (around 50%) so that it fills the tin.

15. While the sourdough pumpkin babka is proofing, make a simple sugar syrup by placing the sugar and water in a small saucepan and heating until the syrup is just boiling, Turn down the heat and let it simmer for around 5 minutes, moving the syrup around the pan occasionally. Once the syrup starts to thicken, remove

from the heat and place into a bowl to cool.

16. Baking Sourdough Pumpkin Babka

17. When the dough is sufficiently proofed, preheat your oven to 180C (350F). Lightly beat an egg with a splash of water and brush it all over the dough. Bake for around 40 minutes, or until the sourdough pumpkin babka is golden brown and a skewer comes out clean.

18. Once the babka is cooked through, remove from the oven and allow to cool for around 10 minutes in the pan.

19. Carefully remove the sourdough pumpkin babka from the pan and place onto a wire rack. Brush the sugar syrup all over the babka, even on the sides. Use as much of the sugar syrup as you can.



Sourdough Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 20 mins | **Cook time:** 45 mins

Ingredients

1/2 cup butter (softened) or coconut oil (113 g)
2 tbs honey or sugar (42 g for honey or 24 g for sugar)
1 tbs salt (17 g)
1 cup starter, active and bubbly (227 g)
2 1/2 cups water (590 g)
8 cups all purpose flour (1120 g)*

Nutrition

Amount per serving
Serving size: 1
Calories: 238

Directions

1. To a stand mixer, add all of the ingredients. I like to add the flour last, so I can add a bit less or more depending on my starter's hydration.
2. Knead until dough is stretchy and smooth. You want it to pull away from the sides of the mixing bowl and be smooth and elastic – about 10 minutes. It should pass the windowpane test.
3. Allow to bulk rise for 10-12 hours in a warm place like on top of a stove or refrigerator.
4. Divide in two equal parts.
5. Shape by rolling the dough flat into a rectangle and rolling it up.

Total Fat: 6g
Saturated Fat: 5g
Cholesterol: 0mg
Sodium: 319mg
Total Carbohydrate: 40g
Dietary Fiber: 1g
Sugars: 2g
Protein: 5g

6. Add to parchment lined or buttered loaf pans.
7. Second rise for 2-4 hours at room temperature, or until doubled.
8. Bake at 375 for 45 minutes, or until golden on top. You can add an optional egg wash for more browning.
9. Allow to cool completely before slicing.



Sourdough Sausage Balls

Appetizer • Bread sourdough, Pork • Vicky Fairbanks
www.pantrymama.com

Serving size: 55 Balls | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

150 g All Purpose Flour
20 g Baking Powder ((1.5
tbsp))
1 tsp Salt ((5g))
1 tsp Pepper ((3g))
1 tsp Dried Parsley ((can sub
for chives or other herb of
your choice))
1 tsp Garlic Powder
1 tsp Onion Powder
500 g Pork Sausage ((or hot
sausage or beef sausage))
100 g Parmesan Cheese
((finely grated))
300 g Sharp Cheddar Cheese
((aged cheddar, grated))

Directions

1. Preheat your oven to 185C (365F) and line two baking trays with parchment paper.
2. Add the all purpose flour, baking powder, salt, pepper, dried parsley, garlic powder and onion powder to a large mixing bowl and mix well to ensure all of the spices are well distributed through the all purpose flour.
3. Now, add the pork sausage, parmesan cheese, sharp cheddar cheese, sourdough starter and melted butter to the same bowl and mix all of the ingredients through with the flour mixture. I find it easiest to use my hands for this, but you can of course use a wooden spoon or spatula if you prefer. The mixture will be quite dry and crumbly - but don't panic, that's what it's meant to be like.

150 g Sourdough Starter ((or
sourdough starter discard))
60 g Butter ((Melted))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 78
Total Fat: 6g
Saturated Fat: 3g
Cholesterol: 16mg
Sodium: 253mg
Total Carbohydrate: 3g
Dietary Fiber: 0.1g
Sugars: 0.04g
Protein: 4g

4. Use a tablespoon or cookie scoop to roll the mixture into balls (I made mine around 25g each).

5. Place the balls on the baking trays you prepared earlier leaving a little space between each.

6. Bake for 20 minutes at 185C (365F). They will be a little crunchy on the outside and nice and moist in the middle.

7. Serve the sourdough sausage balls with your favorite dip!



Sourdough Stollen Recipe - The Pantry Mama

Appetizer • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 10 slices | **Prep time:** 50 mins | **Cook time:** 40 mins

Ingredients

Stiff Sweet Levain

☐ 60 g Sourdough Starter

☐ 60 g Water

☐ 120 g Bread Flour

☐ 20 g Sugar (white, fine)

Dried Fruit

☐ 35 g Spiced Rum (Captain Morgan's, Kraken etc)

☐ 80 g Raisins (or sultanas)

☐ 30 g Mixed Peel

☐ 70 g Dried Apricots
(roughly chopped)

☐ 30 g Dried Cranberries (or
dried blueberries)

Stollen Dough

Directions

1. Preparing the Levain

2. This levain should be prepared the night before. Add the flour, water, sugar and sourdough starter to a jar and mix thoroughly. Set aside to peak.

3. Preparing the Dried Fruit

4. Add all of the dried fruit to a mixing bowl and add the spiced rum. Stir well to coat all of the fruit. Cover with plastic and set aside overnight.

5. Preparing the Sourdough Stollen Dough

6. Add the sugar, buttermilk, milk and egg to a large mixing bowl and whisk well to combine and dissolve

- ☐ 260 g Stiff Sweet Levain (as prepared above)
 - ☐ 350 g Bread Flour (or all purpose flour)
 - ☐ 245 g Dried Fruit (as prepared above)
 - ☐ 1 Egg (approx. 70g)
 - ☐ 75 g Buttermilk
 - ☐ 75 g Milk
 - ☐ 30 g Sugar
 - ☐ 5 g Salt
 - ☐ 100 g Butter (softened at room temp, I've used salted butter)
- Other Inclusions and Toppings
- ☐ 250 g Marzipan (see notes)
 - ☐ 1 tsp Cinnamon
 - ☐ ½ tsp Nutmeg
 - ☐ 250 g Powdered Sugar (for rolling the baked Stollen in)

the sugar.

7. Now add the stiff sweet levain to the liquid and use your whisk to break up the levain as best you can, allowing it to soften in the other liquid.

8. On top of that add the bread flour and salt and bring together into a stiff dough. Cover with plastic and set aside for around one hour.

9. Tip the sourdough stollen dough out onto the counter top and add a little of the butter. Knead this in, before adding more, until all the butter has been kneaded into the dough. This can be difficult if you're not used to working with enriched doughs. You can use a stand mixer to perform this step if you prefer.

10. It is very similar to kneading butter into sourdough brioche dough.

11. Once the butter is fully incorporated in the dough, allow the dough to rest for around 10 minutes (you can leave it on the counter, just pop the bowl over the top so it doesn't dry out).

12. Now, gently knead in all the boozy dried fruit. The fruit should have absorbed all the rum, so there won't be any excess liquid to worry about. Don't worry if the dough tears a little, leave it to rest for 10 minutes, then knead again.

13. When you're happy that all the fruit has been incorporated into the dough, pop the dough back into the bowl and cover. Allow to bulk ferment at room temperature until the dough has risen around 50%.

14. Don't worry about the dough containing butter milk, egg, milk and butter. It's perfectly safe to leave it out at room temperature.

15. Once the dough has risen to around 50%, it's time to shape the dough and add the marzipan and cinnamon and nutmeg.

16. Shaping Sourdough Stollen

17. Tip the dough out of the bowl onto the counter so the sticky side is on top. If you're making one large stollen, then leave the dough as is, but if you would prefer two smaller stollens, divide the dough into two equally weighted pieces.

18. Gently pull each piece of dough out into a rough rectangle. Mold the marzipan into two long cylinders, the same length as your dough and lay off centre on the long side of each piece dough.

19. Sprinkle the dough with cinnamon and nutmeg if desired.

20. Roll each rectangle of dough into a long roll (similar to when you make sourdough cinnamon rolls). Start on the side where you've laid the marzipan and roll, tucking the bottom seam under, along with the ends. You want to completely conceal the marzipan so that it doesn't leak out in the oven.

21. Transfer each stollen to a baking tray lined with baking paper and cover with a damp kitchen towel. Allow the stollen to proof at room temperature until the dough has risen around 50% again.

22. When you're ready to bake the stollen, preheat the oven to 175C (350F).

23. When the oven is at temperature, bake the sourdough stollen for around 45 minutes (or until it is golden brown).

24. Remove the baked sourdough stollen from the oven and allow to cool for a bit before brushing it all over with melted butter (a pastry brush is perfect for this).

25. Once it's cooled for around an hour, brush it again with butter and then place into a container full of

powdered sugar. Lightly roll the stollen around in the powdered sugar until it's completely and evenly covered on all surfaces.

26. Now, wrap your stollens in a piece of aluminum foil and allow them to mature for at least 24 hours before you try them (it's worth the wait I promise).

27. Notes

28. Marzipan - I have used store bought Marzipan in my sourdough stollen. You can omit the marzipan if you don't like it. Divide the 250g portion into 2 pieces if you're making 2 smaller stollens.

29. Rum - if you don't want to use alcohol, you can soak the dried fruit in the same amount of orange juice or apple juice.

30. Butter - I've used salted butter in this recipe, you can use unsalted if you prefer.



Sourdough Stuffing

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 40 mins

Ingredients

1 small round sourdough bread (1 pound)
1 stick salted butter
3 stalks celery, chopped
1 medium onion, chopped
1 Tbsp chopped fresh sage or 1 tsp dried
1 Tbsp chopped fresh thyme or 1 tsp dried
3 cups homemade chicken broth
2 large eggs
2 tsp salt
1/2 teaspoon pepper

Directions

1. Prepare and bake homemade sourdough bread, if making from scratch.
2. Preheat the oven to 350 F.
3. Add half of the butter to a baking dish (or cast iron skillet) and place in the oven to melt.
4. Cut the crusty sourdough bread into 1-inch cubes.
5. Take out the baking dish from the oven and toss the melted butter with the bread.
6. Bake for 20 minutes, stirring halfway in between so the bread cubes don't get burnt, but rather get nice and toasty.

Nutrition

Amount per serving

Serving size: 1

Calories: 155

Total Fat: 13g

Saturated Fat: 8g

Cholesterol: 79mg

Sodium: 1098mg

Total Carbohydrate: 7g

Dietary Fiber: 1g

Sugars: 2g

Protein: 3g

7. Dice onions and celery.

8. Sauté onions and celery over medium heat in a skillet with the remaining butter until they are a little soft, around 5-10 minutes.

9. Add salt and pepper.

10. Pull the toasted bread out of the oven.

11. In a large bowl, add bone broth and eggs and whisk together.

12. Add the vegetable mixture and herbs to the broth mixture and mix well.

13. Pour the broth and vegetable mixture over the toasted bread and let it sit for 10 minutes to allow bread to soak up the eggs and broth.

14. Bake for 25-30 minutes, until it starts to turn golden brown.



Sourdough Zucchini Bread

Appetizer • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 2 Loaves | **Prep time:** 25 mins | **Cook time:** 50 mins

Ingredients

170 g Butter (room temp)
250 g Sugar
2 Eggs (room temp)
200 g Sourdough Starter
2 tsp Vanilla
300 g Zucchini (Shredded
(weigh the zucchini first, then
squeeze out the excess
moisture))
390 g All Purpose Flour
6 g Baking Powder (1 tsp)
10 g Baking Soda (1 tsp)
5 g Salt (1/2 tsp)
2 tsp Cinnamon (or as much
as you'd like)
1/2 tsp Ginger (or as much as

Directions

1. Preheat your oven to 350F (175C).
2. Prepare 2 loaf pans by coating the inside of each generously with butter (I do this even if my loaf pans are non stick). See notes for pan sizes.
3. Cream the butter, sugar and eggs until light in color and nice and fluffy. It's best to use a stand mixer or hand mixer for steps 3 and 4 - you'll get the best result from your zucchini bread.
4. Now add sourdough starter and vanilla to the creamed butter, sugar and eggs and beat until well combined.
5. Now add all the dry ingredients and shredded

you'd like)
1/2 tsp Nutmeg (or as much
as you'd like)

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2001
Total Fat: 76g
Saturated Fat: 46g
Cholesterol: 346mg
Sodium: 3283mg
Total Carbohydrate: 301g
Dietary Fiber: 9g
Sugars: 130g
Protein: 31g

zucchini (make sure you've squeezed the moisture out) into a separate bowl and mix until well combined and the zucchini is coated in flour.

6. Now add the wet ingredients into the bowl with the dry ingredients and fold gently until combined - try not to over mix it!

7. Now pour the mixture into two loaf pans that have been well greased with butter (I put 630g of mixture into each tin).

8. Bake the sourdough zucchini bread for around 50 minutes at 350F (175C) (the time really depends on your oven). Insert a skewer into the middle of the bread - if it comes out clean, they're ready to come out of the oven.

9. Allow the sourdough zucchini bread to cool in the tins for 10 to 15 minutes before removing them and placing on a wire rack to cool.



Sourdough Pastry Braid

Dessert • Bread sourdough, Cake • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. Add the flour, sugar, sourdough starter, milk, egg, vanilla and salt to the bowl of a stand mixer with the dough hook attached. Mix on low speed until the dough becomes smooth and glossy. You can also easily do this by hand. Mix and knead to make a shaggy, sticky dough. Continue to knead for about 5-10 minutes
2. Form the dough into a ball and place in a bowl. Cover with plastic wrap, foil, or a beeswax wrap and place in a warm spot for about 4 hours.
3. Place the bowl in the refrigerator to continue fermenting for 8 hours, or up to 3 days.
4. To roll the butter block out into a 6" by 8" inch rectangle, place the sticks of butter on a large piece of

8 ounces cream cheese
1/4 cup granulated sugar
1 large egg yolk
1 teaspoon lemon juice
1/2 teaspoon vanilla extract
3/4 cup cup fresh, canned or frozen fruit
Lemon curd
Pie filling
Jam
1 large egg white, beaten lightly with 1 tablespoon cold water
1 cup confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla
pinch of salt

Nutrition

Amount per serving
Serving size: 1
Calories: 323
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 90mg
Sodium: 201mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 19g
Protein: 5g

parchment paper. Sprinkle it with flour.

5. Fold the parchment paper around the butter, so that the butter will fill the entire envelope once you roll it out. You are aiming for a butter block that is 6 inches by 8 inches. You don't need to be too precise here. You just want to make sure the pastry dough can entirely encase the butter when you roll it out for laminating.

6. Tap out the butter with a rolling pin lightly to start to spread the butter, then roll smooth.

7. Chill the butter for 10 minutes. You want the butter to stay nice and cold to create the flaky butter layers. Too warm and it will just smush out. Cold butter is essential.

8. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

9. Roll it out into a 16" by 8" inch rectangle.

10. Place the butter packet in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the middle seam and sides closed, so none of the butter can escape.

11. Roll the dough, with the butter sealed inside, back out into a 16" by 8" inch rectangle.

12. Fold each side into the center again; then fold one side over the other to make a rectangle with 4 layers of dough. (See picture)

13. Wrap the dough in plastic wrap, and put it back in the refrigerator for 30 minutes.

14. Roll the dough out into another 16" by 8" inch rectangle.

15. Again, fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of

dough.

16. Wrap the dough in plastic wrap, and put it back in the refrigerator for 2 hours, up to 12 hours.

17. Preheat the oven to 400 degrees.

18. Divide the dough in half. Put the half you aren't working with back in the refrigerator, so that it doesn't get warm while you are shaping the other.

19. Roll the pastry dough out into a 12" by 9" rectangle. Visually divide the dough into three equal sections. You could also mark it with small cuts, if desired.

20. Spread the cream cheese filling down the center. Top it with fruit, jam or pie filling.

21. Using a sharp knife, cut 10 strips on each side of the filling, avoiding cutting into the center. Remove the outside strips from the top. This gives you a bit of dough to encase the filling.

22. Fold the remaining top piece of dough down over the filling.

23. Next, fold the strips to the center, alternating sides to create a braid. Angle them down a bit, so that by time you get to the bottom, there is enough dough to encase the bottom of the pastry braid.

24. Chill for one hour.

25. Brush with an egg wash.

26. Bake for 20-22 minutes, or until golden brown.

27. Spread the glaze on top. (optional)

28. Serve warm.



Sourdough Peanut Butter Cookies

Dessert • Bread sourdough, Cookie • Holiday, Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 24 | **Prep time:** 15 mins | **Cook time:** 10 mins

Ingredients

1/2 cup butter, room temp
1 cup peanut butter
1/2 cup brown sugar
1/2 cup sugar
1 egg
1 teaspoon vanilla
1/2 cup sourdough starter
1 1/2 cup flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt

Nutrition

Amount per serving

Directions

1. Preheat oven to 350°. Place parchment paper on a cookie sheet.
2. In the bowl of a stand mixer with paddle attachment, combine sugar, brown sugar, butter, peanut butter. Cream together for a few minutes until light and fluffy.
3. Add egg and mix until well incorporated.
4. Add vanilla and sourdough starter and mix until just combined.
5. In a large mixing bowl, mix dry ingredients together.
6. Add the dry ingredients to the wet ingredients about 1/3 at a time, and mix until just incorporated.

Serving size: 1
Calories: 169
Total Fat: 9g
Saturated Fat: 4g
Cholesterol: 18mg
Sodium: 139mg
Total Carbohydrate: 18g
Dietary Fiber: 1g
Sugars: 9g
Protein: 4g

7. Roll the dough into balls and place on a prepared baking sheet.

8. Using a fork, gently press the dough ball with the prongs of the fork. Then, turn the fork 90 degrees and press again to flatten and make a criss cross pattern.

9. Bake for 12-15 minutes or until the edges begin to turn golden brown.

10. Move to a cooling rack to cool.

11. The night before, mix together butter, sugar, peanut butter, sourdough starter and flour in a stand mixer bowl and cover. Allow the grains to ferment for 8-24 hours.

12. The next day, preheat oven to 350.

13. Add egg and vanilla to the sourdough starter mixture, and mix together well.

14. Sprinkle the remaining dry ingredients into the bowl and stir.

15. For best results, refrigerate dough for at least one hour or up to 24 hours prior to baking.

16. Bake cookies for 10 minutes or until the edges start to turn golden amber color.

Pork

Vegetable



Yummy Zucchini Chocolate Cake

Dessert • Cake • Appetizers and Snacks
www.tasteofhome.com

Serving size: 18 servings. | **Prep time:** 20 mins | **Cook time:** 30 mins

Ingredients

1-3/4 cups sugar
1/2 cup canola oil
2 large eggs, room temperature
2/3 cup unsweetened applesauce
1 teaspoon vanilla extract
2-1/2 cups all-purpose flour
1/2 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup buttermilk
2 cups shredded zucchini
1 cup miniature semisweet chocolate chips

Directions

1. Preheat oven to 350°. Coat a 13x9-in. baking pan with cooking spray.
2. Beat sugar and oil on medium speed 1 minute. Add eggs, applesauce and vanilla; beat 1 minute. In another bowl, whisk together flour, cocoa, baking soda and salt; add to sugar mixture alternately with buttermilk, beating just until blended. Stir in zucchini.
3. Transfer to prepared pan. Bake 20 minutes. Sprinkle with chocolate chips and pecans. Bake until a toothpick inserted in center comes out clean, 10-15 minutes. Cool in pan on a wire rack.

1/2 cup chopped pecans,
toasted

Nutrition

Amount per serving

Calories: 285

Total Fat: 12g

Cholesterol: 21mg

Sodium: 159mg

Total Carbohydrate: 43g

Dietary Fiber: 2g

Protein: 4g



All Purpose Flour Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 520 g All Purpose Flour
- ☐ 320 g Water
- ☐ 50 g Sourdough Starter
- ☐ 10 g Salt

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large ceramic or glass bowl.
3. Glass is always good as you can see what's happening underneath your dough. This recipe is based on you having an active starter that you have fed a few hours before starting your bake.
4. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
5. I find a dough scraper the easiest way to mix it as you can keep the sides of bowl clean.

6. The dough will be fairly shaggy and only just brought together.

7. Cover your bowl with cling film or a damp tea towel and let it sit for around 10 minutes.

8. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.

9. Forming Up The Dough

10. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

11. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

12. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

13. Stretch & Fold - Creating Structure

14. Over the next few hours you need to create some structure for your dough by "stretching and folding".

15. Aim to do around 4-6 sets of stretches and folds.

16. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

17. Bulk Ferment

18. Once you've finished your stretch and folds, place

the cling film or damp tea towel back over your dough and let it rest and ferment (a plastic cover is a better option for this stage).

19. See notes below for more info on this step.

20. Shaping The Dough

21. Once your dough has finished it's first ferment, it's time to shape it into either a boule or a batard.

22. You'll need to flour your counter top with rice flour for this (we use rice flour because it has no gluten but semolina is also a great option). Try to be quite sparing with the rice flour, you only need a very light dusting.

23. Use a silicone dough scraper to gently ease the dough out of the bowl. You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

24. You can either shape your dough into a batard (oblong) or a boule (round). You'll find instructions for shaping your dough in the notes section.

25. You will need a banneton to put your dough into. If you do not have a banneton, then a bowl or basket lined with a floured tea towel is perfectly fine. Make sure your bowl isn't too big though, you want your dough to retain some shape.

26. Whatever you're using needs to be liberally floured with your rice flour. If you're using a banneton - liberally sprinkle it with rice flour. If you're using a cloth or tea towel, rub the flour into it to ensure it becomes non stick.

27. Placing Into A Banneton

28. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top - this way the top of your dough will get the pretty

lines from the banneton.

29. If you're using a cloth or tea towel in a bowl it's ok to put your dough with the smooth side up. Just make sure the dough is tight.

30. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

31. Cold Ferment

32. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

33. I use a large plastic bag to cover it - I just reuse it each time.

34. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

35. Preparing To Bake

36. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

37. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

38. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

39. Bake Time!

40. Now it's time to bake!

41. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

42. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven.

43. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

44. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

45. If you want to you can spritz your dough with extra water before you put the lid on.

46. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

49. Finishing The Bake

50. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Chocolate Sourdough Bread - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour
 - ☐ 360 g Water (can increase by 20 to 30g if you wish, especially if you increase the amount of cocoa powder)
 - ☐ 100 g Sourdough Starter (or chocolate sourdough starter)
 - ☐ 10 g Salt
 - ☐ 50 g Sugar (white sugar)
 - ☐ 150 g Semi-Sweet Chocolate (dark chocolate, chopped or grated)
 - ☐ 30 g Cocoa Powder
- Optional Ingredients
- ☐ 10 g Dark Malt Powder (for

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter, sugar, cocoa powder and water into a large ceramic or glass bowl.
3. Mix these together until they are all dissolved in the water. Then add your flour (and dark malt powder if you are going to use it) and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.
5. Forming Up The Dough
6. After the dough has been through autolyse you need

darker color)

to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. Bulk Ferment

14. Once you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage). You want the dough to double. You can find more information on bulk fermentation [here](#).

15. Shaping The Dough

16. Once your dough has finished its first ferment, it's time to shape it and add the chopped chocolate. Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton.

17. Right, let's shape that dough.

18. Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of chopped chocolate over the dough. As you shape it into a batard or boule, keep sprinkling the chocolate on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard [here](#).

20. When you have finished shaping, the chocolate should be neatly tucked inside the dough.

21. Placing Into A Banneton

22. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top.

23. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

24. Cold Ferment

25. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

26. I use a large plastic bag to cover it - I just reuse it each time.

27. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold

ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

28. Preparing To Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. Bake Time!

33. Now it's time to bake!

34. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

35. Make sure that you make the baking paper big enough to use the edges as a handle to lower to dough into your Dutch Oven.

36. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

37. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

38. If you want to you can spritz your dough with extra water before you put the lid on.

39. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

42. Finishing The Bake

43. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



High Hydration Sourdough Bread Recipe - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour 100%
- ☐ 400 g Water 80%
- ☐ 100 g Sourdough Starter (active and bubbly, recently fed) 20%
- ☐ 12 g Salt 2%

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large mixing bowl.
3. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with an elastic food cover or plastic wrap and let it sit for around 1 hour. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.
5. Forming Up The Dough

6. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-25 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cover back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. This is high hydration sourdough so the dough will more slack than you're used to (if you've been making sourdough bread at a lower hydration).

14. Bulk Ferment

15. Once you've finished your stretch and folds, cover the dough with a plastic cover and allow it to ferment at room temperature until it doubles. Remember this is a high hydration dough, so it will not take as long as you might normally be familiar with. You can find more information on understanding when bulk fermentation is finished [here](#).

16. Shaping The Dough

17. Once your dough has finished its first ferment, it's time to shape it into either a boule or a batard. I find it easier to shape higher hydration dough into a batard, but you should do whatever you're comfortable with.

18. Use a dough scraper to gently ease the dough out of the bowl (I highly recommend using a dough scraper for high hydration sourdough bread). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. You can see a video of me shaping a sourdough batard [here](#).

20. You will need a proofing basket or container to put your dough into.

21. Whatever you're using needs to be liberally floured with rice flour or semolina.

22. Placing Into A Proofing Container

23. Once the dough is shaped into a batard, place it into your proofing basket or container smooth side down, so your seam is on the top.

24. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

25. Cold Ferment (optional)

26. Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge.

27. Try to leave it in the fridge for a minimum 5 hours. Ideally, you want to leave it around 12 to 24 hours for full flavor.

28. Preparing to Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets hot. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge (or counter) until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of parchment paper or silicone sling if using.

33. Gently score your bread with a clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

34. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the silicone sling or parchment paper as a handle. Put the lid on and place into the hot oven.

35. BAKE TIME:

40 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

38. Finishing The Bake

39. When you remove your dough from the oven, carefully remove it from the oven as soon as possible and place on a wire rack to cool.



High Protein Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 SLICES | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

500 g Bread Flour
350 g Water ((can increase by 20 to 30g if you wish))
100 g Sourdough Starter
10 g Salt
150 g High Protein Nut & Seed Mix ((see notes for specific ingredient breakdown))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 190
Total Fat: 1g

Directions

1. Autolyse - Premixing The DoughWeigh out your sourdough starter and water into a large ceramic or glass bowl. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
2. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.
3. Forming Up The DoughAfter the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly

Saturated Fat: 0.1g
Sodium: 390mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 0.2g
Protein: 6g

sticky but as you bring it into a ball, it will become smoother and shinier.

4. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

5. Stretch & Fold - Creating StructureOver the next few hours you need to create some structure for your dough by "stretching and folding". Aim to do around 4-6 sets of stretches and folds. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

6. Bulk FermentOnce you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage).See notes below for more info on this step.

7. Shaping The DoughOnce your dough has finished its first ferment, it's time to shape it and add the high protein nut and seed mix.Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton. Then add a handful of the nut and seed mix to the banneton as well (this means that it will stick to the top of the dough once it's placed on top).Right, let's shape that dough.Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of the nut and seed mix over the dough. As you shape it into a batard, keep sprinkling the nut and seed mix on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard here.When you have finished shaping, the nut and seed mix should be neatly tucked inside the dough.

8. Placing Into A BannetonOnce the dough is shaped,

place it into your banneton smooth side down, so your seam is on the top. The nut and seed mix you placed in the bottom of the banneton will stick to the top of the dough while it proofs. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

9. Cold Ferment Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge. I use a large plastic bag to cover it - I just reuse it each time. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours.

10. Preparing To Bake Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

11. Bake Time! Now it's time to bake! When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven. Gently score your bread with a lame, clean razor blade or knife. You can find my full guide on how to score sourdough bread [here](#). Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven. BAKE TIME: 30 Minutes with the lid on at 230C/450F plus 10-15 Minutes with the lid off at 210C/410F

12. Finishing The Bake When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Homemade Ricotta Cheese Recipe

Side Dish • Bread sourdough, Cheese, Sauce • Vicky Fairbanks
www.pantrymama.com

Prep time: 10 mins | **Cook time:** 30 mins

Ingredients

2 liters whole milk ((half gallon))
5 g salt ((1/2 teaspoon))
45 g lemon juice ((or good quality vinegar) (3 tablespoons))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 1247
Total Fat: 66g
Saturated Fat: 38g
Cholesterol: 248mg
Sodium: 2722mg
Total Carbohydrate: 99g

Directions

1. Pour the milk into a heavy based pot and allow it to heat slowly on the stove top. You don't want the milk to boil. It needs to come to around 185 F (if you don't have a thermometer, see recipe notes for knowing when the milk is hot enough).
2. Add salt to the milk during the heating process and stir through.
3. Once the milk is at temperature, turn the heat down to low and pour in the lemon juice or vinegar. Gently agitate the milk to ensure the lemon juice is well distributed and then allow the mixture to remain on the heat for around one to two minutes. Do not let the milk boil, it should just be gently simmering.
4. Remove it from the heat now and cover with a dish

Dietary Fiber: 0.1g
Sugars: 100g
Protein: 68g

towel. Allow it to sit for around 20 minutes to allow the curds to fully separate from the whey. If you put a spoon into the mixture, you'll see the curds sticking to the spoon and the liquid will be a yellowy color - this is the whey.

5. Once the mixture has sat for 20 to 30 minutes, it's time to separate the curds - which is the ricotta cheese - from the whey. You don't want to throw the whey away (check the notes for ways in which you can use this). Sit a ricotta basket or cheesecloth over a jug or bowl and carefully pour the ricotta over the basket so that the ricotta is caught in the basket and the whey drains through. See notes for options what to use as a strainer.

6. Once the ricotta is separated from the whey, allow it drain for a further hour. If you like wet ricotta, an hour should be enough. If you prefer a firmer, drier ricotta, allow it to sit for two to three hours, or even overnight in the fridge. You'll find you get a lot more whey drain out this way.

7. Store the ricotta in an airtight container or jar in the fridge for up to one week. The whey can be stored in an airtight, clean jar in the fridge and used in many different recipes (see notes).



How to Build a Sourdough Starter from Scratch

Tips • Bread sourdough • Vicky Fairbanks
alexandracooks.com

Serving size: 3 cups

Ingredients

1 small can (192 grams)
pineapple juice, see notes
above
stone-milled flour, see notes
above
Room temperature water, see
notes above

Directions

1. Day 1: Pour the can of juice (roughly 192 grams) into a large bowl or ideally a straight-sided vessel on a tared scale. (A straight-sided vessel allows you to truly see how much your starter is growing. I'm using this Cambro.) Add an equal amount of flour (roughly 192 grams) by weight. Stir the flour and juice together until the flour is absorbed. Cover the vessel. Record the date, time, and measurements — you will forget which day you started if you don't. Let it sit at room temperature for 24 hours.

2. Day 2: Uncover the vessel. Stir the mixture. Re-cover the vessel, and record your work. Let it sit at room temperature for another 24 hours.

3. Day 3: Uncover the vessel. Add 128 grams (1 cup) flour and 128 grams (about 1/2 cup) water. Stir to

combine. Cover the vessel and record your work again. Let it sit at room temperature for 24 hours, stirring once or twice.

4. Day 4: Uncover the vessel. You should see a little action (bubbles) and it should smell pleasant, not unlike a fruity yogurt. Measure out 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Add them to the container. Stir to combine. Cover the vessel. On this day, record your work again, and mark the height of your mixture with tape on the side of your vessel. Let it sit at room temperature for 24 hours, keeping a closer watch this time around. You may see action — rising and bubble formation — within a few hours. If your mixture is in fact rising, let it rise until it nearly doubles in volume; then drop a spoonful of it in water. If it floats, you're in business. Note: Your starter might rise (and possibly fall) while you are sleeping — don't worry if you don't "catch" it at its peak. Continue on with the process.

5. Day 5: At this point, you should be observing some activity in your starter, meaning the starter should have risen slightly (perhaps doubled but perhaps not) and fallen with bubbles transforming from big to small. You'll now take a small portion of this mixture and build a new starter: Transfer 128 grams of the starter to a new jar or vessel, and add 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Stir well to combine, then cover the jar. Mark the height with a rubber band. Let sit at room temperature. Transfer the remaining starter to the fridge — this original mixture is now your sourdough discard and can be used in all sorts of recipes, see notes above. When your new starter doubles in volume, you can do one of three things:

6. Repeat this process: spoon 128 grams of starter into a new vessel and add 128 grams each flour and water. (Transfer the remaining starter to your bucket of discard.) Let the new starter rise until it doubles. Your starter will get stronger with every feeding.

7. Transfer it to the fridge if you need to take a break from the process. You can pick up where you let off when you are ready.

8. Test it out in a sourdough bread recipe.

9. Maintaining your starter: Once you have a strong, active starter on your hands, follow the steps in this post: [How to Feed, Store, and Maintain a Sourdough Starter](#).



Jalapeño Cheddar Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 2 hours | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
8 ounces cheddar
1/2 cup sliced jalapeños (fresh or pickled)

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly. When it is ready, it should be about double in size.
2. In a large bowl, combine warm water and flour until the dough forms. Cover with a damp towel and let the dough rest for 30 minutes.
3. Add sourdough starter to the top of the dough. Dimple in with wet hand.
4. Sprinkle salt on top.
5. Mix the dough with your hands for about 5 minutes to combine all the ingredients well. Cover with a damp towel or plastic wrap while resting.

Amount per serving
Serving size: 1
Calories: 79
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

6. Let rest for 30 minutes.

7. While the dough is in the bowl, grab the edge of the dough firmly and pull up, stretching it upwards. Then place the dough in your hands back into the bowl. Turn the bowl about a quarter turn and do this stretch and fold again, and again one to two more times. This is considered one set of stretches.

8. First 3 sets of stretch and folds – every 15 minutes. During the second stretch and fold, add the sliced fresh jalapeño peppers (or pickled) and shredded cheddar cheese to the middle of the dough.

9. Last 3 sets of stretch and folds – about every 30 minutes.

10. Cover bowl with a wet towel or plastic wrap and allow the dough rest until doubled.

11. Split the dough in half down the middle with a bench scraper. Be really careful not to break those bubbles.

12. Shape the first loaf into a ball by gently spinning it toward you in a circular motion creating tension against the counter. Repeat with the second loaf.

13. Set out 15-20 minutes uncovered.

14. Turn over and shape dough on a clean work surface by folding the two sides over to meet in the middle, and then the other two sides.

15. Transfer to a floured banneton (proofing basket) or bowl with tea towel, seam side up.

16. Cover with a plastic bag and proof for 12-15 hours (or longer) in the refrigerator.

17. Preheat the oven to 500 degrees. Place the dutch

oven with a lid into the oven for 1 hour.

18. Remove bread dough from the fridge and place on a piece of parchment paper.

19. Dust with flour on top to make the scoring pattern stand out more.

20. Score with a razor.

21. Place parchment paper and dough in the dutch oven and place the lid on top. Carefully place the dutch oven into the oven with oven mitts.

22. Bake for 20 minutes at 500 with the lid on.

23. Take the lid off, turn the oven temperature down to 475, and bake for an additional 25 minutes or until browned.



Mini Sourdough Loaves

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 4 | **Prep time:** 1 hour | **Cook time:** 35 mins

Ingredients

250 g unbleached all purpose
100 g freshly ground whole
wheat
125 g bread flour (can omit
and just add more to the
unbleached all purpose)
100 g mature starter (active
and bubbly)
325 g water
10 g salt

Nutrition

Amount per serving
Serving size: 1
Calories: 98

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 487mg
Total Carbohydrate: 20g
Dietary Fiber: 2g
Sugars: 0g
Protein: 4g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 4 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15–20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 4 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12–15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

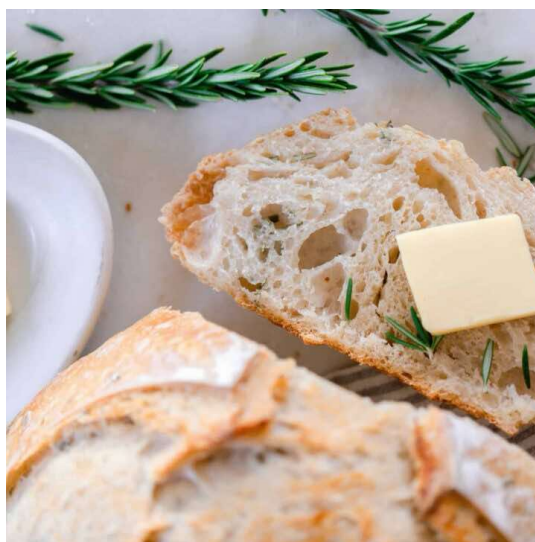
14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.



Rosemary Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
1 Tbs fresh rosemary - chopped

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. In a large mixing bowl, combine warm water, flour, sourdough starter, and salt with your hands, a wooden spoon, or dough whisk.
3. Cover with plastic wrap or damp towel and let the dough rest for 30 minutes.
4. Add chopped rosemary before performing the stretch and fold technique.
5. Stretch and folds are accomplished by grabbing the edge of the dough and pulling it up, gently shaking it as it stretches upwards. Next, push the stretched

Amount per serving
Serving size: 1
Calories: 78
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

dough back into the center. Turn the bowl about a quarter turn and do this process again, turn the bowl and repeat. Complete the stretch and fold a total of 3-4 times. This is considered one round, repeat for a total of 6 rounds. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a lid or plastic wrap and allow the dough to rise until doubled in a warm place.

7. Place dough on a clean work surface.

8. Split the dough in half down the middle with a bench scraper. Try to be careful not to break any of the bubbles.

9. Shape into a ball by gently spinning it toward you in a circular motion.

10. Set out 15-20 minutes uncovered. This allows a skin to develop.

11. Turn over and shape.

12. Transfer to floured banneton or a bowl lined with a tea towel (I like to use rice flour). Another option is an oiled bowl. Cover with plastic and proof for 12-15 hours in the refrigerator.

13. The next morning, preheat the dutch oven on 500 for 1 hour.

14. Remove dough from the fridge immediately before scoring and baking.

15. Dust with flour on top to make the scoring pattern stand out more.

16. Score the top of the dough with a razor or lame. Place the dough on a piece of parchment paper for best results and transfer to the dutch oven. Careful it is hot.

17. Bake for 20 minutes at 500 with the lid on.

18. Turn the oven temperature down to 475, remove the lid, and bake an additional 25 minutes or until browned.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Seedy Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 | **Prep time:** 10 mins | **Cook time:** 1 hour

Ingredients

Dry Ingredients

- ☐ 220 g All Purpose Flour
- ☐ 20 g Baking Powder (1 tbsp)
- ☐ 5 g Salt
- ☐ 45 g Poppy Seeds
- ☐ 45 g Sesame Seeds
- ☐ 45 g Flax Seeds
- ☐ 45 g Pumpkin Seeds
- ☐ 45 g Rolled Oats

Wet Ingredients

- ☐ 150 g Sourdough Starter (or sourdough starter discard)
- ☐ 2 Eggs

Directions

1. Preheat your oven to 180C (350F) and line a loaf pan with parchment paper (or grease with butter). I've used a glass pan measuring 1.5L 28cm x 11cm or 1.6QT 11.1" x 4.5" to bake this, but it works very well in a metal or aluminium tin also.
2. To a large mixing bowl, add all of the dry ingredients (all purpose flour, baking powder, salt, poppy seeds, sesame seeds, flax seeds, pumpkin seeds and rolled oats). Mix well to combine and set aside.
3. Now take another mixing bowl and add all of the wet ingredients to the bowl (sourdough starter, eggs, maple syrup, natural yogurt, whipping cream, EVOO and brown sugar). Whisk to combine and form a runny liquid where the sugar is completely dissolved.

- ☐ 50 g Maple Syrup (can sub with 50g of honey)
- ☐ 100 g Natural Yogurt
- ☐ 100 g Whipping Cream (can sub with coconut cream)
- ☐ 75 g Extra Virgin Olive Oil
- ☐ 140 g Brown Sugar

4. Pour the wet ingredients onto the dry ingredients. Gently stir to moisten the dry ingredients with the wet ingredients. Do not over mix. You just want to moisten the dry ingredients.

5. Pour the batter into your prepared loaf pan and place in the oven for 1 hour or until the top is golden brown and a toothpick comes out clean.

6. When the seedy sourdough breakfast loaf is done, remove from the oven and allow the loaf to cool in the pan for 5 to 10 minutes. Then transfer to a wire rack to fully cool.

7. Notes

8. Seeds - I have used 45g each of poppy, sesame, flax and pumpkin seeds. You can use any seeds you like. Sunflower seeds, hemp seeds and chia seeds all work well as alternatives.

9. Maple Syrup - you can use equal amounts of honey if you prefer.

10. Olive Oil - you could use any light flavored vegetable oil if you prefer, but I find the flavor is better with olive oil.



Soft Sourdough Dinner Roll Recipe

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 30 mins | **Cook time:** 30 mins

Ingredients

100 g Sourdough Starter (fed and bubbly)
200 g Whole Milk
80 g Water
500 g All Purpose Flour ((see notes for using Bread Flour))
40 g Sugar
50 g Butter (Melted)
10 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2546
Total Fat: 52g

Directions

1. Add the milk, melted butter, water, sugar and salt to the bowl of your stand mixer. Mix the ingredients together so that the sugar and salt are dissolved and the butter is mixed through the milk. It won't take long, like 30 seconds - you just don't want gritty sugar and salt through your dough.
2. Now add your flour and sourdough starter to the liquid in the bowl. Mix the flour and sourdough starter through the liquid so it just comes together.
3. Depending on the type of mixer you're using, you may need to add your dough hook on for the next step. You want to knead the dough using your stand mixer until it forms a silky, slightly tacky dough. The dough is enriched with butter and milk so will be glossy. It will generally come away from the sides of the bowl when

Saturated Fat: 30g
Cholesterol: 128mg
Sodium: 4335mg
Total Carbohydrate: 450g
Dietary Fiber: 14g
Sugars: 51g
Protein: 61g

it's done. It can take anywhere from 3 to 8 minutes depending on the type of stand mixer you're using.

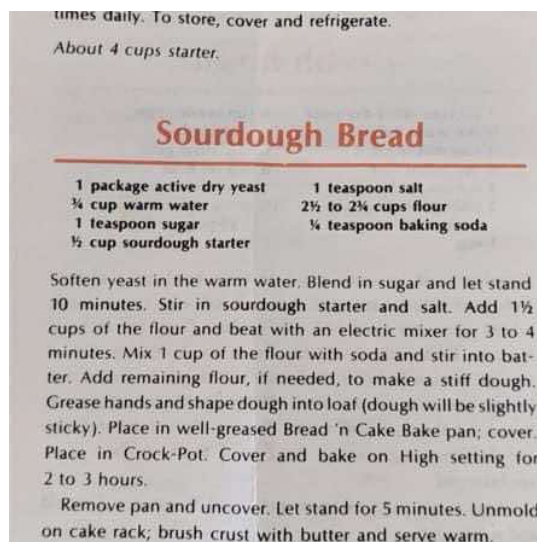
4. Bulk Ferment: Once the dough is sufficiently kneaded you need to let it ferment and rise. You can leave it in your stand mixer bowl for this (saves washing up) or you can transfer it to another bowl if you like. Cover the bowl with plastic or a damp tea towel and let it bulk ferment. As always, the time it takes will depend on your starter and the temperature in your home. You want it to come to just under double. This is an enriched dough and will take a lot longer to bulk ferment than regular sourdough. On a side note - do not worry about leaving your dough out when it has milk and butter in it. Sourdough starter bacteria is wonderful stuff and it will not go bad - even if you leave it on your counter overnight. I do this often and I promise it will be absolutely fine.

5. Once your dough has risen you need to shape it into the rolls. This recipe will give you 12 rolls around 80g in weight. To shape the dough, tip it onto your counter (you won't need flour as it won't be a sticky dough). Using a metal dough scraper, cut the dough into 12 pieces. I like to use a scale to ensure that all the pieces are exactly the same. Gently shape each piece of dough into a round ball. Arrange the dough balls into a parchment lined tin or an oiled baking dish. They need to be just touching each other in the tin.

6. Second Rise: Cover the tin with a tea towel and allow the rolls to double in size. They will look puffy and squished - this is good! It will generally take around 2 hours for them to double - but of course will take longer if your house is cold (ideally you want to put them someplace warm).

7. Baking The Rolls: Once the rolls have doubled, spray liberally with water. Place the rolls into a cold oven set to 180C (350F) and bake for around 30 minutes. You'll know they're done when they are golden on top. Take them out of the oven and brush immediately with melted butter (this is completely optional but gives your rolls a lovely sheen). Once cooked, place your rolls onto a cooling rack to cool slightly before tearing apart and enjoying them! (As always, you know your oven, so

if you need to adjust the temperature for your oven, go right ahead) - see notes below.



Sour dough starter

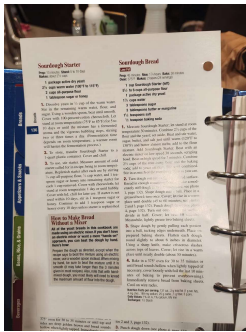
Side Dish • Bread sourdough • Vicky Fairbanks

Ingredients

Directions

My mother gave me my Nina's sourdough recipe and it's a lot like this one! So I made it and then I have my true sourdough starter that I use. With my Nina's recipe I made it up and then kept in the fridge 3-5 days, took it out and added instant potatoes, sugar, and warm water then leave it out for 8-12 hours then I use the starter, sugar, water, oil, flour and make my bread and put the starter in the fridge then repeat.. if I don't cook with it then I take a cup of the starter out every 3-5 days after feeding it and throw it out and put the starter back in the fridge. My kids prefer my Nina's recipe over actual sourdough

Photos





Sourdough Bagels

Snack • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 25 mins | **Cook time:** 30 mins

Ingredients

½ cup sourdough starter,
bubbly and active (113
grams)
1 cup water (236 grams)
2 tablespoons honey (21
grams)
2 teaspoons salt (10 grams)
4 cups unbleached all
purpose flour (560 grams)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar

Nutrition

Amount per serving

Directions

1. Add sourdough starter, water, honey, salt, and two cups flour to a stand mixer.
2. Mix until it comes together, about 10 minutes on low speed. The dough will be really stiff and difficult to incorporate.
3. Add remaining flour, half a cup at a time. Use a dough hook and knead until it is smooth and pliable.
4. Cover dough with wet tea towel, plastic wrap, or beeswax wrap and allow to ferment for 8 to 12 hours.
5. After fermentation, divide into 8 equal pieces.
6. Roll the dough into balls, flatten them down a bit,

Serving size: 1
Calories: 283
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 1004mg
Total Carbohydrate: 61g
Dietary Fiber: 2g
Sugars: 8g
Protein: 7g

and poke a hole in the middle with your finger. Stretch the hole a bit to widen.

7. Cover with a tea towel and allow the dough to rise in a warm spot for 1-4 hours or until puffy.

8. Preheat oven to 425 degrees.

9. Bring a large pot of water to a boil and add the baking soda and sugar.

10. Using a slotted spoon, gently add bagels to the water and boil for one minute, flip, then boil for another minute.

11. Shake off excess water and dip into desired toppings (optional).

12. Place boiled bagels on parchment-lined baking sheet.

13. Bake for 20-25 minutes, or until golden on top.



Sourdough Bagels

Side Dish • Bread sourdough • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 8 | **Prep time:** 25 mins | **Cook time:** 35 mins

Ingredients

Ingredients to make ½ cup
(100 g) of Active Sourdough
Starter
1 tablespoon (15 g)
sourdough starter
⅓ cup + 1 tablespoon (50 g)
all-purpose flour
3 ½ tablespoons (50 g)
water
Bagel Dough
½ cup (100 g) active
sourdough starter
1 cup + 1 tablespoon (255
g) water
2 tablespoons (40 g) honey
or sugar

Directions

FEED YOUR SOURDOUGH STARTER

12 hours before you plan to mix the dough, add the ingredients to make ½ cup (100 g) of active sourdough starter to a clean jar. Stir until combined, loosely cover the jar and let the starter rise at room temperature. (The ingredients will create a total of 115 g active starter but, because some of it will stick to the sides of the jar during the transfer, we are making a little more than needed.) The sourdough starter is ready to use when it has doubled in size and there are plenty of bubbles on the surface and sides of the jar.

MAKE THE DOUGH

In the bowl of a stand mixer, stir together the starter, water, honey and salt with a spatula. Add the bread flour and use your hands to bring the ingredients together as best as possible. The dough will be very stiff. Place the dough hook on the mixer and mix the dough on the lowest speed for 6-7 minutes. (Or 10

2 teaspoons (10 g) fine sea salt

4 cups + 2 tablespoons (500 g) bread flour

Water Bath

6 cups water

1 tablespoon granulated sugar

Optional Toppings

sesame seeds

Everything Bagel Seasoning
salt sprinkle on top, don't dip

poppy seeds

shredded cheese

INGREDIENTS TO MAKE ½ CUP
(100 G) OF ACTIVE
SOURDOUGH STARTER

1 tablespoon (15 g)
sourdough starter

⅓ cup + 1 tablespoon (50 g)
all-purpose flour

3 ½ tablespoons (50 g) water

BAGEL DOUGH

½ cup (100 g) active
sourdough starter

1 cup + 1 tablespoon (255 g)
water

2 tablespoons (40 g) honey
or sugar

2 teaspoons (10 g) fine sea
salt

4 cups + 2 tablespoons (500
g) bread flour

WATER BATH

6 cups water

1 tablespoon granulated
sugar

OPTIONAL TOPPINGS

sesame seeds

Everything Bagel Seasoning

minutes by hand.) Cover the bowl and let rest at room temperature for 8-12 hours. (See notes for cinnamon raisin bagels.)

Line a baking sheet with parchment paper. Turn the dough out onto a clean work surface and divide into 8 equal pieces. Shape each piece into a ball. To shape the bagel, place a dough ball on the surface in front of you and use your thumb to poke a hole straight down through the middle of the dough. Pick the bagel dough up, gently shape the ring and place on the parchment paper. Repeat with remaining dough balls. Cover the dough with a towel and let rise for 30-60 minutes or until puffy. (See notes about parchment paper.)

Preheat oven to 425°F (218°C) making sure that the oven rack is in the center position. Bring 6 cups of water to a boil in a large stockpot and add 1 tablespoon of sugar. Once the bagels have finished rising, boil them for 2 minutes on each side. (Only boil 3-4 at a time, making sure not to crowd the pot.)

Use a mesh strainer to remove the bagels and let rest on the parchment paper until cool enough to handle. Once cool enough, dip one side into your choice of toppings and place back onto the parchment paper.

Bake the bagels at 425°F (218°C) for 25-28 minutes or until golden brown.

NOTES

Parchment Paper: I recommend using Kirkland brand parchment paper from Costco. I've used it for years with zero sticking issues with any of my recipes. Flour the bottom of the bagels or the parchment paper after shaping them if you have issues with sticking.

Cinnamon Raisin Bagels: Add 2 teaspoons of ground cinnamon to the dry ingredients. After kneading the dough, add ¾ cups of raisins and knead them into the dough to distribute evenly.

How to measure flour without a scale: Use a spoon to scoop the flour into a measuring cup until it is heaped on top. Take a butterknife and level off the top. This should give you the most accurate measurement for flour.

Tips for baking in warm and/or high humidity areas: Reduce the water by 50 grams in the initial mix and then slowly add the remaining water until you achieve the correct hydration level. You may need to bake the bagels a few minutes longer. This will take some trial and error!

salt sprinkle on top, don't dip
poppy seeds
shredded cheese

To Store: Keep baked bagels covered, at room temperature for up to 1 week. Storing in the fridge is not recommended.

To Freeze baked bagels: Let the bagels cool completely. Wrap bagels individually in plastic wrap and place in a freezer-safe container for up to 3 months.

To Reheat: Allow the bagels to thaw on counter, if frozen. Cut in half and heat in toaster or toaster oven.



Sourdough Bread Bowls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 35 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt

Nutrition

Amount per serving
Serving size: 1

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Calories: 195
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 973mg
Total Carbohydrate: 40g
Dietary Fiber: 4g
Sugars: 0g
Protein: 8g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 8 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15–20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 8 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12–15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor a small X at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.

18. Once cooled, cut open the top and scoop out the insides.

19. Ladle in your favorite soup and enjoy.



Sourdough Bread In A Bread Machine

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 7 hours

Ingredients

1 1/4 cup water
1/4 cup unsalted butter,
melted
4 cups bread flour
2 tablespoons granulated
sugar
1/2 tablespoon salt
1/2 cup sourdough starter,
bubbly and active

Nutrition

Amount per serving
Serving size: 1
Calories: 225
Total Fat: 5g

Directions

1. Add the water and melted butter to the bread machine.
2. On top of that add the bread flour, sugar and salt.
3. Lastly, add the sourdough starter.
4. Use the kneading function on the bread machine. (For my machine this is function 8) Mine is set to knead for 25 minutes.
5. Optional: After the first knead cycle finishes, I press the button again and let it knead the dough one more time, for an additional 25 minute cycle.
6. Next, I just allow the dough to sit in the bread

Saturated Fat: 3g
Cholesterol: 10mg
Sodium: 267mg
Total Carbohydrate: 39g
Dietary Fiber: 1g
Sugars: 2g
Protein: 6g

machine for about 6 hours, or until the dough nearly rises to the top of the bread pan. I like to spritz the top with water a few times to make sure the dough doesn't dry out on top. (Optional , but also helps the crust to turn golden in the baking step.)

7. After the dough has risen for several hours, I go to the baking function (function 13 on my bread maker) and select the option for dark crust. This makes the bake time 1 hour.

8. Pull the bread out of the bread maker and allow to cool.



Sourdough Carrot Cake Cookies

Dessert • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 24 cookies | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

- ☐ 160 g Butter (softened at room temperature)
- ☐ 175 g Brown Sugar
- ☐ 2 Eggs
- ☐ 5 g Vanilla Extract
- ☐ 100 g Sourdough Discard (or active sourdough starter)
- ☐ 200 g All Purpose Flour
- ☐ 8 g Baking Soda
- ☐ 1 tsp Ground Cinnamon
- ☐ 1 tsp Ground Ginger
- ☐ 3 g Salt
- ☐ 250 g Carrot
- ☐ 50 g Unsweetened Coconut Flakes

Directions

1. In a large mixing bowl, add the butter, sugar, vanilla extract and eggs and whisk together until well combined.
2. Now add the sourdough starter and whisk until the batter is light and marshmallowy.
3. Now, add all the dry ingredients to the bowl and stir together using a spatula until you have a thick, sticky cookie dough.
4. Cover the bowl with a plastic cover and place in the refrigerator for a minimum of two hours. It's fine to leave the dough up to 24 hours.
5. When you're ready to bake the sourdough carrot

☐ 90 g Raisins

☐ 180 g Rolled Oats

Vanilla Cream Cheese Glaze
(Optional)

☐ 120 g Cream Cheese
(softened at room
temperature)

☐ 5 g Vanilla Extract

☐ 100 g Powdered Sugar

☐ 20 g Milk

cake cookies, preheat your oven to 190C (375F) and line two large cookie sheets with parchment paper.

6. Use a cookie scoop to scoop out balls of dough and place them on the cookie sheets leaving 2" between each dough ball.

7. Take a flat bottomed glass or measuring cup and run it under water. Use the glass or cup to flatten each of the dough balls.

8. Bake the cookies for 20 minutes at 190C (375F) or until just golden. You want the edges to be crispy and the middles to be just set.

9. Allow the cookies to cool on the baking tray and then after 10 minutes transfer to a wire cooling rack to cool completely.

10. To Make The Glaze

11. To make the glaze, add all of the glaze ingredients to a stand mixer or food processor and blend until it's smooth and creamy. Add to a piping bag and drizzle over the cookies.

12. You can mix the glaze by hand, but it's so much easier in a food processor or stand mixer.



Sourdough Chocolate Crinkle Cookies

Dessert • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: 36 cookies | **Prep time:** 20 mins | **Cook time:** 12 mins

Ingredients

180 g Butter ((softened at room temperature))
300 g Granulated Sugar
2 Eggs
100 g Sourdough Starter ((active starter or sourdough discard))
10 g Baking Soda
2 g Salt
80 g Cocoa Powder
300 g All Purpose Flour
75 g Powdered Sugar ((for rolling the dough balls in))

Directions

1. Making the Cookie Dough
2. In a medium size bowl, cream butter and granulated sugar together until well combined (I've just used a whisk but you can use a stand mixer if you prefer).
3. Now add the egg and sourdough starter. Whisk together until the batter is light and fluffy.
4. Now, add the baking soda, salt, cocoa powder and all purpose flour and stir to create a thick cookie dough. The dough will be a bit wetter than a regular cookie dough. The cocoa powder can be a little hard to incorporate, but stick with it, it will come together.
5. Cover the bowl of cookie dough with a plastic food

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 117
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 20mg
Sodium: 134mg
Total Carbohydrate: 19g
Dietary Fiber: 1g
Sugars: 10g
Protein: 2g

cover and place into the fridge for at least 2 hours.
This dough can be left in the fridge overnight to ferment with no issues.

6. When You're Ready to Bake

7. Preheat the oven to 200C (390F). Prepare two large cookie sheets with parchment paper.

8. Using a cookie scoop, scoop out balls of dough and roll them into perfect balls. Roll each ball first into the granulated sugar and then into the powdered sugar until they are completely coated and then place onto the prepared cookie sheet. You want to leave a space between each one as they do spread out.

9. Bake the cookies for 10 to 12 minutes at 200C (390F) or until they are crinkly and just set in the middle. Remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack to cool completely.



Sourdough Chocolate Star

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

- ☐ 540 g All Purpose Flour
- ☐ 100 g Sourdough Starter can use discard
- ☐ 7 g Instant Yeast optional
- ☐ 200 g Milk Full fat, room temp
- ☐ 2 Eggs room temp (approx. 45g each)
- ☐ 100 g Butter room temp
- ☐ 50 g Sugar
- ☐ 10 g Salt
- ☐ 200 g Nutella
- ☐ 1 Egg + 1 Tbsp water For egg wash
- ☐ Icing Sugar for dusting

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes.
3. Don't worry if the mix appears dry, it will soften up once you add the butter.
4. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
5. Once the dough is smooth and pulling away from the

sides of the bowl, set it aside to rise. You want the dough to double in size.

6. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

7. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax.

8. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible.

9. Each disc should be around 25 to 30cm across (10 - 11 inches).

10. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle.

11. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

12. Spread this with $\frac{1}{3}$ of the nutella.

13. Lay the second disc on top and spread that with another $\frac{1}{3}$ of nutella.

14. Now lay the third disc on top and spread it with the remaining nutella and place the forth disc on top.

15. So you should have 4 layers of dough with 3 layers of nutella in between.

16. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

17. Now, place a small glass jar at the centre of the dough.

18. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist.

19. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge.

20. Now cut make a cut in the middle of each quarter and then a cut between each of those - making 16 cuts in total.

21. I've put a full color pictorial in the blog post above.

22. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

23. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

24. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

25. The star is cooked when the dough is golden brown.

26. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!

27. Notes

28. This recipe has been developed using a

Thermomix and can also be mixed using a stand mixer. You can knead the dough by hand, but it is much easier to use a stand mixer, particularly for the butter & salt kneading.

29. Cooking Time Notes - you will need to adjust the cooking temp/time to suit your oven. My oven burns this if I cook it above 180C so I keep it lower. I find it is generally done at the 25 minute mark. You may find yours needs a little more time. It's ok to leave it in the oven longer if it needs it, just keep an eye on it, as the enriched dough and chocolate filling will burn easily.

30. The star is baked to perfection when it's golden brown and you can see the bread in the twists is cooked through. I do not use a thermometer to check whether it's done.



Sourdough Chocolate Star Bread

Appetizer • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

540 g All Purpose Flour
100 g Sourdough Starter (can use discard)
7 g Instant Yeast (optional)
200 g Milk (Full fat, room temp)
2 Eggs (room temp (approx. 45g each))
100 g Butter (room temp)
50 g Sugar
10 g Salt
200 g Nutella
1 Egg + 1 Tbsp water (For egg wash)
Icing Sugar (for dusting)

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes. Don't worry if the mix appears dry, it will soften up once you add the butter.
3. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
4. Once the dough is smooth and pulling away from the sides of the bowl, set it aside to rise. You want the dough to double in size.

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 540
Total Fat: 20g
Saturated Fat: 14g
Cholesterol: 70mg
Sodium: 612mg
Total Carbohydrate: 77g
Dietary Fiber: 3g
Sugars: 21g
Protein: 11g

5. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

6. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible. Each disc should be around 25 to 30cm across (10 - 11 inches).

7. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

8. Spread this with 1/3 of the nutella.

9. Lay the second disc on top and spread that with another 1/3 of nutella.

10. Now lay the third disc on top and spread it with the remaining nutella and place the fourth disc on top. So you should have 4 layers of dough with 3 layers of nutella in between.

11. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

12. Now, place a small glass jar at the centre of the dough.

13. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge. Now cut make a cut in the middle of each quarter and then a cut between each of those - making

16 cuts in total.I've put a full color pictorial in the blog post above.

14. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

15. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

16. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

17. The star is cooked when the dough is golden brown.

18. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!



Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic

Side Dish • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 12 People | **Prep time:** 1 hour 30 mins | **Cook time:** 20 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm 37C)
80 g Water (Room temp)
20 g Sugar (Fine white)
30 g Butter
10 g Salt
150 g Mozzarella (Shredded)
50 g Parmesan Cheese (Shredded)
50 g Butter
5 g Garlic powder
10 g Salt

Directions

1. Add warm milk, water and sugar to the bowl of your stand mixer. Mix until the sugar is dissolved.
2. Now add the flour and sourdough starter and use the stand mixer to knead into a rough dough. Allow to rest for around 30 minutes.
3. Add the salt and butter and knead the dough until it is silky and elastic. This is such a lovely dough it should be very easy to handle.
4. Transfer the dough to a bowl and allow it bulk ferment until the dough has risen around 30%.
5. Cheese and Garlic Filling

60 g Butter
5 g Garlic Powder
20 g Parmesan Cheese
(Shredded)

Nutrition

Amount per serving
Serving size: 40 g
Calories: 321
Total Fat: 15g
Saturated Fat: 9g
Cholesterol: 41mg
Sodium: 910mg
Total Carbohydrate: 35g
Dietary Fiber: 1g
Sugars: 3g
Protein: 11g

6. While the dough is fermenting, it's time to make the filling for the bread rolls.

7. Add mozzarella, parmesan, butter and garlic to a food processor and blitz until it forms a thick paste. Place this into the fridge to chill until you need it.

8. Shaping & Filling the Bread Rolls

9. Once the dough has finished the bulk ferment, you will need to shape and fill the bread rolls with the garlic cheese filling.

10. Weigh out the dough into whatever size balls you'd like. I've done them at 40g.

11. Take each piece of dough and add a small ball of filling (approx. 7g) to the centre. Pinch the dough around the filling and gently roll into a ball.

12. Once you have filled and shaped all of the bread rolls, arrange them on a tray to form the shape of a Christmas tree. Cut out a star if you like and elongate one of the rolls to form the trunk.

13. Cover the Christmas Tree and allow the rolls to proof and get nice and puffy. See notes for using the fridge for proofing.

14. Baking the Christmas Tree

15. Preheat the oven to 180C/356F.

16. Take the ingredients for the garlic butter topping and blend together. Using a pastry brush, lightly brush a little onto each bread roll (save the rest for when the Christmas Tree comes out of the oven).

17. Bake the Christmas Tree at 180-C/356F for approximately 20 minutes or until the rolls are golden brown.

18. Take the Christmas Tree out of the oven and brush on the rest of garlic butter topping so that it melts into the rolls. Sprinkle with fresh rosemary or whatever herbs you would like.

19. Transfer onto a cooling rack and allow to cool a little before serving (you want it to be warm but not scalding hot).

20. Serve with Marinara Sauce for dipping.



Sourdough Ciabatta

Side Dish • Bread sourdough • Mexican food
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

1 cup bubbly and active
sourdough starter (227
grams)
2 cups water (472 grams)
1 tablespoon salt (17 grams)
4 ½ cups bread flour (630
grams)

Nutrition

Amount per serving
Serving size: 1
Calories: 332
Total Fat: 2g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 798mg

Directions

1. Feed sourdough starter 4-12 hours before starting the sourdough ciabatta dough.
2. Gently combine the starter, water, salt and flour in a large mixing bowl. Allow the dough to rest for 30 minutes to autolyse.
3. Perform three series of stretch and folds each 30 minutes apart. (Make sure to cover the bowl with plastic wrap, foil, or a damp tea towel in between so the dough doesn't dry out.)
4. To do this, first stretch the dough up about 6 -12 inches on one side, and then push it in to the center of the dough. Turn the bowl a quarter turn, and repeat the process, turn a quarter turn, repeat the stretch and fold.

Total Carbohydrate: 67g
Dietary Fiber: 3g
Sugars: 0g
Protein: 11g

5. Cover the bowl with a damp tea towel, and allow it to rise until doubled. The time this takes will depend on the temperature of your house and how active your starter is. For me, this usually takes about 4 hours.

6. Transfer the dough to the refrigerator and allow it to ferment for 12-24 hours.

7. The next day, slide the dough out of the bowl and onto a floured work surface. Be careful not to deflate the bubbles.

8. Gently shape the dough into a rectangular shape, and dust the top with flour.

9. Divide the dough into 8 equal pieces by cutting it down the middle lengthwise and then making three cuts on each side.

10. Use the bench scraper to gently transfer the rolls to parchment paper.

11. Cover with a tea towel and allow to rise 1-2 hours.

12. Preheat pizza stone at 475 and put a cast iron skillet on the bottom rack.

13. Add a bit of water to the cast iron skillet on the bottom rack for steam (this helps the crust to develop a golden color and give it an extra-crusty crust).

14. Slide the loaves onto the pizza stone (with the parchment paper) or a large baking sheet, and place into the hot oven.

15. Bake for 25 minutes or until the crust is golden.

16. Move to a cooling rack to cool.



Sourdough Cibatta Rolls Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 6 cibatta rolls | **Prep time:** 2 hours 15 mins | **Cook time:** 20 mins

Ingredients

100 g Sourdough Starter
360 g Water
12 g Salt
450 g Bread Flour ((or you can use all purpose flour))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 286
Total Fat: 1g
Saturated Fat: 0.2g
Sodium: 780mg
Total Carbohydrate: 58g
Dietary Fiber: 2g
Sugars: 0.2g

Directions

1. Feed Your Sourdough Starter Traditional cibatta bread is made using a preferment or biga. In this sourdough cibatta recipe, your sourdough starter is the preferment, so ensure your sourdough starter is active and at room temperature. It should be fed within 6 to 8 hours of making your sourdough cibatta bread.

2. Mix the Dough In a large mixing bowl, combine 100g of sourdough starter and 360g of water until the sourdough starter is well dissolved. Then add the flour and salt and mix until all the ingredients come together into a shaggy dough.

3. Autolyse Cover the bowl with a plastic cover or damp cloth and let the dough rest for about 30 minutes to 1 hour. This autolyse process allows the flour to fully hydrate.

Protein: 9g

4. Stretch and Fold Over the next 2 hours, you will need to gently stretch and fold the dough. Try to do 2 to 4 sets of stretches and folds during this 2 hour period. To fold, wet your hands and lift one side of the dough, stretch it, then fold it over the center. Repeat with all four sides of the dough.

5. Bulk Fermentation Cover the bowl and let the dough sit at room temperature until it rises around 50%. This is a very high hydration dough so it won't take as long as a regular sourdough loaf.

6. Once the dough has risen, gently pull the edges of the dough into the centre to create a sticky ball. Cover and place in the fridge for around 8 to 12 hours (you can leave it up to 24 hours if you like, but I find I get best results from 12 hours).

7. Divide and Shape When you are ready to shape the sourdough cibatta dough, take the bowl out of the fridge. Generously dust a clean surface with all purpose flour. Use a silicone dough scraper to flip the sourdough cibatta dough out onto the floured countertop with the sticky side on the top. Gently pull the dough out into a rough rectangle. It definitely doesn't have to be perfect, this is rustic Italian bread. Generously cover the top of the dough surface in flour (this will help with the next step). Use a metal dough scraper to cut the dough into 6 fairly even pieces. Alternatively, you can cut the dough down the middle and create two equally shaped loaves.

8. Final Proof Take a baking peel or pizza peel and generously cover it in all purpose flour. If there are any odd shaped rolls, you can gently pull the edges together to neaten them up, or just leave them as they are. Sprinkle the top of the rolls with a generous amount of flour and gently transfer them to the prepared baking peel. Allow the sourdough cibatta rolls to proof at room temperature until they have visibly puffed up and developed a slightly airy texture. Remember you were working with cold dough, so this might take a bit longer than you'd expect. I don't cover my sourdough cibatta rolls while they proof, but you can if you want to. I just put a fly net dome over them

to stop the flies, but that's it.

9. Preheat the Oven When your sourdough cibatta rolls are ready to bake, preheat your oven to 475°F (245°C) with a baking stone placed on the middle rack. See notes for information about steam for this bake.

10. Baking When you're ready, carefully transfer the cibatta rolls to the hot baking stone in the oven (if you've added enough flour they should easily slide across). Bake for about 20 minutes, or until the rolls are golden brown and have a crisp crust.

11. Cool and Enjoy Allow the ciabatta rolls to cool on a wire rack. Once cooled, they're ready to be enjoyed with your favorite spreads or as sandwich rolls.



Sourdough Cinnamon Raisin bread

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 40 mins | **Cook time:** 40 mins

Ingredients

- ☐ 100 g Sourdough Discard (unfed sourdough starter - or see notes for using active sourdough starter)
- ☐ 300 g Water
- ☐ 1 Egg
- ☐ 60 g Brown Sugar
- ☐ 5 g Yeast (instant or active dry yeast is fine - or see notes for using active sourdough starter)
- ☐ 550 g Bread Flour
- ☐ 10 g Salt
- ☐ 40 g Butter (softened at room temperature)
- ☐ 100 g Raisins (increase to

Directions

1. I have written these instructions to make the dough by hand. It is a sticky dough when you add the butter, but it's totally doable by hand. You can definitely use a stand mixer if you prefer (I've added notes for this at the bottom of the recipe card).
2. In a large bowl, whisk together sourdough discard, water, egg and brown sugar. Once it's well combined, add the yeast to the liquid and stir through.
3. Now add the bread flour and salt to the bowl and bring this together into a shaggy dough. Allow this to sit for around 30 minutes.
4. Once the dough has been sitting for 30 minutes, tip it onto the counter and add a little of the soft butter on top of the shaggy dough. Knead the dough until the

150g if you want heavy raisins)

☐ 5 g Cinnamon (approx. 2 teaspoons)

butter has been distributed through, then add a little more butter until all the butter has been added.

5. Don't worry if the dough feels slimy or too sticky. Keep kneading. This dough is similar to a brioche dough in that it will get quite unworkable until you really push the butter into the dough. All of a sudden it will come together.

6. Once the butter has all been added, sprinkle the raisins through the dough as you continue to knead.

7. The dough will take around 10 minutes to knead by hand and will become silky and elastic.

8. Once the dough has been sufficiently kneaded, place it into a bowl and cover with a plastic food cover. Allow the dough to double in the bowl before moving onto the next step.

9. Because we've added a little commercial yeast, this won't take too long (I've added notes below in case you don't want to use yeast and want to use your active starter instead).

10. Once the dough has doubled, tip it out onto the counter top with the smooth side underneath and the sticky side on the top. Gently ease the dough out into a rectangle. It should be quite easy to do this as the dough is very elastic.

11. Sprinkle the dough with cinnamon so that it is evenly covered.

12. Roll the dough up into a log and tuck the ends under. Place the dough into an oiled sandwich loaf tin and gently press it down so that it fills up the base of the tin. Place a plastic food cover back onto the pan and leave it to rise up and get nice and puffy. Ideally, you want it to just peak above the rim of the pan before you bake it.

13. Once the dough has risen, you'll need to bake your

loaf.

14. Turn your oven on and set the temperature to 180C/350F.

15. Lightly egg wash the top of the dough.

16. Bake your bread at 180C/350F for around 40 to 45 minutes or until the loaf is golden brown. I like putting this loaf on a lower rack in the oven. Just watch the top as the egg wash is prone to getting dark quite quickly.

17. Remove from the loaf tin and allow to cool on a wire rack.

18. Notes

19. Sourdough Discard

20. You can use 100g sourdough discard with 5g commercial yeast or you can use 100g active, bubbly sourdough starter without yeast. I have provided timelines for both of these options in the main body of the post above.

21. Using a Stand Mixer

22. I have provided instructions for kneading by hand above, however you can easily make this recipe in a stand mixer (it's actually easier!).

23. Add the ingredients to the bowl in the order shown on the recipe card, but when it gets to kneading, use the dough hook on your stand mixer.

24. You can add the butter and the raisins at the same time.

25. Knead the dough in 2 minute increments, with a small rest after each 2 minutes until the dough is soft and elastic and doesn't stick to the sides of the bowl.

26. You can also make this recipe in a Thermomix using the knead function. It takes around 5 minutes for the dough to be sufficiently kneaded and the raisins incorporated.

27. You can read more about using a stand mixer for sourdough bread [here](#).



Sourdough Cinnamon Rolls With Cream Cheese Topping

Breakfast, Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 12 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 sourdough starter, bubbly and active (113 grams)
1/2 cup water (118 grams)
4 cups all-purpose flour (540 grams)
1/2 cup melted coconut oil
1/2 cup honey (168 grams)
2 eggs
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup softened butter (114 grams)
1 cup brown sugar (200

Directions

1. In the bowl of a stand mixer, combine active sourdough starter, flour, honey, water, eggs, and melted coconut oil. Mix together until smooth, glossy, and passes the windowpane test.
2. Place the dough in a greased bowl and cover the with a beeswax wrap, foil or plastic wrap.
3. Allow to rest in warm place overnight, or up to 12 hours.
4. The next day, preheat the oven to 375 degrees.
5. Add the baking soda, baking powder and salt to the dough and mix in the stand mixer on medium speed for

grams)
2 tablespoons cinnamon
6 ounces cream cheese
1/2 cup heavy cream (120 grams)
1/2 cup maple syrup or honey (168 grams for honey)
2 teaspoons vanilla extract

Nutrition

Amount per serving
Serving size: 1
Calories: 562
Total Fat: 27g
Saturated Fat: 18g
Cholesterol: 78mg
Sodium: 327mg
Total Carbohydrate: 74g
Dietary Fiber: 4g
Sugars: 32g
Protein: 9g

about 5 minutes, or knead with your hands. Combine well.

6. In a separate bowl, combine softened butter, brown sugar, and cinnamon. Stir to combine.

7. Lightly dust the counter with flour, and roll out the dough into a 1/4 inch thick rectangle.

8. Add butter and cinnamon-sugar filling to the top of the dough and spread evenly.

9. Roll the dough up as tightly as you can. When you get to the end, pinch the edge into the main roll, to create a seam.

10. Slice to make 12 even rolls.

11. Place the rolls into a well-seasoned 14" cast iron skillet or baking dish.

12. Bake at 375 degrees for 20-25 minutes or until the rolls are lightly browned and the dough is cooked through. Allow them to cool a bit.

13. In a medium saucepan, over medium heat, add cream cheese, heavy cream, maple syrup or honey, and vanilla extract. Stir until combined. Use an immersion blender to get the frosting extra smooth, if desired.

14. Pour over cinnamon rolls and enjoy.



Sourdough Cornbread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 9 | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

1 cup yellow cornmeal
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup milk
1/4 cup melted butter (or
other neutral oil)
1/2 cup starter
1 tsp baking soda
2 tsp baking powder
1 large egg
1 tsp salt

Nutrition

Amount per serving

Directions

1. Combine cornmeal, flour, sugar, milk, butter, and sourdough starter. Mix well.
2. Cover with plastic wrap, a damp tea towel, lid, or foil. Allow to ferment for 8-18 hours. Or skip this step and bake one time.
3. The next day, preheat oven to 400.
4. Sprinkle baking soda, baking powder, and salt over the fermented dough. Add an egg and mix well. This is easiest using a stand mixer.
5. Pour into a 8x8 greased pan.
6. Bake for 20 minutes or until a toothpick comes out

Serving size: 1
Calories: 178
Total Fat: 6g
Saturated Fat: 4g
Cholesterol: 35mg
Sodium: 566mg
Total Carbohydrate: 28g
Dietary Fiber: 1g
Sugars: 12g
Protein: 3g

clean and the edges of the cornbread are turning golden in color.

7. Allow to cool. Slice and serve.



Sourdough Dinner Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly (113 g)
1/4 cup sugar (50 g)
3/4 cup warm water (177 g)
1/4 cup melted butter (56 g)
1/2 tsp sea salt (2 g)
2 1/2 cups all-purpose flour
(350 g)
Egg (for egg wash)

Nutrition

Amount per serving
Serving size: 1
Calories: 253
Total Fat: 7g

Directions

1. In a stand mixer bowl, add ingredients.
2. Knead on speed 2 (for a Kitchen Aid) for 10-15 minutes using the dough hook, until the dough becomes smooth, stretchy, and can pass the windowpane test.
3. Place in a greased bowl and cover with a towel.
4. Allow to rise overnight (8-24 hours).
5. The next day, divide the dough into eight equal parts and put in a greased 9x13 or 8x8 dish. Allow it to rise until doubled, approximately one to two hours.
6. Preheat oven to 375

Saturated Fat: 4g
Cholesterol: 39mg
Sodium: 202mg
Total Carbohydrate: 42g
Dietary Fiber: 2g
Sugars: 6g
Protein: 6g

7. Brush top with egg wash (optional, but will give it that lovely golden color).

8. Place the rolls into the oven for about 25-30 minutes, or until they start turning golden brown.

9. Top with melted butter if desired.

10. Allow to cool, and enjoy.



Sourdough Discard Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 50 mins

Ingredients

1 1/4 cup water (295g)
2 1/2 tsp yeast or one packet (7g)
2 tsp salt (10g)
1 cup sourdough discard (255g)
4 cups All-purpose flour 575g

Nutrition

Amount per serving
Serving size: 1
Calories: 224
Total Fat: 1g
Saturated Fat: 0g

Directions

1. Warm water to about 110 degrees. Add active dry yeast and stir. Allow to sit for about five minutes until it gets nice and bubbly.
2. In a large bowl, whisk together salt and flour.
3. Add sourdough starter and yeast/water mixture.
4. Mix well with a large spoon or silicon spatula. It will be a shaggy dough.
5. Cover with a lid or plastic wrap and leave at room temperature for around 12 hours.
6. The next day, preheat the oven to 450. Place your dutch oven and lid into the oven to preheat.

Cholesterol: 0mg
Sodium: 494mg
Total Carbohydrate: 46g
Dietary Fiber: 2g
Sugars: 0g
Protein: 7g

7. Turn the dough on a lightly floured surface. The dough will be pretty sticky.

8. Shape into a ball by pulling the sides and bringing them into the center. I do this about 4-6 times. Flip the ball over, seam side down.

9. Taking your hands, grab the dough and pull it towards you a few times rotating the dough after each pull. This adds tension (as does the last step) to the dough, which helps the dough rise more during baking.

10. Place the dough on parchment paper. Cover with a towel and allow to rise in a warm place for 30 minutes to an hour.

11. Slash with a lame or knife (if desired) and place the parchment paper and dough into the dutch oven and cover with a lid.

12. Place the dutch oven into the oven and turn the heat down to 400 degrees. Bake with the lid on for 30 minutes, then remove the lid and bake for about 20-30 minutes until golden brown.

13. Allow to cool completely before slicing



Sourdough Discard Crackers

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 60 crackers | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

- ☐ 220 g Sourdough Discard unfed sourdough starter
- ☐ 80 g All Purpose Flour
- ☐ 50 g Whole Wheat Flour
- ☐ 5 g Salt
- ☐ 30 g Butter soft
- ☐ 30 g Parmesan Cheese shredded
- ☐ 20 g Olive Oil for brushing
- ☐ 10 g Sea Salt for topping
- ☐ Fresh Rosemary

Directions

1. Preheat oven to 350F/180C.
2. Add sourdough discard, flour, soft butter, salt and parmesan to a mixing bowl and bring the ingredients together to form a pliable dough (see notes).
3. Divide the dough into two portions (this makes it easier to roll).
4. Place each ball onto a piece of parchment paper and flatten out with your hands into a rough rectangle.
5. Sprinkle on the rosemary and push it into the dough gently.
6. Now roll out to a thin sheet of dough using a rolling

pin. You want it around 1/16" or 1.5mm thick. The thinner you can get it the better because thick crackers won't cook properly and won't crisp up in the oven.

7. The dough should not be sticky at all and easy to roll - however see notes below for some troubleshooting if your dough is sticky.

8. Use a cracker roller to perforate dough. If you don't have a cracker roller you can use a cookie cutter or knife to cut into crackers and then pierce each one with the tines of a fork.

9. Place each parchment paper with dough on top onto a baking sheet. This recipe will generally need two baking trays.

10. Brush dough with olive oil and sprinkle with salt.

11. Bake at 350F/180C for around 25 minutes or until crackers are golden and crisp.

12. Let the crackers cool on a rack before breaking into individual pieces.



Sourdough Discard Garlic Rolls

Side Dish • Bread sourdough • Dinner
www.thisjess.com

Serving size: 9 rolls | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

¼ cup non-dairy milk (or regular dairy milk, warmed to 110°F)
1 ½ teaspoons instant yeast
2 teaspoons granulated sugar
1 ¾ cups + 1 Tablespoon all-purpose flour
200 grams (about ¾ cup) sourdough discard (unfed, at room temperature)
1 egg (lightly beaten)
1 teaspoon kosher salt
3 Tablespoons unsalted butter (divided)
3 Tablespoons unsalted

Directions

1. Combine the warmed milk, instant yeast, and sugar in the bowl of a stand mixer*. Add the flour, sourdough discard, beaten egg and salt. With the mixer on low speed, slowly add 2 Tablespoons of melted butter. Increase speed to medium and mix until a shaggy dough forms.
2. Transfer the dough to a smooth work surface and knead until a smooth dough forms, about 3-4 minutes. The dough should be smooth and slightly tacky (but not sticky). If needed, add more flour or milk (1 Tablespoon at a time) to reach your desired consistency.
3. Transfer the dough to a large greased bowl and cover with plastic wrap. Let rise for about 90 minutes, or until doubled in size.

butter (melted)

½ teaspoon garlic powder

1 Tablespoon fresh parsley
(chopped)

flaky sea salt

4. Brush an 8x8-inch baking pan with 1 Tablespoon melted butter and set aside.

5. Turn the dough onto a smooth work surface and divide into 9 equal-sized pieces. This doesn't have to be exact, but if you do want perfectly identical rolls, weigh the dough and divide that number by 9 to determine how much the dough for each roll should weigh. Roll each piece of dough into a ball in the palm of your hand, then place the rolls into the prepared baking pan. Repeat until you have 9 rolls.

6. Cover the baking pan with plastic wrap and let the rolls rise for 60 minutes, until puffed and doubled in size.

7. Preheat the oven to 375°F. Brush the rolls with 1 Tablespoon melted butter. Bake for 20-25 minutes until golden brown.

8. While the rolls bake, melt the remaining 3 Tablespoons unsalted butter. Remove from heat, then add the garlic powder and chopped parsley and stir to combine. Remove the rolls from the oven and immediately brush with the parsley and butter mixture. Serve while warm.



Sourdough Discard Pizza Crust

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 2 mins | **Cook time:** 10 mins

Ingredients

Sourdough discard
Italian Seasoning
Salt
Olive Oil
Pizza Stone or Cast Iron
Skillet

Nutrition

Amount per serving
Serving size: 1
Calories: 213
Total Fat: 7g
Saturated Fat: 2g
Cholesterol: 5mg
Sodium: 308mg

Directions

1. Preheat a pizza stone, or cast iron skillet, on 425 degrees.
2. When the oven is preheated, and the pans are scorching hot, take them out of the oven.
3. Drizzle your baking vessel (stone or skillet) of choice with a little extra virgin olive oil.
4. Ladle sourdough starter onto the hot pan. Now, this is the part that will really bother my recipe-lovin, rule-abidin blog readers. I am not going to give you an amount. I can't. You just spread it out until you have a nice thin layer in the size you want. If you want to see how this looks, watch the video in the blog post.

Total Carbohydrate: 32g
Dietary Fiber: 3g
Sugars: 1g
Protein: 7g

5. Hit it with another drizzle of olive oil.
6. Sprinkle it with salt and Italian seasoning.
7. It will already start to bake when it makes contact with the pan. This is totally good and expected.
8. Pop it back in the oven, until crispy, and easily pulls up from the pan. About 10 minutes.



Sourdough Discard Pretzels

Appetizer • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 15 | **Prep time:** 15 mins | **Cook time:** 15 mins

Ingredients

3 teaspoons active dry yeast (9g)
1 cup water (236 g)
1 cup sourdough discard (285 grams)
2 tablespoons honey (42 g)
2 teaspoons salt (14 g)
4 cups unbleached all purpose flour (560 g)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar
1 egg yolk
1 tablespoon water

Directions

1. Whisk the warm water and yeast together in the bowl of your stand mixer. Cover and allow to sit for 5 minutes. It should get nice and bubbly.
2. To the bowl of a stand mixer with the dough hook attachment, add the sourdough discard, honey, salt and flour.
3. Beat on low speed for 2 minutes. Alternatively, you can turn the dough out onto a lightly floured surface and knead the dough by hand for 5-10 minutes.
4. Place the dough in a large mixing bowl that has been lightly greased.
5. Cover the bowl with aluminum foil, a beeswax wrap,

Nutrition

Amount per serving

Serving size: 1

Calories: 147

Total Fat: 1g

Saturated Fat: 0g

Cholesterol: 12mg

Sodium: 558mg

Total Carbohydrate: 30g

Dietary Fiber: 1g

Sugars: 3g

Protein: 4g

plastic wrap, or a wet tea towel.

6. Let the dough rise at room temperature for 60-90 minutes, or until doubled in size.

7. Divide the dough into 15 equal pieces.

8. Roll each piece into a 18" rope and then create a U-shape.

9. Take the two ends of the rope and create a twist with the dough.

10. Twist it twice and then press the ends of the dough into the bottom of the U-shape. Make sure to pinch the dough together well to prevent the dough from unraveling during the boiling process.

11. Cover with a tea towel and let the dough rest in a warm place for 30 minutes to one hour, or until puffy.

12. Preheat the oven to 425°F.

13. Bring water in a large stockpot to a boil and add 1 tablespoon of baking soda and 1 tablespoon of brown sugar.

14. Add the pretzels to the boiling water and boil for 30 seconds on each side, being careful not to overcrowd.

15. Using a slotted spoon, remove the pretzels and place on a parchment lined baking sheet.

16. Brush each pretzel with egg wash and sprinkle with coarse salt or pretzel salt.

17. Bake for 15 minutes, or until golden brown.

18. Another option is to bake and then once they are done baking, brush with melted butter and dip in cinnamon sugar. Yum.



Sourdough Discard Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 15 mins | **Cook time:** 45 mins

Ingredients

3 teaspoons active dry yeast (9 grams)
1 tablespoon honey (21 grams)
4 tablespoons butter, softened (57 grams)
1/2 tablespoon salt (8 grams)
1 cup sourdough discard (285 grams)
1 cup water (236 grams)
4 cups all purpose flour (560 grams)

Nutrition

Amount per serving

Directions

1. Whisk together warm water, honey, and yeast. Allow it to sit at room temperature for about 5 minutes. The mixture should get nice and bubbly.
2. To a bowl of a stand mixer with dough hook attachment, add all of the ingredients.
3. Knead on low speed until dough is smooth and elastic- about 10 minutes or so. It may take longer. You can also do this by hand. It shouldn't stick to the sides of the bowl.
4. To check to make sure the gluten has developed enough so the bread is nice and fluffy, it should pass the windowpane test. Grab a small ball of the dough and stretch it into a square. It should stretch thin enough to see through without breaking.

Serving size: 1
Calories: 245
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 12mg
Sodium: 382mg
Total Carbohydrate: 43g
Dietary Fiber: 2g
Sugars: 2g
Protein: 6g

5. Place the dough in a greased bowl with a lid, plastic wrap, or towel.

6. Let the dough rise (also known as bulk rise) for about 1-2 hours (or until it about doubles in size) in a warm place like on top of a stove or on top of the refrigerator.

7. Grease a bread pan or add parchment paper.

8. Roll the dough flat into a rectangle and roll it up. Pinch the ends to the rest of the loaf.

9. Add the shaped bread dough to the parchment lined or buttered loaf pans seam side down. Second rise for 30 minutes to an hour at room temperature, or until doubled. Covered with a towel.

10. Optional: whisk an egg in a small bowl. Brush on top of the dough.

11. Bake the sandwich loaf at 375 for about 45 minutes, or until a lovely golden brown color on top.

12. Allow to cool completely before slicing or storing.



Sourdough Farmhouse White Sandwich Loaf

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 1 Loaf | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

270 g Water ((warm))
85 g Milk ((warm))
45 g White Sugar
120 g Sourdough Starter
((fed and bubbly))
50 g Butter ((melted but
cooled))
600 g Bread Flour
12 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2652
Total Fat: 71g

Directions

1. Premix & Autolyse: Add your milk, water and sugar to a large bowl and stir until the sugar is dissolved. It does help if you warm your milk and water just a little.
2. Now add the sourdough starter to the liquid ingredients and stir to dissolve it a little.
3. Now add the rest of your ingredients - bread flour, salt and butter. Mix them together until a shaggy dough forms. Cover with a damp kitchen towel or elastic food cover and let it sit for around an hour.
4. Kneading Your Farmhouse White Sandwich Dough: You can knead this dough by hand or in a stand mixer or Thermomix. Either way is fine and you'll end up with soft, elastic dough that is slightly sticky, but shouldn't stick to your hands. Kneading by hand -

Saturated Fat: 40g
Cholesterol: 178mg
Sodium: 6453mg
Total Carbohydrate: 421g
Dietary Fiber: 13g
Sugars: 41g
Protein: 76g

knead the dough for around 10 minutes or until it is soft and elastic. The dough should feel slightly sticky but not be a big mess. Stand Mixer - you'll need to use your dough hook. Knead for 2 minutes, then give your mixer a rest for 2 minutes. Knead again for 2 minutes and so on. The dough should come away from the sides of the bowl when it's done. Thermomix - knead using the dough function for 5 minutes.

5. Bulk Ferment: Once your dough is kneaded sufficiently, you need to bulk ferment it. If you're using a stand mixer, it's fine to leave it in the mixing bowl. If you're using a Thermomix you'll need to tip your dough into a glass or ceramic bowl to finish its bulk ferment. At this point, you can just leave the dough as it is, covering it with some plastic wrap to stop it drying out. If you prefer your dough to be a bit neater, you can wet your hands and fold it into a neat ball. As with any sourdough bread, the bulk ferment time will depend on the temperature in your kitchen and of course the strength of your starter. You're looking for your dough to be just UNDER double. Now remember this is an enriched dough and it's a lower hydration so it will take longer than a lean dough. Try to put it somewhere warm if you can.

6. Shaping: Once your dough has finished its bulk ferment you can shape your dough. Before you start shaping, lightly butter or oil your loaf tin (I've used olive oil for the loaf in the photos). Ease your dough out of the bowl using a silicone dough scraper, remembering to have the smooth side on the counter and the sticky side facing up. You shouldn't need any flour for this as your dough shouldn't stick (it's such a beautiful silky, enriched dough). Gently ease your dough out into a rough rectangle, with the shortest side in front of you. Pop any large bubbles and gently flatten the dough using your fingertips. Then roll the dough up into a log (using the short side) and tuck the ends under. Leave the dough to sit and relax for around 30 minutes. After 30 minutes, tighten up the log by pulling the dough a little, using the sticky underside to create tension. Then simply plop the log into your buttered tin.

7. Second Rise: Once your bread has been shaped and

is in the tin, you'll need to let it rise again so that it fills up the shape of the tin. This should only take a few hours, but like the bulk ferment, this will depend on the strength of your starter and the temperature of your kitchen. You'll know it's done when it's risen above the lip of the tin (if you're using an open tin). It will be rounded on the top. When you poke it it will leave a slight indent but spring back nice and slowly. If you shaped it quite tight, you'll see some tension on the top of the dough as it's risen.

8. Baking Your Sandwich Bread: Preheat your oven to around 180C/350F. Let your oven warm for around 10 minutes and then place your sandwich loaf in the oven and bake for approximately 40 minutes or until the top is golden brown. It may take a little longer depending on your oven - you'll know it's done when it's golden brown on top and sounds hollow when you tap the base.

9. Once your dough is baked, remove it from the tin and leave to cool on a wire rack. Brush the top with some melted butter for a richer flavored, softer crust. Ideally, leave it for at least 90 minutes before you cut into it. Enjoy!



Sourdough Hawaiian Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 18 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1 Cup Pineapple Juice
½ cup milk
½ cup sugar
½ cup starter
¼ cup unsalted butter
softened
1 teaspoon vanilla
1 large egg
2 teaspoons salt
5 cups All Purpose Flour
1 egg yolk
2 Tablespoon water

Directions

1. Add all of the ingredients (except the egg wash) to the stand mixer with a dough hook.
2. Knead until smooth and elastic. About 10-15 minutes.
3. Place dough in a greased bowl and cover with plastic wrap or a tight lid.
4. Allow to rise overnight. About 8-12 hours.
5. Divide dough into 18 even rolls and place in a greased 9x13 baking dish.
6. Cover with a towel and allow to rise until doubled. About 1-3 hours depending on the temperature of your

Nutrition

Amount per serving

Serving size: 1

Calories: 193

Total Fat: 4g

Saturated Fat: 2g

Cholesterol: 38mg

Sodium: 98mg

Total Carbohydrate: 34g

Dietary Fiber: 1g

Sugars: 7g

Protein: 5g

home.

7. Once the dough has doubled, create the egg wash and brush over the dough.

8. Bake for 20-25 minutes at 375 until the rolls are golden in color.

9. Cool.



Sourdough Pastry Braid

Dessert • Bread sourdough, Cake • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. Add the flour, sugar, sourdough starter, milk, egg, vanilla and salt to the bowl of a stand mixer with the dough hook attached. Mix on low speed until the dough becomes smooth and glossy. You can also easily do this by hand. Mix and knead to make a shaggy, sticky dough. Continue to knead for about 5-10 minutes
2. Form the dough into a ball and place in a bowl. Cover with plastic wrap, foil, or a beeswax wrap and place in a warm spot for about 4 hours.
3. Place the bowl in the refrigerator to continue fermenting for 8 hours, or up to 3 days.
4. To roll the butter block out into a 6" by 8" inch rectangle, place the sticks of butter on a large piece of

8 ounces cream cheese
1/4 cup granulated sugar
1 large egg yolk
1 teaspoon lemon juice
1/2 teaspoon vanilla extract
3/4 cup cup fresh, canned or frozen fruit
Lemon curd
Pie filling
Jam
1 large egg white, beaten lightly with 1 tablespoon cold water
1 cup confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla
pinch of salt

Nutrition

Amount per serving
Serving size: 1
Calories: 323
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 90mg
Sodium: 201mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 19g
Protein: 5g

parchment paper. Sprinkle it with flour.

5. Fold the parchment paper around the butter, so that the butter will fill the entire envelope once you roll it out. You are aiming for a butter block that is 6 inches by 8 inches. You don't need to be too precise here. You just want to make sure the pastry dough can entirely encase the butter when you roll it out for laminating.

6. Tap out the butter with a rolling pin lightly to start to spread the butter, then roll smooth.

7. Chill the butter for 10 minutes. You want the butter to stay nice and cold to create the flaky butter layers. Too warm and it will just smush out. Cold butter is essential.

8. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

9. Roll it out into a 16" by 8" inch rectangle.

10. Place the butter packet in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the middle seam and sides closed, so none of the butter can escape.

11. Roll the dough, with the butter sealed inside, back out into a 16" by 8" inch rectangle.

12. Fold each side into the center again; then fold one side over the other to make a rectangle with 4 layers of dough. (See picture)

13. Wrap the dough in plastic wrap, and put it back in the refrigerator for 30 minutes.

14. Roll the dough out into another 16" by 8" inch rectangle.

15. Again, fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of

dough.

16. Wrap the dough in plastic wrap, and put it back in the refrigerator for 2 hours, up to 12 hours.

17. Preheat the oven to 400 degrees.

18. Divide the dough in half. Put the half you aren't working with back in the refrigerator, so that it doesn't get warm while you are shaping the other.

19. Roll the pastry dough out into a 12" by 9" rectangle. Visually divide the dough into three equal sections. You could also mark it with small cuts, if desired.

20. Spread the cream cheese filling down the center. Top it with fruit, jam or pie filling.

21. Using a sharp knife, cut 10 strips on each side of the filling, avoiding cutting into the center. Remove the outside strips from the top. This gives you a bit of dough to encase the filling.

22. Fold the remaining top piece of dough down over the filling.

23. Next, fold the strips to the center, alternating sides to create a braid. Angle them down a bit, so that by time you get to the bottom, there is enough dough to encase the bottom of the pastry braid.

24. Chill for one hour.

25. Brush with an egg wash.

26. Bake for 20-22 minutes, or until golden brown.

27. Spread the glaze on top. (optional)

28. Serve warm.



Sourdough Peanut Butter Cookies

Dessert • Bread sourdough, Cookie • Holiday, Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 24 | **Prep time:** 15 mins | **Cook time:** 10 mins

Ingredients

1/2 cup butter, room temp
1 cup peanut butter
1/2 cup brown sugar
1/2 cup sugar
1 egg
1 teaspoon vanilla
1/2 cup sourdough starter
1 1/2 cup flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt

Nutrition

Amount per serving

Directions

1. Preheat oven to 350°. Place parchment paper on a cookie sheet.
2. In the bowl of a stand mixer with paddle attachment, combine sugar, brown sugar, butter, peanut butter. Cream together for a few minutes until light and fluffy.
3. Add egg and mix until well incorporated.
4. Add vanilla and sourdough starter and mix until just combined.
5. In a large mixing bowl, mix dry ingredients together.
6. Add the dry ingredients to the wet ingredients about 1/3 at a time, and mix until just incorporated.

Serving size: 1
Calories: 169
Total Fat: 9g
Saturated Fat: 4g
Cholesterol: 18mg
Sodium: 139mg
Total Carbohydrate: 18g
Dietary Fiber: 1g
Sugars: 9g
Protein: 4g

7. Roll the dough into balls and place on a prepared baking sheet.

8. Using a fork, gently press the dough ball with the prongs of the fork. Then, turn the fork 90 degrees and press again to flatten and make a criss cross pattern.

9. Bake for 12-15 minutes or until the edges begin to turn golden brown.

10. Move to a cooling rack to cool.

11. The night before, mix together butter, sugar, peanut butter, sourdough starter and flour in a stand mixer bowl and cover. Allow the grains to ferment for 8-24 hours.

12. The next day, preheat oven to 350.

13. Add egg and vanilla to the sourdough starter mixture, and mix together well.

14. Sprinkle the remaining dry ingredients into the bowl and stir.

15. For best results, refrigerate dough for at least one hour or up to 24 hours prior to baking.

16. Bake cookies for 10 minutes or until the edges start to turn golden amber color.



Sourdough Pfeffernusse Cookies - The Pantry Mama

Dessert • Bread sourdough, Cookie • Holiday
www.pantrymama.com

Serving size: Servings 34 cookies | **Prep time:** 20 mins | **Cook time:** 15 mins

Ingredients

- ☐ 1 tsp Cinnamon (ground)
- ☐ ½ tsp Nutmeg (dried and ground)
- ☐ 1 tsp Ginger (dried and ground)
- ☐ ½ tsp All Spice
- ☐ ¼ tsp Black Pepper (finely cracked - see notes)
- ☐ ¼ tsp Cloves
- ☐ 3 g Salt (¼ tsp)
- ☐ 3 g Baking Soda (½ tsp)
- ☐ 150 g Brown Sugar
- ☐ 110 g Butter (softened at room temperature)

Directions

1. There is no need to preheat the oven for these cookies when you mix the dough because the dough needs to ferment in the fridge for at least a few hours before they are shaped and baked.
2. In a small bowl, combine the cinnamon, nutmeg, ginger, all spice, black pepper, cloves, salt and baking soda and set aside.
3. In a medium sized mixing bowl, add the butter and brown sugar and whisk until well combined.
4. Now, to the butter and brown sugar add the vanilla extract, egg, molasses and sourdough starter. Whisk until the batter is light and fluffy. The sourdough

- ☐ 5 g Vanilla Extract
 - ☐ 1 Egg
 - ☐ 85 g Molasses
 - ☐ 100 g Sourdough Starter (or sourdough discard)
 - ☐ 330 g All Purpose Flour
- Sugar Glaze
- ☐ 250 g Powdered Sugar (icing sugar or confectioners sugar)
 - ☐ 20 g Hot Water (you might need a little extra depending on how thick or thin you want the glaze)

starter will make the mixture seem a little marshmallowy.

5. To this bowl, add the flour and spices you combined earlier and mix with a spatula to form the cookie dough. Cover with plastic and place into the fridge to ferment and firm up. You can leave the cookie dough in there for up to 24 hours, but a minimum of 2 hours is sufficient. The longer you leave it, the longer your sourdough starter has to do it's job.

6. When you're ready to bake

7. When you're ready to bake the cookies, preheat your oven to 350F (175C) and line two large baking trays with parchment paper.

8. Using a cookie scoop, form balls of dough and gently roll them in your hands before placing on the cookie trays. Allow around 2 inches between each cookie ball as they do spread a little.

9. Bake the cookies for around 15 minutes, or until the cookies are golden and firm to the touch with just a little crackling on top.

10. Remove from the oven and transfer to a wire rack to cool just a little.

11. While the cookies are cooling, add the water to the powdered sugar and stir to form a thick glaze.

12. Dip the warm cookies in the glaze and place on the wire rack until cool and the glaze is set.

13. Notes

14. Spices - I have measured the spices using volume measurements because they are too small amounts to register on most scales. You can add mace and anise to the spice mix if you would like to.

15. Black Pepper - you can use white pepper if you

prefer. I've used black pepper because I prefer the taste and I didn't have white pepper on hand.

16. Sugar Glaze - If you don't want to dip the cookies in a sugar glaze, you can roll the warm cookies in powdered sugar. Give them a generous dusting and then allow them to cool on a wire rack.



Sourdough Pita Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 5 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly
1 cup water
1/2 cup whole wheat flour
2 cups all purpose flour
1 tablespoon sugar
2 tablespoons olive oil, plus
more for oiling bowl
1 teaspoon salt

Nutrition

Amount per serving
Serving size: 1
Calories: 202
Total Fat: 4g

Directions

1. Combine everything in the bowl of a stand mixer with the dough hook.
2. Knead on medium/low speed for 10 minutes or until dough is stretchy and smooth.
3. Oil a large bowl. Place the dough in the bowl and add a lid or plastic wrap. and allow to rise until doubled.
4. Let the dough rise in a warm place until doubled in size. About 4-6 hours at room temperature or up to 12 in the refrigerator.
5. Divide the dough into 8 equal portions and shape into small balls on a lightly floured surface

Saturated Fat: 1g
Cholesterol: 0mg
Sodium: 267mg
Total Carbohydrate: 37g
Dietary Fiber: 2g
Sugars: 2g
Protein: 5g

6. Let the dough rest for 15 minutes to relax gluten.

7. Roll each ball of dough into a 6" thin circle with a rolling pin, no more than 1/4" thick.

8. Allow them to rise a little until puffy (about 30 min-1 hr). Cover with a damp tea towel during this final rise to avoid the dough drying out.

9. While the pitas are doing their last rise, get a large pizza stone or cast iron skillet preheating in the oven at 500 degrees. You want to use a heavy vessel so that it can retain the heat. When the pitas hit the hot surface they release steam in the oven, and cook rapidly, creating the pocket that is so great for sandwiches or pita pockets!

10. Place the pita bread dough onto the hot baking surface and place into a hot oven. Bake for 5 minutes or so. They should puff up really nicely.



Sourdough Pop Tarts Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Pop Tarts | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

250 g All Purpose Flour
5 g Salt ((or to taste))
10 g Sugar ((optional - see notes))
230 g Unsalted Butter (must be COLD)
200 g Sourdough Starter (or Sourdough Discard)
10 g White Vinegar (or Apple Cider Vinegar)
50 g Iced Water (just in case)
1 Egg ((for egg wash))
20 g Milk ((for egg wash))
100 g Brown Sugar
5 g Ground Cinnamon ((2

Directions

1. Sourdough Pop Tart Crust
2. Add all purpose flour, salt and sugar to a large mixing bowl and stir together until well combined. Set aside for now.
3. Grate the cold butter into a bowl. If the butter starts to melt or is very soft once grated, place the bowl into the freezer. This will help to firm the butter up and make the next step much easier. I cannot stress enough how important it is for the butter to be COLD.
4. Place the cold, grated butter into the bowl with the flour, salt and sugar and use a spatula, pastry cutter or simply your finger tips to coat the butter in the flour. You want the butter to stay cold, so try to touch it as little as you can.

tsp))

10 g All Purpose Flour
100 g Powdered Sugar
15 g Milk
1/2 tsp Ground Cinnamon
5 g Vanilla Extract
125 g Strawberry Jam
6 g Corn Starch
100 g Powdered Sugar
30 g Strawberry Jam
15 g Milk

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2801
Total Fat: 190g
Saturated Fat: 119g
Cholesterol: 495mg
Sodium: 1972mg
Total Carbohydrate: 244g
Dietary Fiber: 8g
Sugars: 16g
Protein: 33g

5. Now, add the sourdough starter or discard and vinegar and bring the mixture into a dry, shaggy dough. It's best just to use your hands to squeeze the pastry dough together. It will be a rough, dry dough. If the dough really isn't coming together at all, add a little iced water until you are able to bring it together.

6. Tip the rough dough out onto the counter, divide the dough into two pieces and bring each piece into a rough ball. Wrap each ball of pastry dough in parchment paper and squash it down into a disc shape. Wrap each disc in cling wrap and place both discs into the fridge. If you prefer to just refrigerate as one ball, that's fine too. You can just divide the pastry into two pieces when you want to roll it out.

7. Leave the dough a minimum of one hour to fully hydrate and become cold. You can leave the dough in the fridge for up to 48 hours before you use it.

8. Making the Sourdough Pop Tarts

9. Before you start, mix the ingredients for the fillings together: Brown Sugar Cinnamon - combine the ingredients together and mix until well combined. It will be a sandy texture when ready. Strawberry - mix the corn starch and strawberry jam until you can't see the corn starch (the jam will be a little cloudy).

10. Roll out one disc of pastry until it's around 3mm or 1/8" thick. You want to create 12 rectangles from this dough (I've made my rectangles around 8cm x 12cm (3" x 5") - you can make your bigger or smaller if you prefer).

11. Once you've cut the 12 rectangles out, lay them on a baking sheet lined with parchment paper (it's ok to use a few trays, this is especially good if you are making 2 different fillings).

12. Egg wash each of the rectangles (you want egg wash on the whole rectangle, not just the edges).

13. Add your filling, ensuring you keep it in the middle. You'll want around a tablespoon of filling for each pop tart. You don't want to overfill them as the filling will leak out.

14. Now roll out the other disc of dough and cut another 12 rectangles, exactly the same size as the bases. Lay a rectangle of dough onto each base, gently sealing them together with your fingers.

15. Now use a fork to crimp the edges and seal the pastry edges. Pop a few holes in the top of each pop tart using your fork to ensure the topping doesn't burst out.

16. Egg wash the top of each pop tart.

17. Bake the sourdough pop tarts at 200C (390F) for around 20 minutes or until the pastry is golden brown.

18. When the pop tarts are done, remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack.

19. Pop Tart Frosting

20. While the pop tarts are cooling, mix together the ingredients for the frosting. Whether you're making both types of frosting or just one, all you need to do is combine the ingredients listed until the frosting is smooth.

21. Once the pop tarts have cooled, spread each one with as much frosting as you like. Leave them for around an hour to allow the frosting to set and enjoy!



Sourdough Puff Pastry

Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 20 | **Prep time:** 30 mins | **Cook time:** 15 hours

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. To a bowl of a stand mixer with a dough hook attachment, add the dry ingredients, sourdough starter, milk, egg, and vanilla.
2. Mix on low speed (1 or 2) for about 5 or so minutes or until it becomes smooth and glossy. You can also knead this by hand. Mix and knead to make a shaggy, sticky dough then continue to knead for about 5-10 minutes until smooth and glossy.
3. Shape into a ball and place in a greased large bowl. Cover with plastic wrap, foil, or a beeswax wrap and place at room temperature (a warm place) for about 4 hours.
4. Transfer the bowl to the refrigerator to continue fermenting for 8 hours, or up to 3 days.

1 large egg white, beaten
lightly with 1 tablespoon cold
water

Nutrition

Amount per serving

Serving size: 1

Calories: 185

Total Fat: 10g

Saturated Fat: 6g

Cholesterol: 44mg

Sodium: 119mg

Total Carbohydrate: 20g

Dietary Fiber: 1g

Sugars: 3g

Protein: 3g

5. Place the sticks of butter on a large piece of parchment paper. Sprinkle it with a little flour. Mark a 6" by 8" rectangle onto the parchment paper.

6. Fold the parchment paper around the butter with the folds on that 6" by 8" rectangle you made, so that the butter will fill the entire envelope once you roll it out (also called a butter packet). It doesn't need to be perfectly precise.

7. With a rolling pin, tap out the butter lightly to start to spread the butter, then roll smooth.

8. Chill the butter in the refrigerator for 10 minutes. You want the butter to stay nice and cold to create the layers of butter. If the butter gets too warm, it will just melt into the dough.

9. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

10. Roll it out into a 16" by 8" inch rectangle.

11. Place the butter rectangle in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the dough together down the middle seam and sides closed, so none of the butter can escape.

12. On a lightly floured work surface, roll the dough, with the butter sealed inside, into a 16" by 8" inch rectangle.

13. Fold each side into the center; then fold one side over the other to make a rectangle with four layers of folded dough.

14. Wrap the dough in plastic wrap and place in the refrigerator for 30 minutes.

15. Roll the dough out again into a 16" by 8" inch rectangle.

16. Fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of dough.

17. Wrap the dough in plastic wrap and put it back in the refrigerator for 2 hours or up to 12 hours.

18. Use in any recipe calling for puff pastry.



Sourdough Pumpkin Babka - The Pantry Mama

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 slices | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

Sourdough Pumpkin Babka Dough

- ☐ 100 g Sourdough Starter (fed and bubbly)
- ☐ 2 Eggs
- ☐ 120 g Butter (unsalted)
- ☐ 300 g Pumpkin Puree (see notes)
- ☐ 500 g Bread Flour
- ☐ 10 g Salt

Babka Filling

- ☐ 100 g Brown Sugar
- ☐ 20 g Bread Flour
- ☐ 60 g Butter (unsalted)
- ☐ 2 tsp Pumpkin Pie Spice (see notes for recipe)

Directions

1. Pumpkin Babka Dough
2. In a large mixing bowl, beat the eggs and then add the pumpkin puree and sourdough starter. Whisk together to form a smooth batter.
3. On top of the pumpkin puree mixture, add the bread flour, melted butter and salt. Bring this together into a dry, shaggy dough. Cover with an elastic food cover and allow to rest for around 30 minutes.
4. After 30 minutes, tip the dough onto a clean surface and knead until it's silky and elastic.
5. Once the dough is sufficiently kneaded, place it back into the bowl and cover. Allow the dough to bulk

☐ 1 Egg (to egg wash dough before baking)

Sugar Syrup

☐ 60 g Sugar

☐ 60 g Water

ferment at room temperature until it's risen around 50%.

6. Shaping & Filling the Sourdough Babka

7. Before you shape the dough, you'll need to mix the filling. Mix the filling ingredients together in a small bowl. Set aside until you're ready to shape the dough.

8. Once the sourdough pumpkin babka dough is risen around 50%, tip the dough out onto a clean surface and push out into a rectangle that measures around 16" x 8" (it really doesn't have to be exact).

9. Spread the filling you prepared earlier over the whole rectangle, leaving a 1" border on one of the long sides.

10. Roll the dough up into a log, finished on the side with the border of dough you left unfilled. Tuck the seam underneath the log.

11. Take a dough scraper or bench knife and slice the log in half length ways, leaving a small section still attached at one end.

12. Now twist the two lengths of dough into a rope, twisting it so that the filling is swirled around the dough.

13. Roll each end up so that the dough forms an "S" shape and carefully lift it into your chosen loaf pan.

14. Place an elastic food cover over the pan and allow the dough to rise up (around 50%) so that it fills the tin.

15. While the sourdough pumpkin babka is proofing, make a simple sugar syrup by placing the sugar and water in a small saucepan and heating until the syrup is just boiling, Turn down the heat and let it simmer for around 5 minutes, moving the syrup around the pan occasionally. Once the syrup starts to thicken, remove

from the heat and place into a bowl to cool.

16. Baking Sourdough Pumpkin Babka

17. When the dough is sufficiently proofed, preheat your oven to 180C (350F). Lightly beat an egg with a splash of water and brush it all over the dough. Bake for around 40 minutes, or until the sourdough pumpkin babka is golden brown and a skewer comes out clean.

18. Once the babka is cooked through, remove from the oven and allow to cool for around 10 minutes in the pan.

19. Carefully remove the sourdough pumpkin babka from the pan and place onto a wire rack. Brush the sugar syrup all over the babka, even on the sides. Use as much of the sugar syrup as you can.



Sourdough Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 20 mins | **Cook time:** 45 mins

Ingredients

1/2 cup butter (softened) or coconut oil (113 g)
2 tbs honey or sugar (42 g for honey or 24 g for sugar)
1 tbs salt (17 g)
1 cup starter, active and bubbly (227 g)
2 1/2 cups water (590 g)
8 cups all purpose flour (1120 g)*

Nutrition

Amount per serving
Serving size: 1
Calories: 238

Directions

1. To a stand mixer, add all of the ingredients. I like to add the flour last, so I can add a bit less or more depending on my starter's hydration.
2. Knead until dough is stretchy and smooth. You want it to pull away from the sides of the mixing bowl and be smooth and elastic – about 10 minutes. It should pass the windowpane test.
3. Allow to bulk rise for 10-12 hours in a warm place like on top of a stove or refrigerator.
4. Divide in two equal parts.
5. Shape by rolling the dough flat into a rectangle and rolling it up.

Total Fat: 6g
Saturated Fat: 5g
Cholesterol: 0mg
Sodium: 319mg
Total Carbohydrate: 40g
Dietary Fiber: 1g
Sugars: 2g
Protein: 5g

6. Add to parchment lined or buttered loaf pans.
7. Second rise for 2-4 hours at room temperature, or until doubled.
8. Bake at 375 for 45 minutes, or until golden on top. You can add an optional egg wash for more browning.
9. Allow to cool completely before slicing.



Sourdough Sausage Balls

Appetizer • Bread sourdough, Pork • Vicky Fairbanks
www.pantrymama.com

Serving size: 55 Balls | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

150 g All Purpose Flour
20 g Baking Powder ((1.5
tbsp))
1 tsp Salt ((5g))
1 tsp Pepper ((3g))
1 tsp Dried Parsley ((can sub
for chives or other herb of
your choice))
1 tsp Garlic Powder
1 tsp Onion Powder
500 g Pork Sausage ((or hot
sausage or beef sausage))
100 g Parmesan Cheese
((finely grated))
300 g Sharp Cheddar Cheese
((aged cheddar, grated))

Directions

1. Preheat your oven to 185C (365F) and line two baking trays with parchment paper.
2. Add the all purpose flour, baking powder, salt, pepper, dried parsley, garlic powder and onion powder to a large mixing bowl and mix well to ensure all of the spices are well distributed through the all purpose flour.
3. Now, add the pork sausage, parmesan cheese, sharp cheddar cheese, sourdough starter and melted butter to the same bowl and mix all of the ingredients through with the flour mixture. I find it easiest to use my hands for this, but you can of course use a wooden spoon or spatula if you prefer. The mixture will be quite dry and crumbly - but don't panic, that's what it's meant to be like.

150 g Sourdough Starter ((or
sourdough starter discard))
60 g Butter ((Melted))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 78
Total Fat: 6g
Saturated Fat: 3g
Cholesterol: 16mg
Sodium: 253mg
Total Carbohydrate: 3g
Dietary Fiber: 0.1g
Sugars: 0.04g
Protein: 4g

4. Use a tablespoon or cookie scoop to roll the mixture into balls (I made mine around 25g each).

5. Place the balls on the baking trays you prepared earlier leaving a little space between each.

6. Bake for 20 minutes at 185C (365F). They will be a little crunchy on the outside and nice and moist in the middle.

7. Serve the sourdough sausage balls with your favorite dip!



Sourdough Stollen Recipe - The Pantry Mama

Appetizer • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 10 slices | **Prep time:** 50 mins | **Cook time:** 40 mins

Ingredients

Stiff Sweet Levain

- ☐ 60 g Sourdough Starter
- ☐ 60 g Water
- ☐ 120 g Bread Flour
- ☐ 20 g Sugar (white, fine)

Dried Fruit

- ☐ 35 g Spiced Rum (Captain Morgan's, Kraken etc)
- ☐ 80 g Raisins (or sultanas)
- ☐ 30 g Mixed Peel
- ☐ 70 g Dried Apricots (roughly chopped)
- ☐ 30 g Dried Cranberries (or dried blueberries)

Stollen Dough

Directions

1. Preparing the Levain

2. This levain should be prepared the night before. Add the flour, water, sugar and sourdough starter to a jar and mix thoroughly. Set aside to peak.

3. Preparing the Dried Fruit

4. Add all of the dried fruit to a mixing bowl and add the spiced rum. Stir well to coat all of the fruit. Cover with plastic and set aside overnight.

5. Preparing the Sourdough Stollen Dough

6. Add the sugar, buttermilk, milk and egg to a large mixing bowl and whisk well to combine and dissolve

- ☐ 260 g Stiff Sweet Levain (as prepared above)
 - ☐ 350 g Bread Flour (or all purpose flour)
 - ☐ 245 g Dried Fruit (as prepared above)
 - ☐ 1 Egg (approx. 70g)
 - ☐ 75 g Buttermilk
 - ☐ 75 g Milk
 - ☐ 30 g Sugar
 - ☐ 5 g Salt
 - ☐ 100 g Butter (softened at room temp, I've used salted butter)
- Other Inclusions and Toppings
- ☐ 250 g Marzipan (see notes)
 - ☐ 1 tsp Cinnamon
 - ☐ ½ tsp Nutmeg
 - ☐ 250 g Powdered Sugar (for rolling the baked Stollen in)

the sugar.

7. Now add the stiff sweet levain to the liquid and use your whisk to break up the levain as best you can, allowing it to soften in the other liquid.

8. On top of that add the bread flour and salt and bring together into a stiff dough. Cover with plastic and set aside for around one hour.

9. Tip the sourdough stollen dough out onto the counter top and add a little of the butter. Knead this in, before adding more, until all the butter has been kneaded into the dough. This can be difficult if you're not used to working with enriched doughs. You can use a stand mixer to perform this step if you prefer.

10. It is very similar to kneading butter into sourdough brioche dough.

11. Once the butter is fully incorporated in the dough, allow the dough to rest for around 10 minutes (you can leave it on the counter, just pop the bowl over the top so it doesn't dry out).

12. Now, gently knead in all the boozy dried fruit. The fruit should have absorbed all the rum, so there won't be any excess liquid to worry about. Don't worry if the dough tears a little, leave it to rest for 10 minutes, then knead again.

13. When you're happy that all the fruit has been incorporated into the dough, pop the dough back into the bowl and cover. Allow to bulk ferment at room temperature until the dough has risen around 50%.

14. Don't worry about the dough containing butter milk, egg, milk and butter. It's perfectly safe to leave it out at room temperature.

15. Once the dough has risen to around 50%, it's time to shape the dough and add the marzipan and cinnamon and nutmeg.

16. Shaping Sourdough Stollen

17. Tip the dough out of the bowl onto the counter so the sticky side is on top. If you're making one large stollen, then leave the dough as is, but if you would prefer two smaller stollens, divide the dough into two equally weighted pieces.

18. Gently pull each piece of dough out into a rough rectangle. Mold the marzipan into two long cylinders, the same length as your dough and lay off centre on the long side of each piece dough.

19. Sprinkle the dough with cinnamon and nutmeg if desired.

20. Roll each rectangle of dough into a long roll (similar to when you make sourdough cinnamon rolls). Start on the side where you've laid the marzipan and roll, tucking the bottom seam under, along with the ends. You want to completely conceal the marzipan so that it doesn't leak out in the oven.

21. Transfer each stollen to a baking tray lined with baking paper and cover with a damp kitchen towel. Allow the stollen to proof at room temperature until the dough has risen around 50% again.

22. When you're ready to bake the stollen, preheat the oven to 175C (350F).

23. When the oven is at temperature, bake the sourdough stollen for around 45 minutes (or until it is golden brown).

24. Remove the baked sourdough stollen from the oven and allow to cool for a bit before brushing it all over with melted butter (a pastry brush is perfect for this).

25. Once it's cooled for around an hour, brush it again with butter and then place into a container full of

powdered sugar. Lightly roll the stollen around in the powdered sugar until it's completely and evenly covered on all surfaces.

26. Now, wrap your stollens in a piece of aluminum foil and allow them to mature for at least 24 hours before you try them (it's worth the wait I promise).

27. Notes

28. Marzipan - I have used store bought Marzipan in my sourdough stollen. You can omit the marzipan if you don't like it. Divide the 250g portion into 2 pieces if you're making 2 smaller stollens.

29. Rum - if you don't want to use alcohol, you can soak the dried fruit in the same amount of orange juice or apple juice.

30. Butter - I've used salted butter in this recipe, you can use unsalted if you prefer.



Sourdough Stuffing

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 40 mins

Ingredients

1 small round sourdough bread (1 pound)
1 stick salted butter
3 stalks celery, chopped
1 medium onion, chopped
1 Tbsp chopped fresh sage or 1 tsp dried
1 Tbsp chopped fresh thyme or 1 tsp dried
3 cups homemade chicken broth
2 large eggs
2 tsp salt
1/2 teaspoon pepper

Directions

1. Prepare and bake homemade sourdough bread, if making from scratch.
2. Preheat the oven to 350 F.
3. Add half of the butter to a baking dish (or cast iron skillet) and place in the oven to melt.
4. Cut the crusty sourdough bread into 1-inch cubes.
5. Take out the baking dish from the oven and toss the melted butter with the bread.
6. Bake for 20 minutes, stirring halfway in between so the bread cubes don't get burnt, but rather get nice and toasty.

Nutrition

Amount per serving

Serving size: 1

Calories: 155

Total Fat: 13g

Saturated Fat: 8g

Cholesterol: 79mg

Sodium: 1098mg

Total Carbohydrate: 7g

Dietary Fiber: 1g

Sugars: 2g

Protein: 3g

7. Dice onions and celery.

8. Sauté onions and celery over medium heat in a skillet with the remaining butter until they are a little soft, around 5-10 minutes.

9. Add salt and pepper.

10. Pull the toasted bread out of the oven.

11. In a large bowl, add bone broth and eggs and whisk together.

12. Add the vegetable mixture and herbs to the broth mixture and mix well.

13. Pour the broth and vegetable mixture over the toasted bread and let it sit for 10 minutes to allow bread to soak up the eggs and broth.

14. Bake for 25-30 minutes, until it starts to turn golden brown.



Sourdough Zucchini Bread

Appetizer • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 2 Loaves | **Prep time:** 25 mins | **Cook time:** 50 mins

Ingredients

170 g Butter (room temp)
250 g Sugar
2 Eggs (room temp)
200 g Sourdough Starter
2 tsp Vanilla
300 g Zucchini (Shredded
(weigh the zucchini first, then
squeeze out the excess
moisture))
390 g All Purpose Flour
6 g Baking Powder (1 tsp)
10 g Baking Soda (1 tsp)
5 g Salt (1/2 tsp)
2 tsp Cinnamon (or as much
as you'd like)
1/2 tsp Ginger (or as much as

Directions

1. Preheat your oven to 350F (175C).
2. Prepare 2 loaf pans by coating the inside of each generously with butter (I do this even if my loaf pans are non stick). See notes for pan sizes.
3. Cream the butter, sugar and eggs until light in color and nice and fluffy. It's best to use a stand mixer or hand mixer for steps 3 and 4 - you'll get the best result from your zucchini bread.
4. Now add sourdough starter and vanilla to the creamed butter, sugar and eggs and beat until well combined.
5. Now add all the dry ingredients and shredded

you'd like)
1/2 tsp Nutmeg (or as much
as you'd like)

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2001
Total Fat: 76g
Saturated Fat: 46g
Cholesterol: 346mg
Sodium: 3283mg
Total Carbohydrate: 301g
Dietary Fiber: 9g
Sugars: 130g
Protein: 31g

zucchini (make sure you've squeezed the moisture out) into a separate bowl and mix until well combined and the zucchini is coated in flour.

6. Now add the wet ingredients into the bowl with the dry ingredients and fold gently until combined - try not to over mix it!

7. Now pour the mixture into two loaf pans that have been well greased with butter (I put 630g of mixture into each tin).

8. Bake the sourdough zucchini bread for around 50 minutes at 350F (175C) (the time really depends on your oven). Insert a skewer into the middle of the bread - if it comes out clean, they're ready to come out of the oven.

9. Allow the sourdough zucchini bread to cool in the tins for 10 to 15 minutes before removing them and placing on a wire rack to cool.



Stand Mixer Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks

Prep time: 10 mins

Ingredients

-
- Bread Flour - 450g (about 4 cups)
- Water - 275g (about 1 1/4 cups)
- Sourdough Starter - 100g (about 1/3 cup)
- Salt - 10g (about 1 1/2 tsp)

Directions

Feeding the Starter • The night before you plan to make the dough, take 25 grams of sourdough starter out of the fridge. Add 50 grams of water and 50 grams of bread flour to the jar of leftover starter.

- Mix everything together until no dry bits of flour are left. Cover up the jar of starter and let it rise at room temperature overnight, or for 6-8 hours, until it doubles in size.

Mixing the Dough • Attach the bread hook attachment to your stand mixer. Then, to the bowl of the stand mixer, add 275 grams of water, 100 grams of active sourdough starter, 10 grams of salt, and 450 grams of bread flour.

<https://grantbakes.com/wp-json/mv-create/v1/creations/23/print>

12/27/23, 6:31 Page 1



Whipped Ricotta Dip

Side Dish • Bread sourdough, Cheese, Sauce • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 people | **Prep time:** 10 mins

Ingredients

350 g Ricotta ((store bought or homemade))
30 g Honey ((plus extra to serve))
2 cloves Garlic ((crushed))
4 g Salt
15 g Olive Oil ((plus extra to serve))
Fresh Herbs ((thyme, rosemary, parsley, chives etc))

Directions

1. Add all of the ingredients to a food processor or Thermomix and whip until light and creamy and the herbs are well distributed. You can use a stand mixer if you don't have a food processor, but you'll need to finely chop the herbs and garlic first.

Nutrition

Amount per serving
Serving size: 1 serving

Calories: 842
Total Fat: 60g
Saturated Fat: 31g
Cholesterol: 179mg
Sodium: 1847mg
Total Carbohydrate: 37g
Dietary Fiber: 0.2g
Sugars: 26g
Protein: 40g



Chocolate Sourdough Bread - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour
 - ☐ 360 g Water (can increase by 20 to 30g if you wish, especially if you increase the amount of cocoa powder)
 - ☐ 100 g Sourdough Starter (or chocolate sourdough starter)
 - ☐ 10 g Salt
 - ☐ 50 g Sugar (white sugar)
 - ☐ 150 g Semi-Sweet Chocolate (dark chocolate, chopped or grated)
 - ☐ 30 g Cocoa Powder
- Optional Ingredients
- ☐ 10 g Dark Malt Powder (for

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter, sugar, cocoa powder and water into a large ceramic or glass bowl.
3. Mix these together until they are all dissolved in the water. Then add your flour (and dark malt powder if you are going to use it) and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.
5. Forming Up The Dough
6. After the dough has been through autolyse you need

darker color)

to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. Bulk Ferment

14. Once you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage). You want the dough to double. You can find more information on bulk fermentation [here](#).

15. Shaping The Dough

16. Once your dough has finished its first ferment, it's time to shape it and add the chopped chocolate. Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton.

17. Right, let's shape that dough.

18. Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of chopped chocolate over the dough. As you shape it into a batard or boule, keep sprinkling the chocolate on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard [here](#).

20. When you have finished shaping, the chocolate should be neatly tucked inside the dough.

21. Placing Into A Banneton

22. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top.

23. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

24. Cold Ferment

25. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

26. I use a large plastic bag to cover it - I just reuse it each time.

27. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold

ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

28. Preparing To Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. Bake Time!

33. Now it's time to bake!

34. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

35. Make sure that you make the baking paper big enough to use the edges as a handle to lower to dough into your Dutch Oven.

36. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

37. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

38. If you want to you can spritz your dough with extra water before you put the lid on.

39. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

42. Finishing The Bake

43. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Fried Sourdough Donuts with Vanilla Glaze

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 Donuts | **Prep time:** 1 hour | **Cook time:** 4 mins

Ingredients

100 g Sourdough Starter
180 g Buttermilk ((see notes for milk alternative))
3 Egg Yolks
40 g Sugar
400 g Bread Flour
60 g Butter
5 g Salt
125 g Powdered Sugar
30 g Milk
5 g Vanilla Extract

Nutrition

Amount per serving

Directions

1. The easiest way to make sourdough donuts is using a stand mixer - but it is totally possible to do this recipe by hand. For this reason, I've included 3 different versions of instructions to mix & knead the dough.

2. MIX & KNEAD USING A STAND MIXER - it's so easy to make this dough using your stand mixer. Add the sourdough starter, buttermilk, egg yolks and sugar to the bowl of your stand mixer. Mix on low speed (with the paddle attachment) until all of the ingredients are well combined. Change to the dough hook attachment, then add the bread flour, butter and salt to the liquid ingredients and knead using your dough hook until a soft, elastic dough forms. The dough will be tacky, but not sticky and shouldn't stick to your fingers. MIX & KNEAD USING A THERMOMIX - add all ingredients to the bowl and use the knead function to knead for

Serving size: 1 serving
Calories: 292
Total Fat: 8g
Saturated Fat: 4g
Cholesterol: 74mg
Sodium: 253mg
Total Carbohydrate: 49g
Dietary Fiber: 1g
Sugars: 17g
Protein: 7g

around 4 to 5 minutes or until the dough is soft and elastic. It should be tacky, but not sticky. MIX & KNEED BY HAND - mixing by hand takes a little elbow grease, but it's totally doable. Don't be frightened when you add the butter, it will look like a mess, but with lots of kneading, the butter will go into the dough. To a large mixing bowl, add the sourdough starter, buttermilk, egg yolks and sugar. Use a whisk to whisk the ingredients until they form a foamy batter and the sugar is dissolved. Add the bread flour and salt to the liquid ingredients and use a spatula to bring the ingredients into a shaggy dough. Tip the dough out onto the counter and knead for around one to two minutes, or until the dough starts to become smooth and supple. Allow the dough to rest for around 5 minutes, then add the butter in small amount, kneading until it's all absorbed into the dough. The dough should be soft and elastic. It will be tacky, but not sticky and shouldn't stick to your fingers once it's kneaded sufficiently.

3. Once the dough has been kneaded using whatever method you prefer, place the dough back into a bowl and cover with plastic wrap or an elastic food cover. Allow the dough to bulk ferment at room temperature until it rises by around 50%.

4. Once the dough has risen, tip it out onto the counter and roll it out into a rough rectangle/square - around 25cm x 25cm (10" x 10").

5. Use a donut cutter to cut out your donuts (dip the cutter into flour first). If you don't have a donut cutter a glass, wide mouth jar or even a biscuit cutter is a good alternative. If you want donuts that you can fill, it's best to use a biscuit cutter to get the round shape without the hole. I don't use the donut holes, I add them back into the dough when I re roll it to cut out more donuts.

6. Place the cut donuts onto a cookie sheet or board lined with parchment paper and cover with a damp cloth. Allow them to proof until they're full and puffy.

7. When you're ready to fry the donuts, heat up your oil

to 180C (approx. 350F). I have used a deep fryer which regulates the temperature for me. You can use a Dutch Oven or skillet filled with oil if you don't have a deep fryer (see notes on type of oil to use below).

8. Add the donuts to the oil in batches - around 3 or 4 at a time. Fry for around 2 minutes on each side before removing from the oil and draining on some paper towel. If you are using cinnamon sugar to coat, you'll want to dip them straight into this out of the oil.

9. When the donuts have cooled a little bit, mix the glaze ingredients together and stir until smooth. Dip each donut into the glaze and then onto a wire rack to allow the glaze to set.



High Hydration Sourdough Bread Recipe - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour 100%
- ☐ 400 g Water 80%
- ☐ 100 g Sourdough Starter (active and bubbly, recently fed) 20%
- ☐ 12 g Salt 2%

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large mixing bowl.
3. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with an elastic food cover or plastic wrap and let it sit for around 1 hour. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.
5. Forming Up The Dough

6. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-25 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cover back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. This is high hydration sourdough so the dough will more slack than you're used to (if you've been making sourdough bread at a lower hydration).

14. Bulk Ferment

15. Once you've finished your stretch and folds, cover the dough with a plastic cover and allow it to ferment at room temperature until it doubles. Remember this is a high hydration dough, so it will not take as long as you might normally be familiar with. You can find more information on understanding when bulk fermentation is finished [here](#).

16. Shaping The Dough

17. Once your dough has finished its first ferment, it's time to shape it into either a boule or a batard. I find it easier to shape higher hydration dough into a batard, but you should do whatever you're comfortable with.

18. Use a dough scraper to gently ease the dough out of the bowl (I highly recommend using a dough scraper for high hydration sourdough bread). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. You can see a video of me shaping a sourdough batard [here](#).

20. You will need a proofing basket or container to put your dough into.

21. Whatever you're using needs to be liberally floured with rice flour or semolina.

22. Placing Into A Proofing Container

23. Once the dough is shaped into a batard, place it into your proofing basket or container smooth side down, so your seam is on the top.

24. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

25. Cold Ferment (optional)

26. Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge.

27. Try to leave it in the fridge for a minimum 5 hours. Ideally, you want to leave it around 12 to 24 hours for full flavor.

28. Preparing to Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets hot. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge (or counter) until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of parchment paper or silicone sling if using.

33. Gently score your bread with a clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

34. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the silicone sling or parchment paper as a handle. Put the lid on and place into the hot oven.

35. BAKE TIME:

40 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

38. Finishing The Bake

39. When you remove your dough from the oven, carefully remove it from the oven as soon as possible and place on a wire rack to cool.



High Protein Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 SLICES | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

500 g Bread Flour
350 g Water ((can increase by 20 to 30g if you wish))
100 g Sourdough Starter
10 g Salt
150 g High Protein Nut & Seed Mix ((see notes for specific ingredient breakdown))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 190
Total Fat: 1g

Directions

- 1. Autolyse - Premixing The Dough** Weigh out your sourdough starter and water into a large ceramic or glass bowl. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
- 2. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.**
- 3. Forming Up The Dough** After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly

Saturated Fat: 0.1g
Sodium: 390mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 0.2g
Protein: 6g

sticky but as you bring it into a ball, it will become smoother and shinier.

4. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

5. Stretch & Fold - Creating StructureOver the next few hours you need to create some structure for your dough by "stretching and folding". Aim to do around 4-6 sets of stretches and folds. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

6. Bulk FermentOnce you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage).See notes below for more info on this step.

7. Shaping The DoughOnce your dough has finished its first ferment, it's time to shape it and add the high protein nut and seed mix.Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton. Then add a handful of the nut and seed mix to the banneton as well (this means that it will stick to the top of the dough once it's placed on top).Right, let's shape that dough.Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of the nut and seed mix over the dough. As you shape it into a batard, keep sprinkling the nut and seed mix on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard here.When you have finished shaping, the nut and seed mix should be neatly tucked inside the dough.

8. Placing Into A BannetonOnce the dough is shaped,

place it into your banneton smooth side down, so your seam is on the top. The nut and seed mix you placed in the bottom of the banneton will stick to the top of the dough while it proofs. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

9. Cold Ferment Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge. I use a large plastic bag to cover it - I just reuse it each time. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours.

10. Preparing To Bake Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/ 450F. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

11. Bake Time! Now it's time to bake! When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven. Gently score your bread with a lame, clean razor blade or knife. You can find my full guide on how to score sourdough bread [here](#). Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven. BAKE TIME: 30 Minutes with the lid on at 230C/450F plus 10-15 Minutes with the lid off at 210C/410F

12. Finishing The Bake When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Homemade Ricotta Cheese Recipe

Side Dish • Bread sourdough, Cheese, Sauce • Vicky Fairbanks
www.pantrymama.com

Prep time: 10 mins | **Cook time:** 30 mins

Ingredients

2 liters whole milk ((half gallon))
5 g salt ((1/2 teaspoon))
45 g lemon juice ((or good quality vinegar) (3 tablespoons))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 1247
Total Fat: 66g
Saturated Fat: 38g
Cholesterol: 248mg
Sodium: 2722mg
Total Carbohydrate: 99g

Directions

1. Pour the milk into a heavy based pot and allow it to heat slowly on the stove top. You don't want the milk to boil. It needs to come to around 185 F (if you don't have a thermometer, see recipe notes for knowing when the milk is hot enough).
2. Add salt to the milk during the heating process and stir through.
3. Once the milk is at temperature, turn the heat down to low and pour in the lemon juice or vinegar. Gently agitate the milk to ensure the lemon juice is well distributed and then allow the mixture to remain on the heat for around one to two minutes. Do not let the milk boil, it should just be gently simmering.
4. Remove it from the heat now and cover with a dish

Dietary Fiber: 0.1g
Sugars: 100g
Protein: 68g

towel. Allow it to sit for around 20 minutes to allow the curds to fully separate from the whey. If you put a spoon into the mixture, you'll see the curds sticking to the spoon and the liquid will be a yellowy color - this is the whey.

5. Once the mixture has sat for 20 to 30 minutes, it's time to separate the curds - which is the ricotta cheese - from the whey. You don't want to throw the whey away (check the notes for ways in which you can use this). Sit a ricotta basket or cheesecloth over a jug or bowl and carefully pour the ricotta over the basket so that the ricotta is caught in the basket and the whey drains through. See notes for options what to use as a strainer.

6. Once the ricotta is separated from the whey, allow it drain for a further hour. If you like wet ricotta, an hour should be enough. If you prefer a firmer, drier ricotta, allow it to sit for two to three hours, or even overnight in the fridge. You'll find you get a lot more whey drain out this way.

7. Store the ricotta in an airtight container or jar in the fridge for up to one week. The whey can be stored in an airtight, clean jar in the fridge and used in many different recipes (see notes).



How to Build a Sourdough Starter from Scratch

Tips • Bread sourdough • Vicky Fairbanks
alexandracooks.com

Serving size: 3 cups

Ingredients

1 small can (192 grams)
pineapple juice, see notes
above
stone-milled flour, see notes
above
Room temperature water, see
notes above

Directions

1. Day 1: Pour the can of juice (roughly 192 grams) into a large bowl or ideally a straight-sided vessel on a tared scale. (A straight-sided vessel allows you to truly see how much your starter is growing. I'm using this Cambro.) Add an equal amount of flour (roughly 192 grams) by weight. Stir the flour and juice together until the flour is absorbed. Cover the vessel. Record the date, time, and measurements — you will forget which day you started if you don't. Let it sit at room temperature for 24 hours.

2. Day 2: Uncover the vessel. Stir the mixture. Re-cover the vessel, and record your work. Let it sit at room temperature for another 24 hours.

3. Day 3: Uncover the vessel. Add 128 grams (1 cup) flour and 128 grams (about 1/2 cup) water. Stir to

combine. Cover the vessel and record your work again. Let it sit at room temperature for 24 hours, stirring once or twice.

4. Day 4: Uncover the vessel. You should see a little action (bubbles) and it should smell pleasant, not unlike a fruity yogurt. Measure out 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Add them to the container. Stir to combine. Cover the vessel. On this day, record your work again, and mark the height of your mixture with tape on the side of your vessel. Let it sit at room temperature for 24 hours, keeping a closer watch this time around. You may see action — rising and bubble formation — within a few hours. If your mixture is in fact rising, let it rise until it nearly doubles in volume; then drop a spoonful of it in water. If it floats, you're in business. Note: Your starter might rise (and possibly fall) while you are sleeping — don't worry if you don't "catch" it at its peak. Continue on with the process.

5. Day 5: At this point, you should be observing some activity in your starter, meaning the starter should have risen slightly (perhaps doubled but perhaps not) and fallen with bubbles transforming from big to small. You'll now take a small portion of this mixture and build a new starter: Transfer 128 grams of the starter to a new jar or vessel, and add 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Stir well to combine, then cover the jar. Mark the height with a rubber band. Let sit at room temperature. Transfer the remaining starter to the fridge — this original mixture is now your sourdough discard and can be used in all sorts of recipes, see notes above. When your new starter doubles in volume, you can do one of three things:

6. Repeat this process: spoon 128 grams of starter into a new vessel and add 128 grams each flour and water. (Transfer the remaining starter to your bucket of discard.) Let the new starter rise until it doubles. Your starter will get stronger with every feeding.

7. Transfer it to the fridge if you need to take a break from the process. You can pick up where you let off when you are ready.

8. Test it out in a sourdough bread recipe.

9. Maintaining your starter: Once you have a strong, active starter on your hands, follow the steps in this post: [How to Feed, Store, and Maintain a Sourdough Starter](#).



Jalapeño Cheddar Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 2 hours | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
8 ounces cheddar
1/2 cup sliced jalapeños (fresh or pickled)

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly. When it is ready, it should be about double in size.
2. In a large bowl, combine warm water and flour until the dough forms. Cover with a damp towel and let the dough rest for 30 minutes.
3. Add sourdough starter to the top of the dough. Dimple in with wet hand.
4. Sprinkle salt on top.
5. Mix the dough with your hands for about 5 minutes to combine all the ingredients well. Cover with a damp towel or plastic wrap while resting.

Amount per serving
Serving size: 1
Calories: 79
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

6. Let rest for 30 minutes.

7. While the dough is in the bowl, grab the edge of the dough firmly and pull up, stretching it upwards. Then place the dough in your hands back into the bowl. Turn the bowl about a quarter turn and do this stretch and fold again, and again one to two more times. This is considered one set of stretches.

8. First 3 sets of stretch and folds – every 15 minutes. During the second stretch and fold, add the sliced fresh jalapeño peppers (or pickled) and shredded cheddar cheese to the middle of the dough.

9. Last 3 sets of stretch and folds – about every 30 minutes.

10. Cover bowl with a wet towel or plastic wrap and allow the dough rest until doubled.

11. Split the dough in half down the middle with a bench scraper. Be really careful not to break those bubbles.

12. Shape the first loaf into a ball by gently spinning it toward you in a circular motion creating tension against the counter. Repeat with the second loaf.

13. Set out 15-20 minutes uncovered.

14. Turn over and shape dough on a clean work surface by folding the two sides over to meet in the middle, and then the other two sides.

15. Transfer to a floured banneton (proofing basket) or bowl with tea towel, seam side up.

16. Cover with a plastic bag and proof for 12-15 hours (or longer) in the refrigerator.

17. Preheat the oven to 500 degrees. Place the dutch

oven with a lid into the oven for 1 hour.

18. Remove bread dough from the fridge and place on a piece of parchment paper.

19. Dust with flour on top to make the scoring pattern stand out more.

20. Score with a razor.

21. Place parchment paper and dough in the dutch oven and place the lid on top. Carefully place the dutch oven into the oven with oven mitts.

22. Bake for 20 minutes at 500 with the lid on.

23. Take the lid off, turn the oven temperature down to 475, and bake for an additional 25 minutes or until browned.



Mini Sourdough Loaves

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 4 | **Prep time:** 1 hour | **Cook time:** 35 mins

Ingredients

250 g unbleached all purpose
100 g freshly ground whole
wheat
125 g bread flour (can omit
and just add more to the
unbleached all purpose)
100 g mature starter (active
and bubbly)
325 g water
10 g salt

Nutrition

Amount per serving
Serving size: 1
Calories: 98

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 487mg
Total Carbohydrate: 20g
Dietary Fiber: 2g
Sugars: 0g
Protein: 4g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 4 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15–20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 4 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12–15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.



Rosemary Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
1 Tbs fresh rosemary - chopped

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. In a large mixing bowl, combine warm water, flour, sourdough starter, and salt with your hands, a wooden spoon, or dough whisk.
3. Cover with plastic wrap or damp towel and let the dough rest for 30 minutes.
4. Add chopped rosemary before performing the stretch and fold technique.
5. Stretch and folds are accomplished by grabbing the edge of the dough and pulling it up, gently shaking it as it stretches upwards. Next, push the stretched

Amount per serving
Serving size: 1
Calories: 78
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

dough back into the center. Turn the bowl about a quarter turn and do this process again, turn the bowl and repeat. Complete the stretch and fold a total of 3-4 times. This is considered one round, repeat for a total of 6 rounds. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a lid or plastic wrap and allow the dough to rise until doubled in a warm place.

7. Place dough on a clean work surface.

8. Split the dough in half down the middle with a bench scraper. Try to be careful not to break any of the bubbles.

9. Shape into a ball by gently spinning it toward you in a circular motion.

10. Set out 15-20 minutes uncovered. This allows a skin to develop.

11. Turn over and shape.

12. Transfer to floured banneton or a bowl lined with a tea towel (I like to use rice flour). Another option is an oiled bowl. Cover with plastic and proof for 12-15 hours in the refrigerator.

13. The next morning, preheat the dutch oven on 500 for 1 hour.

14. Remove dough from the fridge immediately before scoring and baking.

15. Dust with flour on top to make the scoring pattern stand out more.

16. Score the top of the dough with a razor or lame. Place the dough on a piece of parchment paper for best results and transfer to the dutch oven. Careful it is hot.

17. Bake for 20 minutes at 500 with the lid on.

18. Turn the oven temperature down to 475, remove the lid, and bake an additional 25 minutes or until browned.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Seedy Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 | **Prep time:** 10 mins | **Cook time:** 1 hour

Ingredients

Dry Ingredients

- ☐ 220 g All Purpose Flour
- ☐ 20 g Baking Powder (1 tbsp)
- ☐ 5 g Salt
- ☐ 45 g Poppy Seeds
- ☐ 45 g Sesame Seeds
- ☐ 45 g Flax Seeds
- ☐ 45 g Pumpkin Seeds
- ☐ 45 g Rolled Oats

Wet Ingredients

- ☐ 150 g Sourdough Starter (or sourdough starter discard)
- ☐ 2 Eggs

Directions

1. Preheat your oven to 180C (350F) and line a loaf pan with parchment paper (or grease with butter). I've used a glass pan measuring 1.5L 28cm x 11cm or 1.6QT 11.1" x 4.5" to bake this, but it works very well in a metal or aluminium tin also.
2. To a large mixing bowl, add all of the dry ingredients (all purpose flour, baking powder, salt, poppy seeds, sesame seeds, flax seeds, pumpkin seeds and rolled oats). Mix well to combine and set aside.
3. Now take another mixing bowl and add all of the wet ingredients to the bowl (sourdough starter, eggs, maple syrup, natural yogurt, whipping cream, EVOO and brown sugar). Whisk to combine and form a runny liquid where the sugar is completely dissolved.

- ☐ 50 g Maple Syrup (can sub with 50g of honey)
- ☐ 100 g Natural Yogurt
- ☐ 100 g Whipping Cream (can sub with coconut cream)
- ☐ 75 g Extra Virgin Olive Oil
- ☐ 140 g Brown Sugar

4. Pour the wet ingredients onto the dry ingredients. Gently stir to moisten the dry ingredients with the wet ingredients. Do not over mix. You just want to moisten the dry ingredients.

5. Pour the batter into your prepared loaf pan and place in the oven for 1 hour or until the top is golden brown and a toothpick comes out clean.

6. When the seedy sourdough breakfast loaf is done, remove from the oven and allow the loaf to cool in the pan for 5 to 10 minutes. Then transfer to a wire rack to fully cool.

7. Notes

8. Seeds - I have used 45g each of poppy, sesame, flax and pumpkin seeds. You can use any seeds you like. Sunflower seeds, hemp seeds and chia seeds all work well as alternatives.

9. Maple Syrup - you can use equal amounts of honey if you prefer.

10. Olive Oil - you could use any light flavored vegetable oil if you prefer, but I find the flavor is better with olive oil.



Soft Sourdough Dinner Roll Recipe

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 30 mins | **Cook time:** 30 mins

Ingredients

100 g Sourdough Starter (fed and bubbly)
200 g Whole Milk
80 g Water
500 g All Purpose Flour ((see notes for using Bread Flour))
40 g Sugar
50 g Butter (Melted)
10 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2546
Total Fat: 52g

Directions

1. Add the milk, melted butter, water, sugar and salt to the bowl of your stand mixer. Mix the ingredients together so that the sugar and salt are dissolved and the butter is mixed through the milk. It won't take long, like 30 seconds - you just don't want gritty sugar and salt through your dough.
2. Now add your flour and sourdough starter to the liquid in the bowl. Mix the flour and sourdough starter through the liquid so it just comes together.
3. Depending on the type of mixer you're using, you may need to add your dough hook on for the next step. You want to knead the dough using your stand mixer until it forms a silky, slightly tacky dough. The dough is enriched with butter and milk so will be glossy. It will generally come away from the sides of the bowl when

Saturated Fat: 30g
Cholesterol: 128mg
Sodium: 4335mg
Total Carbohydrate: 450g
Dietary Fiber: 14g
Sugars: 51g
Protein: 61g

it's done. It can take anywhere from 3 to 8 minutes depending on the type of stand mixer you're using.

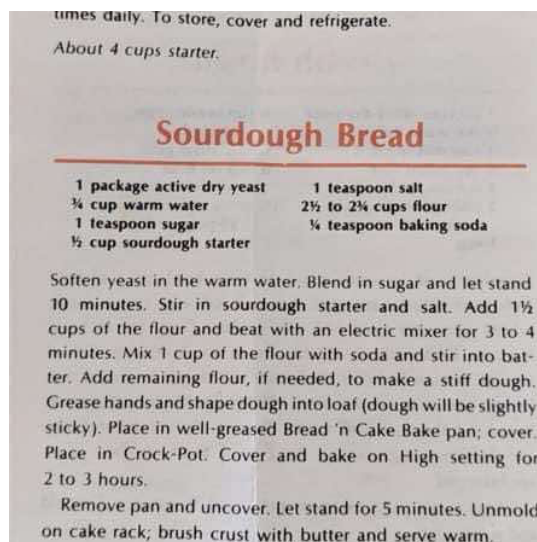
4. Bulk Ferment: Once the dough is sufficiently kneaded you need to let it ferment and rise. You can leave it in your stand mixer bowl for this (saves washing up) or you can transfer it to another bowl if you like. Cover the bowl with plastic or a damp tea towel and let it bulk ferment. As always, the time it takes will depend on your starter and the temperature in your home. You want it to come to just under double. This is an enriched dough and will take a lot longer to bulk ferment than regular sourdough. On a side note - do not worry about leaving your dough out when it has milk and butter in it. Sourdough starter bacteria is wonderful stuff and it will not go bad - even if you leave it on your counter overnight. I do this often and I promise it will be absolutely fine.

5. Once your dough has risen you need to shape it into the rolls. This recipe will give you 12 rolls around 80g in weight. To shape the dough, tip it onto your counter (you won't need flour as it won't be a sticky dough). Using a metal dough scraper, cut the dough into 12 pieces. I like to use a scale to ensure that all the pieces are exactly the same. Gently shape each piece of dough into a round ball. Arrange the dough balls into a parchment lined tin or an oiled baking dish. They need to be just touching each other in the tin.

6. Second Rise: Cover the tin with a tea towel and allow the rolls to double in size. They will look puffy and squished - this is good! It will generally take around 2 hours for them to double - but of course will take longer if your house is cold (ideally you want to put them someplace warm).

7. Baking The Rolls: Once the rolls have doubled, spray liberally with water. Place the rolls into a cold oven set to 180C (350F) and bake for around 30 minutes. You'll know they're done when they are golden on top. Take them out of the oven and brush immediately with melted butter (this is completely optional but gives your rolls a lovely sheen). Once cooked, place your rolls onto a cooling rack to cool slightly before tearing apart and enjoying them! (As always, you know your oven, so

if you need to adjust the temperature for your oven, go right ahead) - see notes below.



Sour dough starter

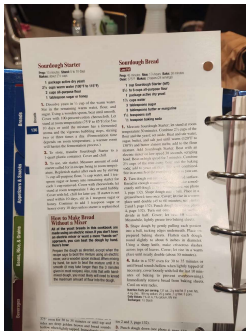
Side Dish • Bread sourdough • Vicky Fairbanks

Ingredients

Directions

My mother gave me my Nina's sourdough recipe and it's a lot like this one! So I made it and then I have my true sourdough starter that I use. With my Nina's recipe I made it up and then kept in the fridge 3-5 days, took it out and added instant potatoes, sugar, and warm water then leave it out for 8-12 hours then I use the starter, sugar, water, oil, flour and make my bread and put the starter in the fridge then repeat.. if I don't cook with it then I take a cup of the starter out every 3-5 days after feeding it and throw it out and put the starter back in the fridge. My kids prefer my Nina's recipe over actual sourdough

Photos





Sourdough Bagels

Snack • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 25 mins | **Cook time:** 30 mins

Ingredients

½ cup sourdough starter,
bubbly and active (113
grams)
1 cup water (236 grams)
2 tablespoons honey (21
grams)
2 teaspoons salt (10 grams)
4 cups unbleached all
purpose flour (560 grams)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar

Nutrition

Amount per serving

Directions

1. Add sourdough starter, water, honey, salt, and two cups flour to a stand mixer.
2. Mix until it comes together, about 10 minutes on low speed. The dough will be really stiff and difficult to incorporate.
3. Add remaining flour, half a cup at a time. Use a dough hook and knead until it is smooth and pliable.
4. Cover dough with wet tea towel, plastic wrap, or beeswax wrap and allow to ferment for 8 to 12 hours.
5. After fermentation, divide into 8 equal pieces.
6. Roll the dough into balls, flatten them down a bit,

Serving size: 1
Calories: 283
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 1004mg
Total Carbohydrate: 61g
Dietary Fiber: 2g
Sugars: 8g
Protein: 7g

and poke a hole in the middle with your finger. Stretch the hole a bit to widen.

7. Cover with a tea towel and allow the dough to rise in a warm spot for 1-4 hours or until puffy.

8. Preheat oven to 425 degrees.

9. Bring a large pot of water to a boil and add the baking soda and sugar.

10. Using a slotted spoon, gently add bagels to the water and boil for one minute, flip, then boil for another minute.

11. Shake off excess water and dip into desired toppings (optional).

12. Place boiled bagels on parchment-lined baking sheet.

13. Bake for 20-25 minutes, or until golden on top.



Sourdough Bagels

Side Dish • Bread sourdough • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 8 | **Prep time:** 25 mins | **Cook time:** 35 mins

Ingredients

Ingredients to make ½ cup
(100 g) of Active Sourdough
Starter

1 tablespoon (15 g)
sourdough starter

⅓ cup + 1 tablespoon (50 g)
all-purpose flour

3 ½ tablespoons (50 g)
water

Bagel Dough

½ cup (100 g) active
sourdough starter

1 cup + 1 tablespoon (255
g) water

2 tablespoons (40 g) honey
or sugar

Directions

FEED YOUR SOURDOUGH STARTER

12 hours before you plan to mix the dough, add the ingredients to make ½ cup (100 g) of active sourdough starter to a clean jar. Stir until combined, loosely cover the jar and let the starter rise at room temperature. (The ingredients will create a total of 115 g active starter but, because some of it will stick to the sides of the jar during the transfer, we are making a little more than needed.) The sourdough starter is ready to use when it has doubled in size and there are plenty of bubbles on the surface and sides of the jar.

MAKE THE DOUGH

In the bowl of a stand mixer, stir together the starter, water, honey and salt with a spatula. Add the bread flour and use your hands to bring the ingredients together as best as possible. The dough will be very stiff. Place the dough hook on the mixer and mix the dough on the lowest speed for 6-7 minutes. (Or 10

2 teaspoons (10 g) fine sea salt

4 cups + 2 tablespoons (500 g) bread flour

Water Bath

6 cups water

1 tablespoon granulated sugar

Optional Toppings

sesame seeds

Everything Bagel Seasoning
salt sprinkle on top, don't dip

poppy seeds

shredded cheese

INGREDIENTS TO MAKE ½ CUP
(100 G) OF ACTIVE
SOURDOUGH STARTER

1 tablespoon (15 g)
sourdough starter

⅓ cup + 1 tablespoon (50 g)
all-purpose flour

3 ½ tablespoons (50 g) water

BAGEL DOUGH

½ cup (100 g) active
sourdough starter

1 cup + 1 tablespoon (255 g)
water

2 tablespoons (40 g) honey
or sugar

2 teaspoons (10 g) fine sea
salt

4 cups + 2 tablespoons (500
g) bread flour

WATER BATH

6 cups water

1 tablespoon granulated
sugar

OPTIONAL TOPPINGS

sesame seeds

Everything Bagel Seasoning

minutes by hand.) Cover the bowl and let rest at room temperature for 8-12 hours. (See notes for cinnamon raisin bagels.)

Line a baking sheet with parchment paper. Turn the dough out onto a clean work surface and divide into 8 equal pieces. Shape each piece into a ball. To shape the bagel, place a dough ball on the surface in front of you and use your thumb to poke a hole straight down through the middle of the dough. Pick the bagel dough up, gently shape the ring and place on the parchment paper. Repeat with remaining dough balls. Cover the dough with a towel and let rise for 30-60 minutes or until puffy. (See notes about parchment paper.)

Preheat oven to 425°F (218°C) making sure that the oven rack is in the center position. Bring 6 cups of water to a boil in a large stockpot and add 1 tablespoon of sugar. Once the bagels have finished rising, boil them for 2 minutes on each side. (Only boil 3-4 at a time, making sure not to crowd the pot.)

Use a mesh strainer to remove the bagels and let rest on the parchment paper until cool enough to handle. Once cool enough, dip one side into your choice of toppings and place back onto the parchment paper.

Bake the bagels at 425°F (218°C) for 25-28 minutes or until golden brown.

NOTES

Parchment Paper: I recommend using Kirkland brand parchment paper from Costco. I've used it for years with zero sticking issues with any of my recipes. Flour the bottom of the bagels or the parchment paper after shaping them if you have issues with sticking.

Cinnamon Raisin Bagels: Add 2 teaspoons of ground cinnamon to the dry ingredients. After kneading the dough, add ¾ cups of raisins and knead them into the dough to distribute evenly.

How to measure flour without a scale: Use a spoon to scoop the flour into a measuring cup until it is heaped on top. Take a butterknife and level off the top. This should give you the most accurate measurement for flour.

Tips for baking in warm and/or high humidity areas: Reduce the water by 50 grams in the initial mix and then slowly add the remaining water until you achieve the correct hydration level. You may need to bake the bagels a few minutes longer. This will take some trial and error!

salt sprinkle on top, don't dip
poppy seeds
shredded cheese

To Store: Keep baked bagels covered, at room temperature for up to 1 week. Storing in the fridge is not recommended.

To Freeze baked bagels: Let the bagels cool completely. Wrap bagels individually in plastic wrap and place in a freezer-safe container for up to 3 months.

To Reheat: Allow the bagels to thaw on counter, if frozen. Cut in half and heat in toaster or toaster oven.



Sourdough Bread Bowls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 35 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt

Nutrition

Amount per serving
Serving size: 1

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Calories: 195
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 973mg
Total Carbohydrate: 40g
Dietary Fiber: 4g
Sugars: 0g
Protein: 8g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 8 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15-20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 8 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12-15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor a small X at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.

18. Once cooled, cut open the top and scoop out the insides.

19. Ladle in your favorite soup and enjoy.



Sourdough Bread In A Bread Machine

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 7 hours

Ingredients

1 1/4 cup water
1/4 cup unsalted butter,
melted
4 cups bread flour
2 tablespoons granulated
sugar
1/2 tablespoon salt
1/2 cup sourdough starter,
bubbly and active

Nutrition

Amount per serving
Serving size: 1
Calories: 225
Total Fat: 5g

Directions

1. Add the water and melted butter to the bread machine.
2. On top of that add the bread flour, sugar and salt.
3. Lastly, add the sourdough starter.
4. Use the kneading function on the bread machine. (For my machine this is function 8) Mine is set to knead for 25 minutes.
5. Optional: After the first knead cycle finishes, I press the button again and let it knead the dough one more time, for an additional 25 minute cycle.
6. Next, I just allow the dough to sit in the bread

Saturated Fat: 3g
Cholesterol: 10mg
Sodium: 267mg
Total Carbohydrate: 39g
Dietary Fiber: 1g
Sugars: 2g
Protein: 6g

machine for about 6 hours, or until the dough nearly rises to the top of the bread pan. I like to spritz the top with water a few times to make sure the dough doesn't dry out on top. (Optional , but also helps the crust to turn golden in the baking step.)

7. After the dough has risen for several hours, I go to the baking function (function 13 on my bread maker) and select the option for dark crust. This makes the bake time 1 hour.

8. Pull the bread out of the bread maker and allow to cool.



Sourdough Carrot Cake Cookies

Dessert • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 24 cookies | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

- ☐ 160 g Butter (softened at room temperature)
- ☐ 175 g Brown Sugar
- ☐ 2 Eggs
- ☐ 5 g Vanilla Extract
- ☐ 100 g Sourdough Discard (or active sourdough starter)
- ☐ 200 g All Purpose Flour
- ☐ 8 g Baking Soda
- ☐ 1 tsp Ground Cinnamon
- ☐ 1 tsp Ground Ginger
- ☐ 3 g Salt
- ☐ 250 g Carrot
- ☐ 50 g Unsweetened Coconut Flakes

Directions

1. In a large mixing bowl, add the butter, sugar, vanilla extract and eggs and whisk together until well combined.
2. Now add the sourdough starter and whisk until the batter is light and marshmallowy.
3. Now, add all the dry ingredients to the bowl and stir together using a spatula until you have a thick, sticky cookie dough.
4. Cover the bowl with a plastic cover and place in the refrigerator for a minimum of two hours. It's fine to leave the dough up to 24 hours.
5. When you're ready to bake the sourdough carrot

☐ 90 g Raisins

☐ 180 g Rolled Oats

Vanilla Cream Cheese Glaze
(Optional)

☐ 120 g Cream Cheese
(softened at room
temperature)

☐ 5 g Vanilla Extract

☐ 100 g Powdered Sugar

☐ 20 g Milk

cake cookies, preheat your oven to 190C (375F) and line two large cookie sheets with parchment paper.

6. Use a cookie scoop to scoop out balls of dough and place them on the cookie sheets leaving 2" between each dough ball.

7. Take a flat bottomed glass or measuring cup and run it under water. Use the glass or cup to flatten each of the dough balls.

8. Bake the cookies for 20 minutes at 190C (375F) or until just golden. You want the edges to be crispy and the middles to be just set.

9. Allow the cookies to cool on the baking tray and then after 10 minutes transfer to a wire cooling rack to cool completely.

10. To Make The Glaze

11. To make the glaze, add all of the glaze ingredients to a stand mixer or food processor and blend until it's smooth and creamy. Add to a piping bag and drizzle over the cookies.

12. You can mix the glaze by hand, but it's so much easier in a food processor or stand mixer.



Sourdough Chocolate Crinkle Cookies

Dessert • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: 36 cookies | **Prep time:** 20 mins | **Cook time:** 12 mins

Ingredients

180 g Butter ((softened at room temperature))
300 g Granulated Sugar
2 Eggs
100 g Sourdough Starter ((active starter or sourdough discard))
10 g Baking Soda
2 g Salt
80 g Cocoa Powder
300 g All Purpose Flour
75 g Powdered Sugar ((for rolling the dough balls in))

Directions

1. Making the Cookie Dough
2. In a medium size bowl, cream butter and granulated sugar together until well combined (I've just used a whisk but you can use a stand mixer if you prefer).
3. Now add the egg and sourdough starter. Whisk together until the batter is light and fluffy.
4. Now, add the baking soda, salt, cocoa powder and all purpose flour and stir to create a thick cookie dough. The dough will be a bit wetter than a regular cookie dough. The cocoa powder can be a little hard to incorporate, but stick with it, it will come together.
5. Cover the bowl of cookie dough with a plastic food

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 117
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 20mg
Sodium: 134mg
Total Carbohydrate: 19g
Dietary Fiber: 1g
Sugars: 10g
Protein: 2g

cover and place into the fridge for at least 2 hours.
This dough can be left in the fridge overnight to ferment with no issues.

6. When You're Ready to Bake

7. Preheat the oven to 200C (390F). Prepare two large cookie sheets with parchment paper.

8. Using a cookie scoop, scoop out balls of dough and roll them into perfect balls. Roll each ball first into the granulated sugar and then into the powdered sugar until they are completely coated and then place onto the prepared cookie sheet. You want to leave a space between each one as they do spread out.

9. Bake the cookies for 10 to 12 minutes at 200C (390F) or until they are crinkly and just set in the middle. Remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack to cool completely.



Sourdough Chocolate Star

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

- ☐ 540 g All Purpose Flour
- ☐ 100 g Sourdough Starter can use discard
- ☐ 7 g Instant Yeast optional
- ☐ 200 g Milk Full fat, room temp
- ☐ 2 Eggs room temp (approx. 45g each)
- ☐ 100 g Butter room temp
- ☐ 50 g Sugar
- ☐ 10 g Salt
- ☐ 200 g Nutella
- ☐ 1 Egg + 1 Tbsp water For egg wash
- ☐ Icing Sugar for dusting

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes.
3. Don't worry if the mix appears dry, it will soften up once you add the butter.
4. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
5. Once the dough is smooth and pulling away from the

sides of the bowl, set it aside to rise. You want the dough to double in size.

6. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

7. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax.

8. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible.

9. Each disc should be around 25 to 30cm across (10 - 11 inches).

10. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle.

11. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

12. Spread this with $\frac{1}{3}$ of the nutella.

13. Lay the second disc on top and spread that with another $\frac{1}{3}$ of nutella.

14. Now lay the third disc on top and spread it with the remaining nutella and place the forth disc on top.

15. So you should have 4 layers of dough with 3 layers of nutella in between.

16. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

17. Now, place a small glass jar at the centre of the dough.

18. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist.

19. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge.

20. Now cut make a cut in the middle of each quarter and then a cut between each of those - making 16 cuts in total.

21. I've put a full color pictorial in the blog post above.

22. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

23. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

24. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

25. The star is cooked when the dough is golden brown.

26. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!

27. Notes

28. This recipe has been developed using a

Thermomix and can also be mixed using a stand mixer. You can knead the dough by hand, but it is much easier to use a stand mixer, particularly for the butter & salt kneading.

29. Cooking Time Notes - you will need to adjust the cooking temp/time to suit your oven. My oven burns this if I cook it above 180C so I keep it lower. I find it is generally done at the 25 minute mark. You may find yours needs a little more time. It's ok to leave it in the oven longer if it needs it, just keep an eye on it, as the enriched dough and chocolate filling will burn easily.

30. The star is baked to perfection when it's golden brown and you can see the bread in the twists is cooked through. I do not use a thermometer to check whether it's done.



Sourdough Chocolate Star Bread

Appetizer • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

540 g All Purpose Flour
100 g Sourdough Starter (can use discard)
7 g Instant Yeast (optional)
200 g Milk (Full fat, room temp)
2 Eggs (room temp (approx. 45g each))
100 g Butter (room temp)
50 g Sugar
10 g Salt
200 g Nutella
1 Egg + 1 Tbsp water (For egg wash)
Icing Sugar (for dusting)

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes. Don't worry if the mix appears dry, it will soften up once you add the butter.
3. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
4. Once the dough is smooth and pulling away from the sides of the bowl, set it aside to rise. You want the dough to double in size.

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 540
Total Fat: 20g
Saturated Fat: 14g
Cholesterol: 70mg
Sodium: 612mg
Total Carbohydrate: 77g
Dietary Fiber: 3g
Sugars: 21g
Protein: 11g

5. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

6. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible. Each disc should be around 25 to 30cm across (10 - 11 inches).

7. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

8. Spread this with 1/3 of the nutella.

9. Lay the second disc on top and spread that with another 1/3 of nutella.

10. Now lay the third disc on top and spread it with the remaining nutella and place the fourth disc on top. So you should have 4 layers of dough with 3 layers of nutella in between.

11. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

12. Now, place a small glass jar at the centre of the dough.

13. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge. Now cut make a cut in the middle of each quarter and then a cut between each of those - making

16 cuts in total.I've put a full color pictorial in the blog post above.

14. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

15. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

16. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

17. The star is cooked when the dough is golden brown.

18. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!



Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic

Side Dish • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 12 People | **Prep time:** 1 hour 30 mins | **Cook time:** 20 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm 37C)
80 g Water (Room temp)
20 g Sugar (Fine white)
30 g Butter
10 g Salt
150 g Mozzarella (Shredded)
50 g Parmesan Cheese (Shredded)
50 g Butter
5 g Garlic powder
10 g Salt

Directions

1. Add warm milk, water and sugar to the bowl of your stand mixer. Mix until the sugar is dissolved.
2. Now add the flour and sourdough starter and use the stand mixer to knead into a rough dough. Allow to rest for around 30 minutes.
3. Add the salt and butter and knead the dough until it is silky and elastic. This is such a lovely dough it should be very easy to handle.
4. Transfer the dough to a bowl and allow it bulk ferment until the dough has risen around 30%.
5. Cheese and Garlic Filling

60 g Butter
5 g Garlic Powder
20 g Parmesan Cheese
(Shredded)

Nutrition

Amount per serving
Serving size: 40 g
Calories: 321
Total Fat: 15g
Saturated Fat: 9g
Cholesterol: 41mg
Sodium: 910mg
Total Carbohydrate: 35g
Dietary Fiber: 1g
Sugars: 3g
Protein: 11g

6. While the dough is fermenting, it's time to make the filling for the bread rolls.

7. Add mozzarella, parmesan, butter and garlic to a food processor and blitz until it forms a thick paste. Place this into the fridge to chill until you need it.

8. Shaping & Filling the Bread Rolls

9. Once the dough has finished the bulk ferment, you will need to shape and fill the bread rolls with the garlic cheese filling.

10. Weigh out the dough into whatever size balls you'd like. I've done them at 40g.

11. Take each piece of dough and add a small ball of filling (approx. 7g) to the centre. Pinch the dough around the filling and gently roll into a ball.

12. Once you have filled and shaped all of the bread rolls, arrange them on a tray to form the shape of a Christmas tree. Cut out a star if you like and elongate one of the rolls to form the trunk.

13. Cover the Christmas Tree and allow the rolls to proof and get nice and puffy. See notes for using the fridge for proofing.

14. Baking the Christmas Tree

15. Preheat the oven to 180C/356F.

16. Take the ingredients for the garlic butter topping and blend together. Using a pastry brush, lightly brush a little onto each bread roll (save the rest for when the Christmas Tree comes out of the oven).

17. Bake the Christmas Tree at 180-C/356F for approximately 20 minutes or until the rolls are golden brown.

18. Take the Christmas Tree out of the oven and brush on the rest of garlic butter topping so that it melts into the rolls. Sprinkle with fresh rosemary or whatever herbs you would like.

19. Transfer onto a cooling rack and allow to cool a little before serving (you want it to be warm but not scalding hot).

20. Serve with Marinara Sauce for dipping.



Sourdough Ciabatta

Side Dish • Bread sourdough • Mexican food
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

1 cup bubbly and active
sourdough starter (227
grams)
2 cups water (472 grams)
1 tablespoon salt (17 grams)
4 ½ cups bread flour (630
grams)

Nutrition

Amount per serving
Serving size: 1
Calories: 332
Total Fat: 2g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 798mg

Directions

1. Feed sourdough starter 4-12 hours before starting the sourdough ciabatta dough.
2. Gently combine the starter, water, salt and flour in a large mixing bowl. Allow the dough to rest for 30 minutes to autolyse.
3. Perform three series of stretch and folds each 30 minutes apart. (Make sure to cover the bowl with plastic wrap, foil, or a damp tea towel in between so the dough doesn't dry out.)
4. To do this, first stretch the dough up about 6 -12 inches on one side, and then push it in to the center of the dough. Turn the bowl a quarter turn, and repeat the process, turn a quarter turn, repeat the stretch and fold.

Total Carbohydrate: 67g
Dietary Fiber: 3g
Sugars: 0g
Protein: 11g

5. Cover the bowl with a damp tea towel, and allow it to rise until doubled. The time this takes will depend on the temperature of your house and how active your starter is. For me, this usually takes about 4 hours.

6. Transfer the dough to the refrigerator and allow it to ferment for 12-24 hours.

7. The next day, slide the dough out of the bowl and onto a floured work surface. Be careful not to deflate the bubbles.

8. Gently shape the dough into a rectangular shape, and dust the top with flour.

9. Divide the dough into 8 equal pieces by cutting it down the middle lengthwise and then making three cuts on each side.

10. Use the bench scraper to gently transfer the rolls to parchment paper.

11. Cover with a tea towel and allow to rise 1-2 hours.

12. Preheat pizza stone at 475 and put a cast iron skillet on the bottom rack.

13. Add a bit of water to the cast iron skillet on the bottom rack for steam (this helps the crust to develop a golden color and give it an extra-crusty crust).

14. Slide the loaves onto the pizza stone (with the parchment paper) or a large baking sheet, and place into the hot oven.

15. Bake for 25 minutes or until the crust is golden.

16. Move to a cooling rack to cool.



Sourdough Cibatta Rolls Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 6 cibatta rolls | **Prep time:** 2 hours 15 mins | **Cook time:** 20 mins

Ingredients

100 g Sourdough Starter
360 g Water
12 g Salt
450 g Bread Flour ((or you can use all purpose flour))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 286
Total Fat: 1g
Saturated Fat: 0.2g
Sodium: 780mg
Total Carbohydrate: 58g
Dietary Fiber: 2g
Sugars: 0.2g

Directions

1. Feed Your Sourdough Starter Traditional cibatta bread is made using a preferment or biga. In this sourdough cibatta recipe, your sourdough starter is the preferment, so ensure your sourdough starter is active and at room temperature. It should be fed within 6 to 8 hours of making your sourdough cibatta bread.

2. Mix the Dough In a large mixing bowl, combine 100g of sourdough starter and 360g of water until the sourdough starter is well dissolved. Then add the flour and salt and mix until all the ingredients come together into a shaggy dough.

3. Autolyse Cover the bowl with a plastic cover or damp cloth and let the dough rest for about 30 minutes to 1 hour. This autolyse process allows the flour to fully hydrate.

Protein: 9g

4. Stretch and Fold Over the next 2 hours, you will need to gently stretch and fold the dough. Try to do 2 to 4 sets of stretches and folds during this 2 hour period. To fold, wet your hands and lift one side of the dough, stretch it, then fold it over the center. Repeat with all four sides of the dough.

5. Bulk Fermentation Cover the bowl and let the dough sit at room temperature until it rises around 50%. This is a very high hydration dough so it won't take as long as a regular sourdough loaf.

6. Once the dough has risen, gently pull the edges of the dough into the centre to create a sticky ball. Cover and place in the fridge for around 8 to 12 hours (you can leave it up to 24 hours if you like, but I find I get best results from 12 hours).

7. Divide and Shape When you are ready to shape the sourdough cibatta dough, take the bowl out of the fridge. Generously dust a clean surface with all purpose flour. Use a silicone dough scraper to flip the sourdough cibatta dough out onto the floured countertop with the sticky side on the top. Gently pull the dough out into a rough rectangle. It definitely doesn't have to be perfect, this is rustic Italian bread. Generously cover the top of the dough surface in flour (this will help with the next step). Use a metal dough scraper to cut the dough into 6 fairly even pieces. Alternatively, you can cut the dough down the middle and create two equally shaped loaves.

8. Final Proof Take a baking peel or pizza peel and generously cover it in all purpose flour. If there are any odd shaped rolls, you can gently pull the edges together to neaten them up, or just leave them as they are. Sprinkle the top of the rolls with a generous amount of flour and gently transfer them to the prepared baking peel. Allow the sourdough cibatta rolls to proof at room temperature until they have visibly puffed up and developed a slightly airy texture. Remember you were working with cold dough, so this might take a bit longer than you'd expect. I don't cover my sourdough cibatta rolls while they proof, but you can if you want to. I just put a fly net dome over them

to stop the flies, but that's it.

9. Preheat the Oven When your sourdough cibatta rolls are ready to bake, preheat your oven to 475°F (245°C) with a baking stone placed on the middle rack. See notes for information about steam for this bake.

10. Baking When you're ready, carefully transfer the cibatta rolls to the hot baking stone in the oven (if you've added enough flour they should easily slide across). Bake for about 20 minutes, or until the rolls are golden brown and have a crisp crust.

11. Cool and Enjoy Allow the ciabatta rolls to cool on a wire rack. Once cooled, they're ready to be enjoyed with your favorite spreads or as sandwich rolls.



Sourdough Cinnamon Raisin bread

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 40 mins | **Cook time:** 40 mins

Ingredients

- ☐ 100 g Sourdough Discard (unfed sourdough starter - or see notes for using active sourdough starter)
- ☐ 300 g Water
- ☐ 1 Egg
- ☐ 60 g Brown Sugar
- ☐ 5 g Yeast (instant or active dry yeast is fine - or see notes for using active sourdough starter)
- ☐ 550 g Bread Flour
- ☐ 10 g Salt
- ☐ 40 g Butter (softened at room temperature)
- ☐ 100 g Raisins (increase to

Directions

1. I have written these instructions to make the dough by hand. It is a sticky dough when you add the butter, but it's totally doable by hand. You can definitely use a stand mixer if you prefer (I've added notes for this at the bottom of the recipe card).
2. In a large bowl, whisk together sourdough discard, water, egg and brown sugar. Once it's well combined, add the yeast to the liquid and stir through.
3. Now add the bread flour and salt to the bowl and bring this together into a shaggy dough. Allow this to sit for around 30 minutes.
4. Once the dough has been sitting for 30 minutes, tip it onto the counter and add a little of the soft butter on top of the shaggy dough. Knead the dough until the

150g if you want heavy raisins)

☐ 5 g Cinnamon (approx. 2 teaspoons)

butter has been distributed through, then add a little more butter until all the butter has been added.

5. Don't worry if the dough feels slimy or too sticky. Keep kneading. This dough is similar to a brioche dough in that it will get quite unworkable until you really push the butter into the dough. All of a sudden it will come together.

6. Once the butter has all been added, sprinkle the raisins through the dough as you continue to knead.

7. The dough will take around 10 minutes to knead by hand and will become silky and elastic.

8. Once the dough has been sufficiently kneaded, place it into a bowl and cover with a plastic food cover. Allow the dough to double in the bowl before moving onto the next step.

9. Because we've added a little commercial yeast, this won't take too long (I've added notes below in case you don't want to use yeast and want to use your active starter instead).

10. Once the dough has doubled, tip it out onto the counter top with the smooth side underneath and the sticky side on the top. Gently ease the dough out into a rectangle. It should be quite easy to do this as the dough is very elastic.

11. Sprinkle the dough with cinnamon so that it is evenly covered.

12. Roll the dough up into a log and tuck the ends under. Place the dough into an oiled sandwich loaf tin and gently press it down so that it fills up the base of the tin. Place a plastic food cover back onto the pan and leave it to rise up and get nice and puffy. Ideally, you want it to just peak above the rim of the pan before you bake it.

13. Once the dough has risen, you'll need to bake your

loaf.

14. Turn your oven on and set the temperature to 180C/350F.

15. Lightly egg wash the top of the dough.

16. Bake your bread at 180C/350F for around 40 to 45 minutes or until the loaf is golden brown. I like putting this loaf on a lower rack in the oven. Just watch the top as the egg wash is prone to getting dark quite quickly.

17. Remove from the loaf tin and allow to cool on a wire rack.

18. Notes

19. Sourdough Discard

20. You can use 100g sourdough discard with 5g commercial yeast or you can use 100g active, bubbly sourdough starter without yeast. I have provided timelines for both of these options in the main body of the post above.

21. Using a Stand Mixer

22. I have provided instructions for kneading by hand above, however you can easily make this recipe in a stand mixer (it's actually easier!).

23. Add the ingredients to the bowl in the order shown on the recipe card, but when it gets to kneading, use the dough hook on your stand mixer.

24. You can add the butter and the raisins at the same time.

25. Knead the dough in 2 minute increments, with a small rest after each 2 minutes until the dough is soft and elastic and doesn't stick to the sides of the bowl.

26. You can also make this recipe in a Thermomix using the knead function. It takes around 5 minutes for the dough to be sufficiently kneaded and the raisins incorporated.

27. You can read more about using a stand mixer for sourdough bread [here](#).



Sourdough Cinnamon Rolls With Cream Cheese Topping

Breakfast, Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 12 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 sourdough starter, bubbly and active (113 grams)
1/2 cup water (118 grams)
4 cups all-purpose flour (540 grams)
1/2 cup melted coconut oil
1/2 cup honey (168 grams)
2 eggs
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup softened butter (114 grams)
1 cup brown sugar (200

Directions

1. In the bowl of a stand mixer, combine active sourdough starter, flour, honey, water, eggs, and melted coconut oil. Mix together until smooth, glossy, and passes the windowpane test.
2. Place the dough in a greased bowl and cover the with a beeswax wrap, foil or plastic wrap.
3. Allow to rest in warm place overnight, or up to 12 hours.
4. The next day, preheat the oven to 375 degrees.
5. Add the baking soda, baking powder and salt to the dough and mix in the stand mixer on medium speed for

grams)
2 tablespoons cinnamon
6 ounces cream cheese
1/2 cup heavy cream (120 grams)
1/2 cup maple syrup or honey (168 grams for honey)
2 teaspoons vanilla extract

Nutrition

Amount per serving
Serving size: 1
Calories: 562
Total Fat: 27g
Saturated Fat: 18g
Cholesterol: 78mg
Sodium: 327mg
Total Carbohydrate: 74g
Dietary Fiber: 4g
Sugars: 32g
Protein: 9g

about 5 minutes, or knead with your hands. Combine well.

6. In a separate bowl, combine softened butter, brown sugar, and cinnamon. Stir to combine.

7. Lightly dust the counter with flour, and roll out the dough into a 1/4 inch thick rectangle.

8. Add butter and cinnamon-sugar filling to the top of the dough and spread evenly.

9. Roll the dough up as tightly as you can. When you get to the end, pinch the edge into the main roll, to create a seam.

10. Slice to make 12 even rolls.

11. Place the rolls into a well-seasoned 14" cast iron skillet or baking dish.

12. Bake at 375 degrees for 20-25 minutes or until the rolls are lightly browned and the dough is cooked through. Allow them to cool a bit.

13. In a medium saucepan, over medium heat, add cream cheese, heavy cream, maple syrup or honey, and vanilla extract. Stir until combined. Use an immersion blender to get the frosting extra smooth, if desired.

14. Pour over cinnamon rolls and enjoy.



Sourdough Cornbread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 9 | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

1 cup yellow cornmeal
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup milk
1/4 cup melted butter (or other neutral oil)
1/2 cup starter
1 tsp baking soda
2 tsp baking powder
1 large egg
1 tsp salt

Nutrition

Amount per serving

Directions

1. Combine cornmeal, flour, sugar, milk, butter, and sourdough starter. Mix well.
2. Cover with plastic wrap, a damp tea towel, lid, or foil. Allow to ferment for 8-18 hours. Or skip this step and bake one time.
3. The next day, preheat oven to 400.
4. Sprinkle baking soda, baking powder, and salt over the fermented dough. Add an egg and mix well. This is easiest using a stand mixer.
5. Pour into a 8x8 greased pan.
6. Bake for 20 minutes or until a toothpick comes out

Serving size: 1
Calories: 178
Total Fat: 6g
Saturated Fat: 4g
Cholesterol: 35mg
Sodium: 566mg
Total Carbohydrate: 28g
Dietary Fiber: 1g
Sugars: 12g
Protein: 3g

clean and the edges of the cornbread are turning golden in color.

7. Allow to cool. Slice and serve.



Sourdough Dinner Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly (113 g)
1/4 cup sugar (50 g)
3/4 cup warm water (177 g)
1/4 cup melted butter (56 g)
1/2 tsp sea salt (2 g)
2 1/2 cups all-purpose flour
(350 g)
Egg (for egg wash)

Nutrition

Amount per serving
Serving size: 1
Calories: 253
Total Fat: 7g

Directions

1. In a stand mixer bowl, add ingredients.
2. Knead on speed 2 (for a Kitchen Aid) for 10-15 minutes using the dough hook, until the dough becomes smooth, stretchy, and can pass the windowpane test.
3. Place in a greased bowl and cover with a towel.
4. Allow to rise overnight (8-24 hours).
5. The next day, divide the dough into eight equal parts and put in a greased 9x13 or 8x8 dish. Allow it to rise until doubled, approximately one to two hours.
6. Preheat oven to 375

Saturated Fat: 4g
Cholesterol: 39mg
Sodium: 202mg
Total Carbohydrate: 42g
Dietary Fiber: 2g
Sugars: 6g
Protein: 6g

7. Brush top with egg wash (optional, but will give it that lovely golden color).

8. Place the rolls into the oven for about 25-30 minutes, or until they start turning golden brown.

9. Top with melted butter if desired.

10. Allow to cool, and enjoy.



Sourdough Discard Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 50 mins

Ingredients

1 1/4 cup water (295g)
2 1/2 tsp yeast or one packet (7g)
2 tsp salt (10g)
1 cup sourdough discard (255g)
4 cups All-purpose flour 575g

Nutrition

Amount per serving
Serving size: 1
Calories: 224
Total Fat: 1g
Saturated Fat: 0g

Directions

1. Warm water to about 110 degrees. Add active dry yeast and stir. Allow to sit for about five minutes until it gets nice and bubbly.
2. In a large bowl, whisk together salt and flour.
3. Add sourdough starter and yeast/water mixture.
4. Mix well with a large spoon or silicon spatula. It will be a shaggy dough.
5. Cover with a lid or plastic wrap and leave at room temperature for around 12 hours.
6. The next day, preheat the oven to 450. Place your dutch oven and lid into the oven to preheat.

Cholesterol: 0mg
Sodium: 494mg
Total Carbohydrate: 46g
Dietary Fiber: 2g
Sugars: 0g
Protein: 7g

7. Turn the dough on a lightly floured surface. The dough will be pretty sticky.

8. Shape into a ball by pulling the sides and bringing them into the center. I do this about 4-6 times. Flip the ball over, seam side down.

9. Taking your hands, grab the dough and pull it towards you a few times rotating the dough after each pull. This adds tension (as does the last step) to the dough, which helps the dough rise more during baking.

10. Place the dough on parchment paper. Cover with a towel and allow to rise in a warm place for 30 minutes to an hour.

11. Slash with a lame or knife (if desired) and place the parchment paper and dough into the dutch oven and cover with a lid.

12. Place the dutch oven into the oven and turn the heat down to 400 degrees. Bake with the lid on for 30 minutes, then remove the lid and bake for about 20-30 minutes until golden brown.

13. Allow to cool completely before slicing



Sourdough Discard Crackers

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 60 crackers | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

- ☐ 220 g Sourdough Discard unfed sourdough starter
- ☐ 80 g All Purpose Flour
- ☐ 50 g Whole Wheat Flour
- ☐ 5 g Salt
- ☐ 30 g Butter soft
- ☐ 30 g Parmesan Cheese shredded
- ☐ 20 g Olive Oil for brushing
- ☐ 10 g Sea Salt for topping
- ☐ Fresh Rosemary

Directions

1. Preheat oven to 350F/180C.
2. Add sourdough discard, flour, soft butter, salt and parmesan to a mixing bowl and bring the ingredients together to form a pliable dough (see notes).
3. Divide the dough into two portions (this makes it easier to roll).
4. Place each ball onto a piece of parchment paper and flatten out with your hands into a rough rectangle.
5. Sprinkle on the rosemary and push it into the dough gently.
6. Now roll out to a thin sheet of dough using a rolling

pin. You want it around 1/16" or 1.5mm thick. The thinner you can get it the better because thick crackers won't cook properly and won't crisp up in the oven.

7. The dough should not be sticky at all and easy to roll - however see notes below for some troubleshooting if your dough is sticky.

8. Use a cracker roller to perforate dough. If you don't have a cracker roller you can use a cookie cutter or knife to cut into crackers and then pierce each one with the tines of a fork.

9. Place each parchment paper with dough on top onto a baking sheet. This recipe will generally need two baking trays.

10. Brush dough with olive oil and sprinkle with salt.

11. Bake at 350F/180C for around 25 minutes or until crackers are golden and crisp.

12. Let the crackers cool on a rack before breaking into individual pieces.



Sourdough Discard Garlic Rolls

Side Dish • Bread sourdough • Dinner
www.thisjess.com

Serving size: 9 rolls | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

¼ cup non-dairy milk (or regular dairy milk, warmed to 110°F)
1 ½ teaspoons instant yeast
2 teaspoons granulated sugar
1 ¾ cups + 1 Tablespoon all-purpose flour
200 grams (about ¾ cup) sourdough discard (unfed, at room temperature)
1 egg (lightly beaten)
1 teaspoon kosher salt
3 Tablespoons unsalted butter (divided)
3 Tablespoons unsalted

Directions

1. Combine the warmed milk, instant yeast, and sugar in the bowl of a stand mixer*. Add the flour, sourdough discard, beaten egg and salt. With the mixer on low speed, slowly add 2 Tablespoons of melted butter. Increase speed to medium and mix until a shaggy dough forms.
2. Transfer the dough to a smooth work surface and knead until a smooth dough forms, about 3-4 minutes. The dough should be smooth and slightly tacky (but not sticky). If needed, add more flour or milk (1 Tablespoon at a time) to reach your desired consistency.
3. Transfer the dough to a large greased bowl and cover with plastic wrap. Let rise for about 90 minutes, or until doubled in size.

butter (melted)

½ teaspoon garlic powder

1 Tablespoon fresh parsley
(chopped)

flaky sea salt

4. Brush an 8x8-inch baking pan with 1 Tablespoon melted butter and set aside.

5. Turn the dough onto a smooth work surface and divide into 9 equal-sized pieces. This doesn't have to be exact, but if you do want perfectly identical rolls, weigh the dough and divide that number by 9 to determine how much the dough for each roll should weigh. Roll each piece of dough into a ball in the palm of your hand, then place the rolls into the prepared baking pan. Repeat until you have 9 rolls.

6. Cover the baking pan with plastic wrap and let the rolls rise for 60 minutes, until puffed and doubled in size.

7. Preheat the oven to 375°F. Brush the rolls with 1 Tablespoon melted butter. Bake for 20-25 minutes until golden brown.

8. While the rolls bake, melt the remaining 3 Tablespoons unsalted butter. Remove from heat, then add the garlic powder and chopped parsley and stir to combine. Remove the rolls from the oven and immediately brush with the parsley and butter mixture. Serve while warm.



Sourdough Discard Pizza Crust

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 2 mins | **Cook time:** 10 mins

Ingredients

Sourdough discard
Italian Seasoning
Salt
Olive Oil
Pizza Stone or Cast Iron
Skillet

Nutrition

Amount per serving
Serving size: 1
Calories: 213
Total Fat: 7g
Saturated Fat: 2g
Cholesterol: 5mg
Sodium: 308mg

Directions

1. Preheat a pizza stone, or cast iron skillet, on 425 degrees.
2. When the oven is preheated, and the pans are scorching hot, take them out of the oven.
3. Drizzle your baking vessel (stone or skillet) of choice with a little extra virgin olive oil.
4. Ladle sourdough starter onto the hot pan. Now, this is the part that will really bother my recipe-lovin, rule-abidin blog readers. I am not going to give you an amount. I can't. You just spread it out until you have a nice thin layer in the size you want. If you want to see how this looks, watch the video in the blog post.

Total Carbohydrate: 32g
Dietary Fiber: 3g
Sugars: 1g
Protein: 7g

5. Hit it with another drizzle of olive oil.
6. Sprinkle it with salt and Italian seasoning.
7. It will already start to bake when it makes contact with the pan. This is totally good and expected.
8. Pop it back in the oven, until crispy, and easily pulls up from the pan. About 10 minutes.



Sourdough Discard Pretzels

Appetizer • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 15 | **Prep time:** 15 mins | **Cook time:** 15 mins

Ingredients

3 teaspoons active dry yeast (9g)
1 cup water (236 g)
1 cup sourdough discard (285 grams)
2 tablespoons honey (42 g)
2 teaspoons salt (14 g)
4 cups unbleached all purpose flour (560 g)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar
1 egg yolk
1 tablespoon water

Directions

1. Whisk the warm water and yeast together in the bowl of your stand mixer. Cover and allow to sit for 5 minutes. It should get nice and bubbly.
2. To the bowl of a stand mixer with the dough hook attachment, add the sourdough discard, honey, salt and flour.
3. Beat on low speed for 2 minutes. Alternatively, you can turn the dough out onto a lightly floured surface and knead the dough by hand for 5-10 minutes.
4. Place the dough in a large mixing bowl that has been lightly greased.
5. Cover the bowl with aluminum foil, a beeswax wrap,

Nutrition

Amount per serving

Serving size: 1

Calories: 147

Total Fat: 1g

Saturated Fat: 0g

Cholesterol: 12mg

Sodium: 558mg

Total Carbohydrate: 30g

Dietary Fiber: 1g

Sugars: 3g

Protein: 4g

plastic wrap, or a wet tea towel.

6. Let the dough rise at room temperature for 60-90 minutes, or until doubled in size.

7. Divide the dough into 15 equal pieces.

8. Roll each piece into a 18" rope and then create a U-shape.

9. Take the two ends of the rope and create a twist with the dough.

10. Twist it twice and then press the ends of the dough into the bottom of the U-shape. Make sure to pinch the dough together well to prevent the dough from unraveling during the boiling process.

11. Cover with a tea towel and let the dough rest in a warm place for 30 minutes to one hour, or until puffy.

12. Preheat the oven to 425°F.

13. Bring water in a large stockpot to a boil and add 1 tablespoon of baking soda and 1 tablespoon of brown sugar.

14. Add the pretzels to the boiling water and boil for 30 seconds on each side, being careful not to overcrowd.

15. Using a slotted spoon, remove the pretzels and place on a parchment lined baking sheet.

16. Brush each pretzel with egg wash and sprinkle with coarse salt or pretzel salt.

17. Bake for 15 minutes, or until golden brown.

18. Another option is to bake and then once they are done baking, brush with melted butter and dip in cinnamon sugar. Yum.



Sourdough Discard Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 15 mins | **Cook time:** 45 mins

Ingredients

3 teaspoons active dry yeast (9 grams)
1 tablespoon honey (21 grams)
4 tablespoons butter, softened (57 grams)
1/2 tablespoon salt (8 grams)
1 cup sourdough discard (285 grams)
1 cup water (236 grams)
4 cups all purpose flour (560 grams)

Nutrition

Amount per serving

Directions

1. Whisk together warm water, honey, and yeast. Allow it to sit at room temperature for about 5 minutes. The mixture should get nice and bubbly.
2. To a bowl of a stand mixer with dough hook attachment, add all of the ingredients.
3. Knead on low speed until dough is smooth and elastic- about 10 minutes or so. It may take longer. You can also do this by hand. It shouldn't stick to the sides of the bowl.
4. To check to make sure the gluten has developed enough so the bread is nice and fluffy, it should pass the windowpane test. Grab a small ball of the dough and stretch it into a square. It should stretch thin enough to see through without breaking.

Serving size: 1
Calories: 245
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 12mg
Sodium: 382mg
Total Carbohydrate: 43g
Dietary Fiber: 2g
Sugars: 2g
Protein: 6g

5. Place the dough in a greased bowl with a lid, plastic wrap, or towel.

6. Let the dough rise (also known as bulk rise) for about 1-2 hours (or until it about doubles in size) in a warm place like on top of a stove or on top of the refrigerator.

7. Grease a bread pan or add parchment paper.

8. Roll the dough flat into a rectangle and roll it up. Pinch the ends to the rest of the loaf.

9. Add the shaped bread dough to the parchment lined or buttered loaf pans seam side down. Second rise for 30 minutes to an hour at room temperature, or until doubled. Covered with a towel.

10. Optional: whisk an egg in a small bowl. Brush on top of the dough.

11. Bake the sandwich loaf at 375 for about 45 minutes, or until a lovely golden brown color on top.

12. Allow to cool completely before slicing or storing.



Sourdough Farmhouse White Sandwich Loaf

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 1 Loaf | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

270 g Water ((warm))
85 g Milk ((warm))
45 g White Sugar
120 g Sourdough Starter
((fed and bubbly))
50 g Butter ((melted but
cooled))
600 g Bread Flour
12 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2652
Total Fat: 71g

Directions

1. Premix & Autolyse: Add your milk, water and sugar to a large bowl and stir until the sugar is dissolved. It does help if you warm your milk and water just a little.
2. Now add the sourdough starter to the liquid ingredients and stir to dissolve it a little.
3. Now add the rest of your ingredients - bread flour, salt and butter. Mix them together until a shaggy dough forms. Cover with a damp kitchen towel or elastic food cover and let it sit for around an hour.
4. Kneading Your Farmhouse White Sandwich Dough: You can knead this dough by hand or in a stand mixer or Thermomix. Either way is fine and you'll end up with soft, elastic dough that is slightly sticky, but shouldn't stick to your hands. Kneading by hand -

Saturated Fat: 40g
Cholesterol: 178mg
Sodium: 6453mg
Total Carbohydrate: 421g
Dietary Fiber: 13g
Sugars: 41g
Protein: 76g

knead the dough for around 10 minutes or until it is soft and elastic. The dough should feel slightly sticky but not be a big mess. Stand Mixer - you'll need to use your dough hook. Knead for 2 minutes, then give your mixer a rest for 2 minutes. Knead again for 2 minutes and so on. The dough should come away from the sides of the bowl when it's done. Thermomix - knead using the dough function for 5 minutes.

5. Bulk Ferment: Once your dough is kneaded sufficiently, you need to bulk ferment it. If you're using a stand mixer, it's fine to leave it in the mixing bowl. If you're using a Thermomix you'll need to tip your dough into a glass or ceramic bowl to finish its bulk ferment. At this point, you can just leave the dough as it is, covering it with some plastic wrap to stop it drying out. If you prefer your dough to be a bit neater, you can wet your hands and fold it into a neat ball. As with any sourdough bread, the bulk ferment time will depend on the temperature in your kitchen and of course the strength of your starter. You're looking for your dough to be just UNDER double. Now remember this is an enriched dough and it's a lower hydration so it will take longer than a lean dough. Try to put it somewhere warm if you can.

6. Shaping: Once your dough has finished its bulk ferment you can shape your dough. Before you start shaping, lightly butter or oil your loaf tin (I've used olive oil for the loaf in the photos). Ease your dough out of the bowl using a silicone dough scraper, remembering to have the smooth side on the counter and the sticky side facing up. You shouldn't need any flour for this as your dough shouldn't stick (it's such a beautiful silky, enriched dough). Gently ease your dough out into a rough rectangle, with the shortest side in front of you. Pop any large bubbles and gently flatten the dough using your fingertips. Then roll the dough up into a log (using the short side) and tuck the ends under. Leave the dough to sit and relax for around 30 minutes. After 30 minutes, tighten up the log by pulling the dough a little, using the sticky underside to create tension. Then simply plop the log into your buttered tin.

7. Second Rise: Once your bread has been shaped and

is in the tin, you'll need to let it rise again so that it fills up the shape of the tin. This should only take a few hours, but like the bulk ferment, this will depend on the strength of your starter and the temperature of your kitchen. You'll know it's done when it's risen above the lip of the tin (if you're using an open tin). It will be rounded on the top. When you poke it it will leave a slight indent but spring back nice and slowly. If you shaped it quite tight, you'll see some tension on the top of the dough as it's risen.

8. Baking Your Sandwich Bread: Preheat your oven to around 180C/350F. Let your oven warm for around 10 minutes and then place your sandwich loaf in the oven and bake for approximately 40 minutes or until the top is golden brown. It may take a little longer depending on your oven - you'll know it's done when it's golden brown on top and sounds hollow when you tap the base.

9. Once your dough is baked, remove it from the tin and leave to cool on a wire rack. Brush the top with some melted butter for a richer flavored, softer crust. Ideally, leave it for at least 90 minutes before you cut into it. Enjoy!



Sourdough Hawaiian Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 18 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1 Cup Pineapple Juice
½ cup milk
½ cup sugar
½ cup starter
¼ cup unsalted butter
softened
1 teaspoon vanilla
1 large egg
2 teaspoons salt
5 cups All Purpose Flour
1 egg yolk
2 Tablespoon water

Nutrition

Directions

1. Add all of the ingredients (except the egg wash) to the stand mixer with a dough hook.
2. Knead until smooth and elastic. About 10-15 minutes.
3. Place dough in a greased bowl and cover with plastic wrap or a tight lid.
4. Allow to rise overnight. About 8-12 hours.
5. Divide dough into 18 even rolls and place in a greased 9x13 baking dish.
6. Cover with a towel and allow to rise until doubled. About 1-3 hours depending on the temperature of your

Amount per serving

Serving size: 1

Calories: 193

Total Fat: 4g

Saturated Fat: 2g

Cholesterol: 38mg

Sodium: 98mg

Total Carbohydrate: 34g

Dietary Fiber: 1g

Sugars: 7g

Protein: 5g

home.

7. Once the dough has doubled, create the egg wash and brush over the dough.

8. Bake for 20-25 minutes at 375 until the rolls are golden in color.

9. Cool.



Sourdough Pastry Braid

Dessert • Bread sourdough, Cake • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. Add the flour, sugar, sourdough starter, milk, egg, vanilla and salt to the bowl of a stand mixer with the dough hook attached. Mix on low speed until the dough becomes smooth and glossy. You can also easily do this by hand. Mix and knead to make a shaggy, sticky dough. Continue to knead for about 5-10 minutes
2. Form the dough into a ball and place in a bowl. Cover with plastic wrap, foil, or a beeswax wrap and place in a warm spot for about 4 hours.
3. Place the bowl in the refrigerator to continue fermenting for 8 hours, or up to 3 days.
4. To roll the butter block out into a 6" by 8" inch rectangle, place the sticks of butter on a large piece of

8 ounces cream cheese
1/4 cup granulated sugar
1 large egg yolk
1 teaspoon lemon juice
1/2 teaspoon vanilla extract
3/4 cup cup fresh, canned or frozen fruit
Lemon curd
Pie filling
Jam
1 large egg white, beaten lightly with 1 tablespoon cold water
1 cup confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla
pinch of salt

Nutrition

Amount per serving
Serving size: 1
Calories: 323
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 90mg
Sodium: 201mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 19g
Protein: 5g

parchment paper. Sprinkle it with flour.

5. Fold the parchment paper around the butter, so that the butter will fill the entire envelope once you roll it out. You are aiming for a butter block that is 6 inches by 8 inches. You don't need to be too precise here. You just want to make sure the pastry dough can entirely encase the butter when you roll it out for laminating.

6. Tap out the butter with a rolling pin lightly to start to spread the butter, then roll smooth.

7. Chill the butter for 10 minutes. You want the butter to stay nice and cold to create the flaky butter layers. Too warm and it will just smush out. Cold butter is essential.

8. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

9. Roll it out into a 16" by 8" inch rectangle.

10. Place the butter packet in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the middle seam and sides closed, so none of the butter can escape.

11. Roll the dough, with the butter sealed inside, back out into a 16" by 8" inch rectangle.

12. Fold each side into the center again; then fold one side over the other to make a rectangle with 4 layers of dough. (See picture)

13. Wrap the dough in plastic wrap, and put it back in the refrigerator for 30 minutes.

14. Roll the dough out into another 16" by 8" inch rectangle.

15. Again, fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of

dough.

16. Wrap the dough in plastic wrap, and put it back in the refrigerator for 2 hours, up to 12 hours.

17. Preheat the oven to 400 degrees.

18. Divide the dough in half. Put the half you aren't working with back in the refrigerator, so that it doesn't get warm while you are shaping the other.

19. Roll the pastry dough out into a 12" by 9" rectangle. Visually divide the dough into three equal sections. You could also mark it with small cuts, if desired.

20. Spread the cream cheese filling down the center. Top it with fruit, jam or pie filling.

21. Using a sharp knife, cut 10 strips on each side of the filling, avoiding cutting into the center. Remove the outside strips from the top. This gives you a bit of dough to encase the filling.

22. Fold the remaining top piece of dough down over the filling.

23. Next, fold the strips to the center, alternating sides to create a braid. Angle them down a bit, so that by time you get to the bottom, there is enough dough to encase the bottom of the pastry braid.

24. Chill for one hour.

25. Brush with an egg wash.

26. Bake for 20-22 minutes, or until golden brown.

27. Spread the glaze on top. (optional)

28. Serve warm.



Sourdough Peanut Butter Cookies

Dessert • Bread sourdough, Cookie • Holiday, Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 24 | **Prep time:** 15 mins | **Cook time:** 10 mins

Ingredients

1/2 cup butter, room temp
1 cup peanut butter
1/2 cup brown sugar
1/2 cup sugar
1 egg
1 teaspoon vanilla
1/2 cup sourdough starter
1 1/2 cup flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt

Nutrition

Amount per serving

Directions

1. Preheat oven to 350°. Place parchment paper on a cookie sheet.
2. In the bowl of a stand mixer with paddle attachment, combine sugar, brown sugar, butter, peanut butter. Cream together for a few minutes until light and fluffy.
3. Add egg and mix until well incorporated.
4. Add vanilla and sourdough starter and mix until just combined.
5. In a large mixing bowl, mix dry ingredients together.
6. Add the dry ingredients to the wet ingredients about 1/3 at a time, and mix until just incorporated.

Serving size: 1
Calories: 169
Total Fat: 9g
Saturated Fat: 4g
Cholesterol: 18mg
Sodium: 139mg
Total Carbohydrate: 18g
Dietary Fiber: 1g
Sugars: 9g
Protein: 4g

7. Roll the dough into balls and place on a prepared baking sheet.

8. Using a fork, gently press the dough ball with the prongs of the fork. Then, turn the fork 90 degrees and press again to flatten and make a criss cross pattern.

9. Bake for 12-15 minutes or until the edges begin to turn golden brown.

10. Move to a cooling rack to cool.

11. The night before, mix together butter, sugar, peanut butter, sourdough starter and flour in a stand mixer bowl and cover. Allow the grains to ferment for 8-24 hours.

12. The next day, preheat oven to 350.

13. Add egg and vanilla to the sourdough starter mixture, and mix together well.

14. Sprinkle the remaining dry ingredients into the bowl and stir.

15. For best results, refrigerate dough for at least one hour or up to 24 hours prior to baking.

16. Bake cookies for 10 minutes or until the edges start to turn golden amber color.



Sourdough Pfeffernusse Cookies - The Pantry Mama

Dessert • Bread sourdough, Cookie • Holiday
www.pantrymama.com

Serving size: Servings 34 cookies | **Prep time:** 20 mins | **Cook time:** 15 mins

Ingredients

- ☐ 1 tsp Cinnamon (ground)
- ☐ ½ tsp Nutmeg (dried and ground)
- ☐ 1 tsp Ginger (dried and ground)
- ☐ ½ tsp All Spice
- ☐ ¼ tsp Black Pepper (finely cracked - see notes)
- ☐ ¼ tsp Cloves
- ☐ 3 g Salt (¼ tsp)
- ☐ 3 g Baking Soda (½ tsp)
- ☐ 150 g Brown Sugar
- ☐ 110 g Butter (softened at room temperature)

Directions

1. There is no need to preheat the oven for these cookies when you mix the dough because the dough needs to ferment in the fridge for at least a few hours before they are shaped and baked.
2. In a small bowl, combine the cinnamon, nutmeg, ginger, all spice, black pepper, cloves, salt and baking soda and set aside.
3. In a medium sized mixing bowl, add the butter and brown sugar and whisk until well combined.
4. Now, to the butter and brown sugar add the vanilla extract, egg, molasses and sourdough starter. Whisk until the batter is light and fluffy. The sourdough

- ☐ 5 g Vanilla Extract
 - ☐ 1 Egg
 - ☐ 85 g Molasses
 - ☐ 100 g Sourdough Starter (or sourdough discard)
 - ☐ 330 g All Purpose Flour
- Sugar Glaze
- ☐ 250 g Powdered Sugar (icing sugar or confectioners sugar)
 - ☐ 20 g Hot Water (you might need a little extra depending on how thick or thin you want the glaze)

starter will make the mixture seem a little marshmallowy.

5. To this bowl, add the flour and spices you combined earlier and mix with a spatula to form the cookie dough. Cover with plastic and place into the fridge to ferment and firm up. You can leave the cookie dough in there for up to 24 hours, but a minimum of 2 hours is sufficient. The longer you leave it, the longer your sourdough starter has to do it's job.

6. When you're ready to bake

7. When you're ready to bake the cookies, preheat your oven to 350F (175C) and line two large baking trays with parchment paper.

8. Using a cookie scoop, form balls of dough and gently roll them in your hands before placing on the cookie trays. Allow around 2 inches between each cookie ball as they do spread a little.

9. Bake the cookies for around 15 minutes, or until the cookies are golden and firm to the touch with just a little crackling on top.

10. Remove from the oven and transfer to a wire rack to cool just a little.

11. While the cookies are cooling, add the water to the powdered sugar and stir to form a thick glaze.

12. Dip the warm cookies in the glaze and place on the wire rack until cool and the glaze is set.

13. Notes

14. Spices - I have measured the spices using volume measurements because they are too small amounts to register on most scales. You can add mace and anise to the spice mix if you would like to.

15. Black Pepper - you can use white pepper if you

prefer. I've used black pepper because I prefer the taste and I didn't have white pepper on hand.

16. Sugar Glaze - If you don't want to dip the cookies in a sugar glaze, you can roll the warm cookies in powdered sugar. Give them a generous dusting and then allow them to cool on a wire rack.



Sourdough Pita Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 5 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly
1 cup water
1/2 cup whole wheat flour
2 cups all purpose flour
1 tablespoon sugar
2 tablespoons olive oil, plus
more for oiling bowl
1 teaspoon salt

Nutrition

Amount per serving
Serving size: 1
Calories: 202
Total Fat: 4g

Directions

1. Combine everything in the bowl of a stand mixer with the dough hook.
2. Knead on medium/low speed for 10 minutes or until dough is stretchy and smooth.
3. Oil a large bowl. Place the dough in the bowl and add a lid or plastic wrap. and allow to rise until doubled.
4. Let the dough rise in a warm place until doubled in size. About 4-6 hours at room temperature or up to 12 in the refrigerator.
5. Divide the dough into 8 equal portions and shape into small balls on a lightly floured surface

Saturated Fat: 1g
Cholesterol: 0mg
Sodium: 267mg
Total Carbohydrate: 37g
Dietary Fiber: 2g
Sugars: 2g
Protein: 5g

6. Let the dough rest for 15 minutes to relax gluten.

7. Roll each ball of dough into a 6" thin circle with a rolling pin, no more than 1/4" thick.

8. Allow them to rise a little until puffy (about 30 min-1 hr). Cover with a damp tea towel during this final rise to avoid the dough drying out.

9. While the pitas are doing their last rise, get a large pizza stone or cast iron skillet preheating in the oven at 500 degrees. You want to use a heavy vessel so that it can retain the heat. When the pitas hit the hot surface they release steam in the oven, and cook rapidly, creating the pocket that is so great for sandwiches or pita pockets!

10. Place the pita bread dough onto the hot baking surface and place into a hot oven. Bake for 5 minutes or so. They should puff up really nicely.



Sourdough Pop Tarts Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Pop Tarts | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

250 g All Purpose Flour
5 g Salt ((or to taste))
10 g Sugar ((optional - see notes))
230 g Unsalted Butter (must be COLD)
200 g Sourdough Starter (or Sourdough Discard)
10 g White Vinegar (or Apple Cider Vinegar)
50 g Iced Water (just in case)
1 Egg ((for egg wash))
20 g Milk ((for egg wash))
100 g Brown Sugar
5 g Ground Cinnamon ((2

Directions

1. Sourdough Pop Tart Crust
2. Add all purpose flour, salt and sugar to a large mixing bowl and stir together until well combined. Set aside for now.
3. Grate the cold butter into a bowl. If the butter starts to melt or is very soft once grated, place the bowl into the freezer. This will help to firm the butter up and make the next step much easier. I cannot stress enough how important it is for the butter to be COLD.
4. Place the cold, grated butter into the bowl with the flour, salt and sugar and use a spatula, pastry cutter or simply your finger tips to coat the butter in the flour. You want the butter to stay cold, so try to touch it as little as you can.

tsp))

10 g All Purpose Flour
100 g Powdered Sugar
15 g Milk
1/2 tsp Ground Cinnamon
5 g Vanilla Extract
125 g Strawberry Jam
6 g Corn Starch
100 g Powdered Sugar
30 g Strawberry Jam
15 g Milk

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2801
Total Fat: 190g
Saturated Fat: 119g
Cholesterol: 495mg
Sodium: 1972mg
Total Carbohydrate: 244g
Dietary Fiber: 8g
Sugars: 16g
Protein: 33g

5. Now, add the sourdough starter or discard and vinegar and bring the mixture into a dry, shaggy dough. It's best just to use your hands to squeeze the pastry dough together. It will be a rough, dry dough. If the dough really isn't coming together at all, add a little iced water until you are able to bring it together.

6. Tip the rough dough out onto the counter, divide the dough into two pieces and bring each piece into a rough ball. Wrap each ball of pastry dough in parchment paper and squash it down into a disc shape. Wrap each disc in cling wrap and place both discs into the fridge. If you prefer to just refrigerate as one ball, that's fine too. You can just divide the pastry into two pieces when you want to roll it out.

7. Leave the dough a minimum of one hour to fully hydrate and become cold. You can leave the dough in the fridge for up to 48 hours before you use it.

8. Making the Sourdough Pop Tarts

9. Before you start, mix the ingredients for the fillings together: Brown Sugar Cinnamon - combine the ingredients together and mix until well combined. It will be a sandy texture when ready. Strawberry - mix the corn starch and strawberry jam until you can't see the corn starch (the jam will be a little cloudy).

10. Roll out one disc of pastry until it's around 3mm or 1/8" thick. You want to create 12 rectangles from this dough (I've made my rectangles around 8cm x 12cm (3" x 5") - you can make your bigger or smaller if you prefer).

11. Once you've cut the 12 rectangles out, lay them on a baking sheet lined with parchment paper (it's ok to use a few trays, this is especially good if you are making 2 different fillings).

12. Egg wash each of the rectangles (you want egg wash on the whole rectangle, not just the edges).

13. Add your filling, ensuring you keep it in the middle. You'll want around a tablespoon of filling for each pop tart. You don't want to overfill them as the filling will leak out.

14. Now roll out the other disc of dough and cut another 12 rectangles, exactly the same size as the bases. Lay a rectangle of dough onto each base, gently sealing them together with your fingers.

15. Now use a fork to crimp the edges and seal the pastry edges. Pop a few holes in the top of each pop tart using your fork to ensure the topping doesn't burst out.

16. Egg wash the top of each pop tart.

17. Bake the sourdough pop tarts at 200C (390F) for around 20 minutes or until the pastry is golden brown.

18. When the pop tarts are done, remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack.

19. Pop Tart Frosting

20. While the pop tarts are cooling, mix together the ingredients for the frosting. Whether you're making both types of frosting or just one, all you need to do is combine the ingredients listed until the frosting is smooth.

21. Once the pop tarts have cooled, spread each one with as much frosting as you like. Leave them for around an hour to allow the frosting to set and enjoy!



Sourdough Puff Pastry

Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 20 | **Prep time:** 30 mins | **Cook time:** 15 hours

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. To a bowl of a stand mixer with a dough hook attachment, add the dry ingredients, sourdough starter, milk, egg, and vanilla.
2. Mix on low speed (1 or 2) for about 5 or so minutes or until it becomes smooth and glossy. You can also knead this by hand. Mix and knead to make a shaggy, sticky dough then continue to knead for about 5-10 minutes until smooth and glossy.
3. Shape into a ball and place in a greased large bowl. Cover with plastic wrap, foil, or a beeswax wrap and place at room temperature (a warm place) for about 4 hours.
4. Transfer the bowl to the refrigerator to continue fermenting for 8 hours, or up to 3 days.

1 large egg white, beaten
lightly with 1 tablespoon cold
water

Nutrition

Amount per serving
Serving size: 1
Calories: 185
Total Fat: 10g
Saturated Fat: 6g
Cholesterol: 44mg
Sodium: 119mg
Total Carbohydrate: 20g
Dietary Fiber: 1g
Sugars: 3g
Protein: 3g

5. Place the sticks of butter on a large piece of parchment paper. Sprinkle it with a little flour. Mark a 6" by 8" rectangle onto the parchment paper.

6. Fold the parchment paper around the butter with the folds on that 6" by 8" rectangle you made, so that the butter will fill the entire envelope once you roll it out (also called a butter packet). It doesn't need to be perfectly precise.

7. With a rolling pin, tap out the butter lightly to start to spread the butter, then roll smooth.

8. Chill the butter in the refrigerator for 10 minutes. You want the butter to stay nice and cold to create the layers of butter. If the butter gets too warm, it will just melt into the dough.

9. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

10. Roll it out into a 16" by 8" inch rectangle.

11. Place the butter rectangle in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the dough together down the middle seam and sides closed, so none of the butter can escape.

12. On a lightly floured work surface, roll the dough, with the butter sealed inside, into a 16" by 8" inch rectangle.

13. Fold each side into the center; then fold one side over the other to make a rectangle with four layers of folded dough.

14. Wrap the dough in plastic wrap and place in the refrigerator for 30 minutes.

15. Roll the dough out again into a 16" by 8" inch rectangle.

16. Fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of dough.

17. Wrap the dough in plastic wrap and put it back in the refrigerator for 2 hours or up to 12 hours.

18. Use in any recipe calling for puff pastry.



Sourdough Pumpkin Babka - The Pantry Mama

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 slices | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

Sourdough Pumpkin Babka Dough

- ☐ 100 g Sourdough Starter (fed and bubbly)
- ☐ 2 Eggs
- ☐ 120 g Butter (unsalted)
- ☐ 300 g Pumpkin Puree (see notes)
- ☐ 500 g Bread Flour
- ☐ 10 g Salt

Babka Filling

- ☐ 100 g Brown Sugar
- ☐ 20 g Bread Flour
- ☐ 60 g Butter (unsalted)
- ☐ 2 tsp Pumpkin Pie Spice (see notes for recipe)

Directions

1. Pumpkin Babka Dough
2. In a large mixing bowl, beat the eggs and then add the pumpkin puree and sourdough starter. Whisk together to form a smooth batter.
3. On top of the pumpkin puree mixture, add the bread flour, melted butter and salt. Bring this together into a dry, shaggy dough. Cover with an elastic food cover and allow to rest for around 30 minutes.
4. After 30 minutes, tip the dough onto a clean surface and knead until it's silky and elastic.
5. Once the dough is sufficiently kneaded, place it back into the bowl and cover. Allow the dough to bulk

☐ 1 Egg (to egg wash dough before baking)

Sugar Syrup

☐ 60 g Sugar

☐ 60 g Water

ferment at room temperature until it's risen around 50%.

6. Shaping & Filling the Sourdough Babka

7. Before you shape the dough, you'll need to mix the filling. Mix the filling ingredients together in a small bowl. Set aside until you're ready to shape the dough.

8. Once the sourdough pumpkin babka dough is risen around 50%, tip the dough out onto a clean surface and push out into a rectangle that measures around 16" x 8" (it really doesn't have to be exact).

9. Spread the filling you prepared earlier over the whole rectangle, leaving a 1" border on one of the long sides.

10. Roll the dough up into a log, finished on the side with the border of dough you left unfilled. Tuck the seam underneath the log.

11. Take a dough scraper or bench knife and slice the log in half length ways, leaving a small section still attached at one end.

12. Now twist the two lengths of dough into a rope, twisting it so that the filling is swirled around the dough.

13. Roll each end up so that the dough forms an "S" shape and carefully lift it into your chosen loaf pan.

14. Place an elastic food cover over the pan and allow the dough to rise up (around 50%) so that it fills the tin.

15. While the sourdough pumpkin babka is proofing, make a simple sugar syrup by placing the sugar and water in a small saucepan and heating until the syrup is just boiling, Turn down the heat and let it simmer for around 5 minutes, moving the syrup around the pan occasionally. Once the syrup starts to thicken, remove

from the heat and place into a bowl to cool.

16. Baking Sourdough Pumpkin Babka

17. When the dough is sufficiently proofed, preheat your oven to 180C (350F). Lightly beat an egg with a splash of water and brush it all over the dough. Bake for around 40 minutes, or until the sourdough pumpkin babka is golden brown and a skewer comes out clean.

18. Once the babka is cooked through, remove from the oven and allow to cool for around 10 minutes in the pan.

19. Carefully remove the sourdough pumpkin babka from the pan and place onto a wire rack. Brush the sugar syrup all over the babka, even on the sides. Use as much of the sugar syrup as you can.



Sourdough Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 20 mins | **Cook time:** 45 mins

Ingredients

1/2 cup butter (softened) or coconut oil (113 g)
2 tbs honey or sugar (42 g for honey or 24 g for sugar)
1 tbs salt (17 g)
1 cup starter, active and bubbly (227 g)
2 1/2 cups water (590 g)
8 cups all purpose flour (1120 g)*

Nutrition

Amount per serving
Serving size: 1
Calories: 238

Directions

1. To a stand mixer, add all of the ingredients. I like to add the flour last, so I can add a bit less or more depending on my starter's hydration.
2. Knead until dough is stretchy and smooth. You want it to pull away from the sides of the mixing bowl and be smooth and elastic – about 10 minutes. It should pass the windowpane test.
3. Allow to bulk rise for 10-12 hours in a warm place like on top of a stove or refrigerator.
4. Divide in two equal parts.
5. Shape by rolling the dough flat into a rectangle and rolling it up.

Total Fat: 6g
Saturated Fat: 5g
Cholesterol: 0mg
Sodium: 319mg
Total Carbohydrate: 40g
Dietary Fiber: 1g
Sugars: 2g
Protein: 5g

6. Add to parchment lined or buttered loaf pans.
7. Second rise for 2-4 hours at room temperature, or until doubled.
8. Bake at 375 for 45 minutes, or until golden on top. You can add an optional egg wash for more browning.
9. Allow to cool completely before slicing.



Sourdough Sausage Balls

Appetizer • Bread sourdough, Pork • Vicky Fairbanks
www.pantrymama.com

Serving size: 55 Balls | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

150 g All Purpose Flour
20 g Baking Powder ((1.5
tbsp))
1 tsp Salt ((5g))
1 tsp Pepper ((3g))
1 tsp Dried Parsley ((can sub
for chives or other herb of
your choice))
1 tsp Garlic Powder
1 tsp Onion Powder
500 g Pork Sausage ((or hot
sausage or beef sausage))
100 g Parmesan Cheese
((finely grated))
300 g Sharp Cheddar Cheese
((aged cheddar, grated))

Directions

1. Preheat your oven to 185C (365F) and line two baking trays with parchment paper.
2. Add the all purpose flour, baking powder, salt, pepper, dried parsley, garlic powder and onion powder to a large mixing bowl and mix well to ensure all of the spices are well distributed through the all purpose flour.
3. Now, add the pork sausage, parmesan cheese, sharp cheddar cheese, sourdough starter and melted butter to the same bowl and mix all of the ingredients through with the flour mixture. I find it easiest to use my hands for this, but you can of course use a wooden spoon or spatula if you prefer. The mixture will be quite dry and crumbly - but don't panic, that's what it's meant to be like.

150 g Sourdough Starter ((or
sourdough starter discard))
60 g Butter ((Melted))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 78
Total Fat: 6g
Saturated Fat: 3g
Cholesterol: 16mg
Sodium: 253mg
Total Carbohydrate: 3g
Dietary Fiber: 0.1g
Sugars: 0.04g
Protein: 4g

4. Use a tablespoon or cookie scoop to roll the mixture into balls (I made mine around 25g each).

5. Place the balls on the baking trays you prepared earlier leaving a little space between each.

6. Bake for 20 minutes at 185C (365F). They will be a little crunchy on the outside and nice and moist in the middle.

7. Serve the sourdough sausage balls with your favorite dip!



Sourdough Stollen Recipe - The Pantry Mama

Appetizer • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 10 slices | **Prep time:** 50 mins | **Cook time:** 40 mins

Ingredients

Stiff Sweet Levain

☐ 60 g Sourdough Starter

☐ 60 g Water

☐ 120 g Bread Flour

☐ 20 g Sugar (white, fine)

Dried Fruit

☐ 35 g Spiced Rum (Captain Morgan's, Kraken etc)

☐ 80 g Raisins (or sultanas)

☐ 30 g Mixed Peel

☐ 70 g Dried Apricots
(roughly chopped)

☐ 30 g Dried Cranberries (or
dried blueberries)

Stollen Dough

Directions

1. Preparing the Levain

2. This levain should be prepared the night before. Add the flour, water, sugar and sourdough starter to a jar and mix thoroughly. Set aside to peak.

3. Preparing the Dried Fruit

4. Add all of the dried fruit to a mixing bowl and add the spiced rum. Stir well to coat all of the fruit. Cover with plastic and set aside overnight.

5. Preparing the Sourdough Stollen Dough

6. Add the sugar, buttermilk, milk and egg to a large mixing bowl and whisk well to combine and dissolve

- ☐ 260 g Stiff Sweet Levain (as prepared above)
 - ☐ 350 g Bread Flour (or all purpose flour)
 - ☐ 245 g Dried Fruit (as prepared above)
 - ☐ 1 Egg (approx. 70g)
 - ☐ 75 g Buttermilk
 - ☐ 75 g Milk
 - ☐ 30 g Sugar
 - ☐ 5 g Salt
 - ☐ 100 g Butter (softened at room temp, I've used salted butter)
- Other Inclusions and Toppings
- ☐ 250 g Marzipan (see notes)
 - ☐ 1 tsp Cinnamon
 - ☐ ½ tsp Nutmeg
 - ☐ 250 g Powdered Sugar (for rolling the baked Stollen in)

the sugar.

7. Now add the stiff sweet levain to the liquid and use your whisk to break up the levain as best you can, allowing it to soften in the other liquid.

8. On top of that add the bread flour and salt and bring together into a stiff dough. Cover with plastic and set aside for around one hour.

9. Tip the sourdough stollen dough out onto the counter top and add a little of the butter. Knead this in, before adding more, until all the butter has been kneaded into the dough. This can be difficult if you're not used to working with enriched doughs. You can use a stand mixer to perform this step if you prefer.

10. It is very similar to kneading butter into sourdough brioche dough.

11. Once the butter is fully incorporated in the dough, allow the dough to rest for around 10 minutes (you can leave it on the counter, just pop the bowl over the top so it doesn't dry out).

12. Now, gently knead in all the boozy dried fruit. The fruit should have absorbed all the rum, so there won't be any excess liquid to worry about. Don't worry if the dough tears a little, leave it to rest for 10 minutes, then knead again.

13. When you're happy that all the fruit has been incorporated into the dough, pop the dough back into the bowl and cover. Allow to bulk ferment at room temperature until the dough has risen around 50%.

14. Don't worry about the dough containing butter milk, egg, milk and butter. It's perfectly safe to leave it out at room temperature.

15. Once the dough has risen to around 50%, it's time to shape the dough and add the marzipan and cinnamon and nutmeg.

16. Shaping Sourdough Stollen

17. Tip the dough out of the bowl onto the counter so the sticky side is on top. If you're making one large stollen, then leave the dough as is, but if you would prefer two smaller stollens, divide the dough into two equally weighted pieces.

18. Gently pull each piece of dough out into a rough rectangle. Mold the marzipan into two long cylinders, the same length as your dough and lay off centre on the long side of each piece dough.

19. Sprinkle the dough with cinnamon and nutmeg if desired.

20. Roll each rectangle of dough into a long roll (similar to when you make sourdough cinnamon rolls). Start on the side where you've laid the marzipan and roll, tucking the bottom seam under, along with the ends. You want to completely conceal the marzipan so that it doesn't leak out in the oven.

21. Transfer each stollen to a baking tray lined with baking paper and cover with a damp kitchen towel. Allow the stollen to proof at room temperature until the dough has risen around 50% again.

22. When you're ready to bake the stollen, preheat the oven to 175C (350F).

23. When the oven is at temperature, bake the sourdough stollen for around 45 minutes (or until it is golden brown).

24. Remove the baked sourdough stollen from the oven and allow to cool for a bit before brushing it all over with melted butter (a pastry brush is perfect for this).

25. Once it's cooled for around an hour, brush it again with butter and then place into a container full of

powdered sugar. Lightly roll the stollen around in the powdered sugar until it's completely and evenly covered on all surfaces.

26. Now, wrap your stollens in a piece of aluminum foil and allow them to mature for at least 24 hours before you try them (it's worth the wait I promise).

27. Notes

28. Marzipan - I have used store bought Marzipan in my sourdough stollen. You can omit the marzipan if you don't like it. Divide the 250g portion into 2 pieces if you're making 2 smaller stollens.

29. Rum - if you don't want to use alcohol, you can soak the dried fruit in the same amount of orange juice or apple juice.

30. Butter - I've used salted butter in this recipe, you can use unsalted if you prefer.



Sourdough Stuffing

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 40 mins

Ingredients

1 small round sourdough bread (1 pound)
1 stick salted butter
3 stalks celery, chopped
1 medium onion, chopped
1 Tbsp chopped fresh sage or 1 tsp dried
1 Tbsp chopped fresh thyme or 1 tsp dried
3 cups homemade chicken broth
2 large eggs
2 tsp salt
1/2 teaspoon pepper

Directions

1. Prepare and bake homemade sourdough bread, if making from scratch.
2. Preheat the oven to 350 F.
3. Add half of the butter to a baking dish (or cast iron skillet) and place in the oven to melt.
4. Cut the crusty sourdough bread into 1-inch cubes.
5. Take out the baking dish from the oven and toss the melted butter with the bread.
6. Bake for 20 minutes, stirring halfway in between so the bread cubes don't get burnt, but rather get nice and toasty.

Nutrition

Amount per serving

Serving size: 1

Calories: 155

Total Fat: 13g

Saturated Fat: 8g

Cholesterol: 79mg

Sodium: 1098mg

Total Carbohydrate: 7g

Dietary Fiber: 1g

Sugars: 2g

Protein: 3g

7. Dice onions and celery.

8. Sauté onions and celery over medium heat in a skillet with the remaining butter until they are a little soft, around 5-10 minutes.

9. Add salt and pepper.

10. Pull the toasted bread out of the oven.

11. In a large bowl, add bone broth and eggs and whisk together.

12. Add the vegetable mixture and herbs to the broth mixture and mix well.

13. Pour the broth and vegetable mixture over the toasted bread and let it sit for 10 minutes to allow bread to soak up the eggs and broth.

14. Bake for 25-30 minutes, until it starts to turn golden brown.



Sourdough Zucchini Bread

Appetizer • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 2 Loaves | **Prep time:** 25 mins | **Cook time:** 50 mins

Ingredients

170 g Butter (room temp)
250 g Sugar
2 Eggs (room temp)
200 g Sourdough Starter
2 tsp Vanilla
300 g Zucchini (Shredded
(weigh the zucchini first, then
squeeze out the excess
moisture))
390 g All Purpose Flour
6 g Baking Powder (1 tsp)
10 g Baking Soda (1 tsp)
5 g Salt (1/2 tsp)
2 tsp Cinnamon (or as much
as you'd like)
1/2 tsp Ginger (or as much as

Directions

1. Preheat your oven to 350F (175C).
2. Prepare 2 loaf pans by coating the inside of each generously with butter (I do this even if my loaf pans are non stick). See notes for pan sizes.
3. Cream the butter, sugar and eggs until light in color and nice and fluffy. It's best to use a stand mixer or hand mixer for steps 3 and 4 - you'll get the best result from your zucchini bread.
4. Now add sourdough starter and vanilla to the creamed butter, sugar and eggs and beat until well combined.
5. Now add all the dry ingredients and shredded

you'd like)
1/2 tsp Nutmeg (or as much
as you'd like)

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2001
Total Fat: 76g
Saturated Fat: 46g
Cholesterol: 346mg
Sodium: 3283mg
Total Carbohydrate: 301g
Dietary Fiber: 9g
Sugars: 130g
Protein: 31g

zucchini (make sure you've squeezed the moisture out) into a separate bowl and mix until well combined and the zucchini is coated in flour.

6. Now add the wet ingredients into the bowl with the dry ingredients and fold gently until combined - try not to over mix it!

7. Now pour the mixture into two loaf pans that have been well greased with butter (I put 630g of mixture into each tin).

8. Bake the sourdough zucchini bread for around 50 minutes at 350F (175C) (the time really depends on your oven). Insert a skewer into the middle of the bread - if it comes out clean, they're ready to come out of the oven.

9. Allow the sourdough zucchini bread to cool in the tins for 10 to 15 minutes before removing them and placing on a wire rack to cool.



Spinach Pie

Main Dish • Bread sourdough, Casserole • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 30 mins | **Cook time:** 45 mins

Ingredients

4 tablespoons salted butter
1 large onion
3 cloves garlic, minced
2 10 oz. packages frozen spinach, thawed
4 eggs
1 cup Gruyere cheese, shredded
1/2 cup parmesan cheese, grated
1 teaspoon salt
1/2 teaspoon pepper
1 recipe sourdough puff pastry or package of store-bought puff pastry
Egg wash: 1 whole egg or egg

Directions

1. Create puff pastry dough if making it from scratch.
2. Thoroughly remove excess liquid from thawed spinach. Personally, I've found the best way to be lining a colander with a tea towel, adding the spinach, and wringing the excess water out by hand.
3. In a large skillet over medium heat, melt butter and saute onion until translucent. Add minced garlic and cook until fragrant. Remove from heat.
4. In a medium bowl, whisk eggs and add cheeses, salt and pepper.
5. Add strained spinach and stir to combine.

white mixed with 1
tablespoon water

Nutrition

Amount per serving

Serving size: 1

Calories: 284

Total Fat: 19g

Saturated Fat: 9g

Cholesterol: 174mg

Sodium: 711mg

Total Carbohydrate: 14g

Dietary Fiber: 3g

Sugars: 2g

Protein: 15g

6. Lightly grease your baking dish.

7. Divide pastry dough into two parts, rolling the bottom piece out large enough to fit the bottom and sides of your baking dish.

8. Fill with spinach mixture.

9. Roll out second pastry crust to top the dish.

10. Seal the edges with a fork, then cut a few slits in the top.

11. Brush with egg wash.

12. Bake for approximately 45 minutes at 350 degrees, until the top layer of pastry is golden brown and bubbles appear.

13. Allow to cool for 5 to 10 minutes to set. Enjoy!



Stand Mixer Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks

Prep time: 10 mins

Ingredients

-
- Bread Flour - 450g (about 4 cups)
- Water - 275g (about 1 1/4 cups)
- Sourdough Starter - 100g (about 1/3 cup)
- Salt - 10g (about 1 1/2 tsp)

Directions

Feeding the Starter • The night before you plan to make the dough, take 25 grams of sourdough starter out of the fridge. Add 50 grams of water and 50 grams of bread flour to the jar of leftover starter.

- Mix everything together until no dry bits of flour are left. Cover up the jar of starter and let it rise at room temperature overnight, or for 6-8 hours, until it doubles in size.

Mixing the Dough • Attach the bread hook attachment to your stand mixer. Then, to the bowl of the stand mixer, add 275 grams of water, 100 grams of active sourdough starter, 10 grams of salt, and 450 grams of bread flour.

<https://grantbakes.com/wp-json/mv-create/v1/creations/23/print>

12/27/23, 6:31 Page 1



Strawberry Cream Cheese Cobbler With Sourdough

Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 6 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

3/4 cup all purpose flour (104 g)
1/4 cup sourdough starter (57 g)
3/4 cup milk (183 g)
1/2 cup butter (113 g)
3/4 cup organic cane sugar (157 g)
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
2 cups strawberries - quartered
4 ounce package cream

Directions

1. In a large bowl, mix together flour, sourdough starter, and milk until well combined. Cover and ferment for 8-24 hours.
2. Preheat oven to 350 degrees.
3. Melt the butter.
4. To your sourdough mixture, sprinkle in baking soda, baking powder, salt, and sugar. Mix well.
5. Quarter strawberries.
6. Pour the melted butter into a 9" X 9" baking dish or

cheese
1 egg yolk
1/4 cup sugar (52 g)
1/2 teaspoon vanilla

Nutrition

Amount per serving
Serving size: 1
Calories: 337
Total Fat: 18g
Saturated Fat: 11g
Cholesterol: 70mg
Sodium: 499mg
Total Carbohydrate: 42g
Dietary Fiber: 1g
Sugars: 29g
Protein: 4g

10" cast iron skillet. (If you're making it in a skillet, it's a good idea to just melt the butter in it!)

7. Pour the sourdough topping mixture over melted butter.

8. Next, arrange the quartered strawberries on top in one layer.

9. In a medium bowl or the bowl of a stand mixer, add softened cream cheese, egg yolk, sugar and vanilla. Whisk together.

10. Dollop on top of the strawberries.

11. Place in the preheated oven and bake for 40 minutes until it starts to turn golden brown.

12. Allow to cool for a few minutes. Serve with whipped cream or a scoop of ice cream.



Whipped Ricotta Dip

Side Dish • Bread sourdough, Cheese, Sauce • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 people | **Prep time:** 10 mins

Ingredients

350 g Ricotta ((store bought or homemade))
30 g Honey ((plus extra to serve))
2 cloves Garlic ((crushed))
4 g Salt
15 g Olive Oil ((plus extra to serve))
Fresh Herbs ((thyme, rosemary, parsley, chives etc))

Directions

1. Add all of the ingredients to a food processor or Thermomix and whip until light and creamy and the herbs are well distributed. You can use a stand mixer if you don't have a food processor, but you'll need to finely chop the herbs and garlic first.

Nutrition

Amount per serving
Serving size: 1 serving

Calories: 842
Total Fat: 60g
Saturated Fat: 31g
Cholesterol: 179mg
Sodium: 1847mg
Total Carbohydrate: 37g
Dietary Fiber: 0.2g
Sugars: 26g
Protein: 40g



Double Chocolate Sourdough Muffins - Little Spoon Farm

Dessert • Bread sourdough, Cookie • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 16 muffins | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

2 cups (240 g) all purpose flour
½ cup (45 g) cocoa powder regular or dark
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon (5 g) salt
½ cup (125 g) unfed sourdough starter
½ cup (120 g) avocado oil or vegetable oil
1 cup (200 g) granulated sugar
2 large eggs

Directions

1. Preheat the oven to 425°F (218°C) and place the oven rack in the center position. Line a muffin tin with paper liners.
2. In a large mixing bowl, whisk together 2 cups AP flour, ½ cup cocoa powder, ½ teaspoon baking soda, 2 teaspoons baking powder and 1 teaspoon salt. Set the bowl aside.
3. In a separate bowl mix the wet ingredients. Use a whisk to combine the ½ cup of oil, 1 cup sugar, 2 eggs, ¾ cup sour cream, ¼ cup milk, 2 teaspoons vanilla extract and ½ cup of sourdough starter discard. Mix until the ingredients come together and are smooth.

¾ cup (185 g) sour cream
2 teaspoons (10 g) vanilla
extract
¼ cup (60 g) milk
1 ¾ cups (315 g) semi-sweet
chocolate chips

4. Pour the wet ingredients into the bowl with the dry ingredients and mix the batter until it just comes together. Do not over mix the batter. Add the chocolate chips and stir until they are evenly distributed in the batter.

5. Use an ice cream scooper to fill the liners. The batter should come to the top of the liner for bigger muffins. Sprinkle a few chocolate chips on top of each one if you want even more chocolate flavor!

6. Bake the muffins for the first 5 minutes at 425°F (218°C) in the preheated oven. Lower the oven temperature to 350°F (176°C) and continue to bake the muffins for an additional 15-18 minutes. A toothpick inserted into the center should come out clean when they are done.

7. Remove the muffins from the oven and allow them to cool completely in the muffin tin.

Appetizers and Snacks



Sourdough Discard Pretzel Bites

Snack • Appetizers and Snacks • Vicky Fairbanks
www.thisjess.com

Serving size: Servings 8 servings | **Prep time:** 10 mins | **Cook time:** 15 mins

Ingredients

For the Dough

- ☐ 1 cup + 2 Tablespoons warm water
- ☐ 1 Tablespoon dark brown sugar
- ☐ 2 teaspoons kosher salt
- ☐ 1 ¼ teaspoons active dry yeast
- ☐ 200 grams (about ¾ cup) sourdough discard unfed, at room temperature
- ☐ 567 grams (about 4 cups) all-purpose flour
- ☐ 4 Tablespoons unsalted butter melted

For Boiling

Directions

1. Combine the warm water (1 cup + 2 Tbsp), dark brown sugar, and kosher salt in the bowl of a stand mixer. Sprinkle the yeast on top and let sit for 5 minutes or until the yeast begins to foam. If the yeast does not foam, your yeast is dead and you'll need to start again with fresh yeast.
2. Add the sourdough discard, flour, and melted butter and mix using the dough hook attachment until well-combined. If needed, add more flour or water (1 Tablespoon at a time) to reach your desired dough consistency. Change to medium speed or knead by hand for 4-5 minutes until a smooth dough forms. The dough should not be sticky.
3. Shape the dough into a ball and transfer to a large, oiled bowl. Cover with plastic wrap and let rise for

☐ 10 cups water

☐ $\frac{2}{3}$ cup baking soda

For Topping

☐ 1 egg yolk beaten with 1 Tablespoon water to make an egg wash

☐ flaky sea salt

☐ everything bagel seasoning

For the Dough

☐ 1 cup + 2 Tablespoons warm water

☐ 1 Tablespoon dark brown sugar

☐ 2 teaspoons kosher salt

☐ 1 $\frac{1}{4}$ teaspoons active dry yeast

☐ 200 grams (about $\frac{3}{4}$ cup) sourdough discard unfed, at room temperature

☐ 567 grams (about 4 cups) all-purpose flour

☐ 4 Tablespoons unsalted butter melted

For Boiling

☐ 10 cups water

☐ $\frac{2}{3}$ cup baking soda

For Topping

☐ 1 egg yolk beaten with 1 Tablespoon water to make an egg wash

☐ flaky sea salt

☐ everything bagel seasoning

about 1 hour, or until doubled in size.

4. Preheat the oven to 450°F. Line 2 half-sheet baking trays with parchment paper and set aside. Bring 10 cups of water and $\frac{2}{3}$ cup baking soda to a boil in a large pot.

5. In the meantime, turn the dough out onto a smooth, dry work surface (no need to flour or oil, you'll want some traction). Divide into 8 equal-sized pieces. Roll each piece into a 12-14 inch rope. Cut the rope into bite-size pieces about 1 $\frac{1}{2}$ -inches long. Roll each piece of dough into a ball (roughly the size of a quarter) and place on the prepared baking pan.

6. Place the pretzel bites in the boiling water mixture for about 30 seconds. Remove using a slotted spatula or spoon and spread on the baking sheet so they're not touching and have room to expand. The bites will be easier to spread while they're still wet; they'll become stickier as they dry.

7. Lightly brush each pretzel bite with egg wash* and sprinkle with your chosen toppings (flaky sea salt, everything bagel seasoning, etc.)

8. Bake until golden brown, approximately 13-15 minutes. Transfer to a cooling rack to cool fully. Serve with a mustard or your favorite dipping sauce.

9. Notes

10. You do not need a stand mixer to make this dough. You can also combine the dough ingredients in a large bowl and mix with a wooden spoon.

11. *If you want to make Cinnamon Sugar Sourdough Discard Pretzel Bites, omit the egg wash and bake as directed. Let the pretzel bites cool completely. Brush with melted, unsalted butter and toss in a cinnamon sugar mixture ($\frac{1}{4}$ cup granulated sugar + 1 teaspoon ground cinnamon).



Sourdough Bagels

Snack • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 25 mins | **Cook time:** 30 mins

Ingredients

½ cup sourdough starter,
bubbly and active (113
grams)
1 cup water (236 grams)
2 tablespoons honey (21
grams)
2 teaspoons salt (10 grams)
4 cups unbleached all
purpose flour (560 grams)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar

Nutrition

Amount per serving

Directions

1. Add sourdough starter, water, honey, salt, and two cups flour to a stand mixer.
2. Mix until it comes together, about 10 minutes on low speed. The dough will be really stiff and difficult to incorporate.
3. Add remaining flour, half a cup at a time. Use a dough hook and knead until it is smooth and pliable.
4. Cover dough with wet tea towel, plastic wrap, or beeswax wrap and allow to ferment for 8 to 12 hours.
5. After fermentation, divide into 8 equal pieces.
6. Roll the dough into balls, flatten them down a bit,

Serving size: 1
Calories: 283
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 1004mg
Total Carbohydrate: 61g
Dietary Fiber: 2g
Sugars: 8g
Protein: 7g

and poke a hole in the middle with your finger. Stretch the hole a bit to widen.

7. Cover with a tea towel and allow the dough to rise in a warm spot for 1-4 hours or until puffy.

8. Preheat oven to 425 degrees.

9. Bring a large pot of water to a boil and add the baking soda and sugar.

10. Using a slotted spoon, gently add bagels to the water and boil for one minute, flip, then boil for another minute.

11. Shake off excess water and dip into desired toppings (optional).

12. Place boiled bagels on parchment-lined baking sheet.

13. Bake for 20-25 minutes, or until golden on top.



Sourdough Bagels

Side Dish • Bread sourdough • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 8 | **Prep time:** 25 mins | **Cook time:** 35 mins

Ingredients

Ingredients to make ½ cup
(100 g) of Active Sourdough
Starter

1 tablespoon (15 g)
sourdough starter

⅓ cup + 1 tablespoon (50 g)
all-purpose flour

3 ½ tablespoons (50 g)
water

Bagel Dough

½ cup (100 g) active
sourdough starter

1 cup + 1 tablespoon (255
g) water

2 tablespoons (40 g) honey
or sugar

Directions

FEED YOUR SOURDOUGH STARTER

12 hours before you plan to mix the dough, add the ingredients to make ½ cup (100 g) of active sourdough starter to a clean jar. Stir until combined, loosely cover the jar and let the starter rise at room temperature. (The ingredients will create a total of 115 g active starter but, because some of it will stick to the sides of the jar during the transfer, we are making a little more than needed.) The sourdough starter is ready to use when it has doubled in size and there are plenty of bubbles on the surface and sides of the jar.

MAKE THE DOUGH

In the bowl of a stand mixer, stir together the starter, water, honey and salt with a spatula. Add the bread flour and use your hands to bring the ingredients together as best as possible. The dough will be very stiff. Place the dough hook on the mixer and mix the dough on the lowest speed for 6-7 minutes. (Or 10

2 teaspoons (10 g) fine sea salt

4 cups + 2 tablespoons (500 g) bread flour

Water Bath

6 cups water

1 tablespoon granulated sugar

Optional Toppings

sesame seeds

Everything Bagel Seasoning
salt sprinkle on top, don't dip

poppy seeds

shredded cheese

INGREDIENTS TO MAKE ½ CUP
(100 G) OF ACTIVE
SOURDOUGH STARTER

1 tablespoon (15 g)
sourdough starter

⅓ cup + 1 tablespoon (50 g)
all-purpose flour

3 ½ tablespoons (50 g) water

BAGEL DOUGH

½ cup (100 g) active
sourdough starter

1 cup + 1 tablespoon (255 g)
water

2 tablespoons (40 g) honey
or sugar

2 teaspoons (10 g) fine sea
salt

4 cups + 2 tablespoons (500
g) bread flour

WATER BATH

6 cups water

1 tablespoon granulated
sugar

OPTIONAL TOPPINGS

sesame seeds

Everything Bagel Seasoning

minutes by hand.) Cover the bowl and let rest at room temperature for 8-12 hours. (See notes for cinnamon raisin bagels.)

Line a baking sheet with parchment paper. Turn the dough out onto a clean work surface and divide into 8 equal pieces. Shape each piece into a ball. To shape the bagel, place a dough ball on the surface in front of you and use your thumb to poke a hole straight down through the middle of the dough. Pick the bagel dough up, gently shape the ring and place on the parchment paper. Repeat with remaining dough balls. Cover the dough with a towel and let rise for 30-60 minutes or until puffy. (See notes about parchment paper.)

Preheat oven to 425°F (218°C) making sure that the oven rack is in the center position. Bring 6 cups of water to a boil in a large stockpot and add 1 tablespoon of sugar. Once the bagels have finished rising, boil them for 2 minutes on each side. (Only boil 3-4 at a time, making sure not to crowd the pot.)

Use a mesh strainer to remove the bagels and let rest on the parchment paper until cool enough to handle. Once cool enough, dip one side into your choice of toppings and place back onto the parchment paper.

Bake the bagels at 425°F (218°C) for 25-28 minutes or until golden brown.

NOTES

Parchment Paper: I recommend using Kirkland brand parchment paper from Costco. I've used it for years with zero sticking issues with any of my recipes. Flour the bottom of the bagels or the parchment paper after shaping them if you have issues with sticking.

Cinnamon Raisin Bagels: Add 2 teaspoons of ground cinnamon to the dry ingredients. After kneading the dough, add ¾ cups of raisins and knead them into the dough to distribute evenly.

How to measure flour without a scale: Use a spoon to scoop the flour into a measuring cup until it is heaped on top. Take a butterknife and level off the top. This should give you the most accurate measurement for flour.

Tips for baking in warm and/or high humidity areas: Reduce the water by 50 grams in the initial mix and then slowly add the remaining water until you achieve the correct hydration level. You may need to bake the bagels a few minutes longer. This will take some trial and error!

salt sprinkle on top, don't dip
poppy seeds
shredded cheese

To Store: Keep baked bagels covered, at room temperature for up to 1 week. Storing in the fridge is not recommended.

To Freeze baked bagels: Let the bagels cool completely. Wrap bagels individually in plastic wrap and place in a freezer-safe container for up to 3 months.

To Reheat: Allow the bagels to thaw on counter, if frozen. Cut in half and heat in toaster or toaster oven.



Sourdough Bread Bowls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 35 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt

Nutrition

Amount per serving
Serving size: 1

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Calories: 195
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 973mg
Total Carbohydrate: 40g
Dietary Fiber: 4g
Sugars: 0g
Protein: 8g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 8 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15–20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 8 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12–15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor a small X at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.

18. Once cooled, cut open the top and scoop out the insides.

19. Ladle in your favorite soup and enjoy.



Sourdough Bread In A Bread Machine

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 7 hours

Ingredients

1 1/4 cup water
1/4 cup unsalted butter,
melted
4 cups bread flour
2 tablespoons granulated
sugar
1/2 tablespoon salt
1/2 cup sourdough starter,
bubbly and active

Nutrition

Amount per serving
Serving size: 1
Calories: 225
Total Fat: 5g

Directions

1. Add the water and melted butter to the bread machine.
2. On top of that add the bread flour, sugar and salt.
3. Lastly, add the sourdough starter.
4. Use the kneading function on the bread machine. (For my machine this is function 8) Mine is set to knead for 25 minutes.
5. Optional: After the first knead cycle finishes, I press the button again and let it knead the dough one more time, for an additional 25 minute cycle.
6. Next, I just allow the dough to sit in the bread

Saturated Fat: 3g
Cholesterol: 10mg
Sodium: 267mg
Total Carbohydrate: 39g
Dietary Fiber: 1g
Sugars: 2g
Protein: 6g

machine for about 6 hours, or until the dough nearly rises to the top of the bread pan. I like to spritz the top with water a few times to make sure the dough doesn't dry out on top. (Optional , but also helps the crust to turn golden in the baking step.)

7. After the dough has risen for several hours, I go to the baking function (function 13 on my bread maker) and select the option for dark crust. This makes the bake time 1 hour.

8. Pull the bread out of the bread maker and allow to cool.



Sourdough Carrot Cake Cookies

Dessert • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 24 cookies | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

- ☐ 160 g Butter (softened at room temperature)
- ☐ 175 g Brown Sugar
- ☐ 2 Eggs
- ☐ 5 g Vanilla Extract
- ☐ 100 g Sourdough Discard (or active sourdough starter)
- ☐ 200 g All Purpose Flour
- ☐ 8 g Baking Soda
- ☐ 1 tsp Ground Cinnamon
- ☐ 1 tsp Ground Ginger
- ☐ 3 g Salt
- ☐ 250 g Carrot
- ☐ 50 g Unsweetened Coconut Flakes

Directions

1. In a large mixing bowl, add the butter, sugar, vanilla extract and eggs and whisk together until well combined.
2. Now add the sourdough starter and whisk until the batter is light and marshmallowy.
3. Now, add all the dry ingredients to the bowl and stir together using a spatula until you have a thick, sticky cookie dough.
4. Cover the bowl with a plastic cover and place in the refrigerator for a minimum of two hours. It's fine to leave the dough up to 24 hours.
5. When you're ready to bake the sourdough carrot

☐ 90 g Raisins

☐ 180 g Rolled Oats

Vanilla Cream Cheese Glaze
(Optional)

☐ 120 g Cream Cheese
(softened at room
temperature)

☐ 5 g Vanilla Extract

☐ 100 g Powdered Sugar

☐ 20 g Milk

cake cookies, preheat your oven to 190C (375F) and line two large cookie sheets with parchment paper.

6. Use a cookie scoop to scoop out balls of dough and place them on the cookie sheets leaving 2" between each dough ball.

7. Take a flat bottomed glass or measuring cup and run it under water. Use the glass or cup to flatten each of the dough balls.

8. Bake the cookies for 20 minutes at 190C (375F) or until just golden. You want the edges to be crispy and the middles to be just set.

9. Allow the cookies to cool on the baking tray and then after 10 minutes transfer to a wire cooling rack to cool completely.

10. To Make The Glaze

11. To make the glaze, add all of the glaze ingredients to a stand mixer or food processor and blend until it's smooth and creamy. Add to a piping bag and drizzle over the cookies.

12. You can mix the glaze by hand, but it's so much easier in a food processor or stand mixer.



Sourdough Chocolate Crinkle Cookies

Dessert • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: 36 cookies | **Prep time:** 20 mins | **Cook time:** 12 mins

Ingredients

180 g Butter ((softened at room temperature))
300 g Granulated Sugar
2 Eggs
100 g Sourdough Starter ((active starter or sourdough discard))
10 g Baking Soda
2 g Salt
80 g Cocoa Powder
300 g All Purpose Flour
75 g Powdered Sugar ((for rolling the dough balls in))

Directions

1. Making the Cookie Dough
2. In a medium size bowl, cream butter and granulated sugar together until well combined (I've just used a whisk but you can use a stand mixer if you prefer).
3. Now add the egg and sourdough starter. Whisk together until the batter is light and fluffy.
4. Now, add the baking soda, salt, cocoa powder and all purpose flour and stir to create a thick cookie dough. The dough will be a bit wetter than a regular cookie dough. The cocoa powder can be a little hard to incorporate, but stick with it, it will come together.
5. Cover the bowl of cookie dough with a plastic food

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 117
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 20mg
Sodium: 134mg
Total Carbohydrate: 19g
Dietary Fiber: 1g
Sugars: 10g
Protein: 2g

cover and place into the fridge for at least 2 hours.
This dough can be left in the fridge overnight to ferment with no issues.

6. When You're Ready to Bake

7. Preheat the oven to 200C (390F). Prepare two large cookie sheets with parchment paper.

8. Using a cookie scoop, scoop out balls of dough and roll them into perfect balls. Roll each ball first into the granulated sugar and then into the powdered sugar until they are completely coated and then place onto the prepared cookie sheet. You want to leave a space between each one as they do spread out.

9. Bake the cookies for 10 to 12 minutes at 200C (390F) or until they are crinkly and just set in the middle. Remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack to cool completely.



Sourdough Chocolate Star

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

- ☐ 540 g All Purpose Flour
- ☐ 100 g Sourdough Starter can use discard
- ☐ 7 g Instant Yeast optional
- ☐ 200 g Milk Full fat, room temp
- ☐ 2 Eggs room temp (approx. 45g each)
- ☐ 100 g Butter room temp
- ☐ 50 g Sugar
- ☐ 10 g Salt
- ☐ 200 g Nutella
- ☐ 1 Egg + 1 Tbsp water For egg wash
- ☐ Icing Sugar for dusting

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes.
3. Don't worry if the mix appears dry, it will soften up once you add the butter.
4. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
5. Once the dough is smooth and pulling away from the

sides of the bowl, set it aside to rise. You want the dough to double in size.

6. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

7. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax.

8. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible.

9. Each disc should be around 25 to 30cm across (10 - 11 inches).

10. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle.

11. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

12. Spread this with $\frac{1}{3}$ of the nutella.

13. Lay the second disc on top and spread that with another $\frac{1}{3}$ of nutella.

14. Now lay the third disc on top and spread it with the remaining nutella and place the forth disc on top.

15. So you should have 4 layers of dough with 3 layers of nutella in between.

16. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

17. Now, place a small glass jar at the centre of the dough.

18. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist.

19. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge.

20. Now cut make a cut in the middle of each quarter and then a cut between each of those - making 16 cuts in total.

21. I've put a full color pictorial in the blog post above.

22. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

23. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

24. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

25. The star is cooked when the dough is golden brown.

26. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!

27. Notes

28. This recipe has been developed using a

Thermomix and can also be mixed using a stand mixer. You can knead the dough by hand, but it is much easier to use a stand mixer, particularly for the butter & salt kneading.

29. Cooking Time Notes - you will need to adjust the cooking temp/time to suit your oven. My oven burns this if I cook it above 180C so I keep it lower. I find it is generally done at the 25 minute mark. You may find yours needs a little more time. It's ok to leave it in the oven longer if it needs it, just keep an eye on it, as the enriched dough and chocolate filling will burn easily.

30. The star is baked to perfection when it's golden brown and you can see the bread in the twists is cooked through. I do not use a thermometer to check whether it's done.



Sourdough Chocolate Star Bread

Appetizer • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

540 g All Purpose Flour
100 g Sourdough Starter (can use discard)
7 g Instant Yeast (optional)
200 g Milk (Full fat, room temp)
2 Eggs (room temp (approx. 45g each))
100 g Butter (room temp)
50 g Sugar
10 g Salt
200 g Nutella
1 Egg + 1 Tbsp water (For egg wash)
Icing Sugar (for dusting)

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes. Don't worry if the mix appears dry, it will soften up once you add the butter.
3. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
4. Once the dough is smooth and pulling away from the sides of the bowl, set it aside to rise. You want the dough to double in size.

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 540
Total Fat: 20g
Saturated Fat: 14g
Cholesterol: 70mg
Sodium: 612mg
Total Carbohydrate: 77g
Dietary Fiber: 3g
Sugars: 21g
Protein: 11g

5. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

6. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible. Each disc should be around 25 to 30cm across (10 - 11 inches).

7. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

8. Spread this with 1/3 of the nutella.

9. Lay the second disc on top and spread that with another 1/3 of nutella.

10. Now lay the third disc on top and spread it with the remaining nutella and place the fourth disc on top. So you should have 4 layers of dough with 3 layers of nutella in between.

11. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

12. Now, place a small glass jar at the centre of the dough.

13. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge. Now cut make a cut in the middle of each quarter and then a cut between each of those - making

16 cuts in total.I've put a full color pictorial in the blog post above.

14. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

15. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

16. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

17. The star is cooked when the dough is golden brown.

18. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!



Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic

Side Dish • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 12 People | **Prep time:** 1 hour 30 mins | **Cook time:** 20 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm 37C)
80 g Water (Room temp)
20 g Sugar (Fine white)
30 g Butter
10 g Salt
150 g Mozzarella (Shredded)
50 g Parmesan Cheese (Shredded)
50 g Butter
5 g Garlic powder
10 g Salt

Directions

1. Add warm milk, water and sugar to the bowl of your stand mixer. Mix until the sugar is dissolved.
2. Now add the flour and sourdough starter and use the stand mixer to knead into a rough dough. Allow to rest for around 30 minutes.
3. Add the salt and butter and knead the dough until it is silky and elastic. This is such a lovely dough it should be very easy to handle.
4. Transfer the dough to a bowl and allow it bulk ferment until the dough has risen around 30%.
5. Cheese and Garlic Filling

60 g Butter
5 g Garlic Powder
20 g Parmesan Cheese
(Shredded)

Nutrition

Amount per serving
Serving size: 40 g
Calories: 321
Total Fat: 15g
Saturated Fat: 9g
Cholesterol: 41mg
Sodium: 910mg
Total Carbohydrate: 35g
Dietary Fiber: 1g
Sugars: 3g
Protein: 11g

6. While the dough is fermenting, it's time to make the filling for the bread rolls.

7. Add mozzarella, parmesan, butter and garlic to a food processor and blitz until it forms a thick paste. Place this into the fridge to chill until you need it.

8. Shaping & Filling the Bread Rolls

9. Once the dough has finished the bulk ferment, you will need to shape and fill the bread rolls with the garlic cheese filling.

10. Weigh out the dough into whatever size balls you'd like. I've done them at 40g.

11. Take each piece of dough and add a small ball of filling (approx. 7g) to the centre. Pinch the dough around the filling and gently roll into a ball.

12. Once you have filled and shaped all of the bread rolls, arrange them on a tray to form the shape of a Christmas tree. Cut out a star if you like and elongate one of the rolls to form the trunk.

13. Cover the Christmas Tree and allow the rolls to proof and get nice and puffy. See notes for using the fridge for proofing.

14. Baking the Christmas Tree

15. Preheat the oven to 180C/356F.

16. Take the ingredients for the garlic butter topping and blend together. Using a pastry brush, lightly brush a little onto each bread roll (save the rest for when the Christmas Tree comes out of the oven).

17. Bake the Christmas Tree at 180-C/356F for approximately 20 minutes or until the rolls are golden brown.

18. Take the Christmas Tree out of the oven and brush on the rest of garlic butter topping so that it melts into the rolls. Sprinkle with fresh rosemary or whatever herbs you would like.

19. Transfer onto a cooling rack and allow to cool a little before serving (you want it to be warm but not scalding hot).

20. Serve with Marinara Sauce for dipping.



Sourdough Ciabatta

Side Dish • Bread sourdough • Mexican food
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

1 cup bubbly and active
sourdough starter (227
grams)
2 cups water (472 grams)
1 tablespoon salt (17 grams)
4 ½ cups bread flour (630
grams)

Nutrition

Amount per serving
Serving size: 1
Calories: 332
Total Fat: 2g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 798mg

Directions

1. Feed sourdough starter 4-12 hours before starting the sourdough ciabatta dough.
2. Gently combine the starter, water, salt and flour in a large mixing bowl. Allow the dough to rest for 30 minutes to autolyse.
3. Perform three series of stretch and folds each 30 minutes apart. (Make sure to cover the bowl with plastic wrap, foil, or a damp tea towel in between so the dough doesn't dry out.)
4. To do this, first stretch the dough up about 6 -12 inches on one side, and then push it in to the center of the dough. Turn the bowl a quarter turn, and repeat the process, turn a quarter turn, repeat the stretch and fold.

Total Carbohydrate: 67g
Dietary Fiber: 3g
Sugars: 0g
Protein: 11g

5. Cover the bowl with a damp tea towel, and allow it to rise until doubled. The time this takes will depend on the temperature of your house and how active your starter is. For me, this usually takes about 4 hours.

6. Transfer the dough to the refrigerator and allow it to ferment for 12-24 hours.

7. The next day, slide the dough out of the bowl and onto a floured work surface. Be careful not to deflate the bubbles.

8. Gently shape the dough into a rectangular shape, and dust the top with flour.

9. Divide the dough into 8 equal pieces by cutting it down the middle lengthwise and then making three cuts on each side.

10. Use the bench scraper to gently transfer the rolls to parchment paper.

11. Cover with a tea towel and allow to rise 1-2 hours.

12. Preheat pizza stone at 475 and put a cast iron skillet on the bottom rack.

13. Add a bit of water to the cast iron skillet on the bottom rack for steam (this helps the crust to develop a golden color and give it an extra-crusty crust).

14. Slide the loaves onto the pizza stone (with the parchment paper) or a large baking sheet, and place into the hot oven.

15. Bake for 25 minutes or until the crust is golden.

16. Move to a cooling rack to cool.



Sourdough Cibatta Rolls Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 6 cibatta rolls | **Prep time:** 2 hours 15 mins | **Cook time:** 20 mins

Ingredients

100 g Sourdough Starter
360 g Water
12 g Salt
450 g Bread Flour ((or you can use all purpose flour))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 286
Total Fat: 1g
Saturated Fat: 0.2g
Sodium: 780mg
Total Carbohydrate: 58g
Dietary Fiber: 2g
Sugars: 0.2g

Directions

1. Feed Your Sourdough Starter Traditional cibatta bread is made using a preferment or biga. In this sourdough cibatta recipe, your sourdough starter is the preferment, so ensure your sourdough starter is active and at room temperature. It should be fed within 6 to 8 hours of making your sourdough cibatta bread.

2. Mix the Dough In a large mixing bowl, combine 100g of sourdough starter and 360g of water until the sourdough starter is well dissolved. Then add the flour and salt and mix until all the ingredients come together into a shaggy dough.

3. Autolyse Cover the bowl with a plastic cover or damp cloth and let the dough rest for about 30 minutes to 1 hour. This autolyse process allows the flour to fully hydrate.

Protein: 9g

4. Stretch and Fold Over the next 2 hours, you will need to gently stretch and fold the dough. Try to do 2 to 4 sets of stretches and folds during this 2 hour period. To fold, wet your hands and lift one side of the dough, stretch it, then fold it over the center. Repeat with all four sides of the dough.

5. Bulk Fermentation Cover the bowl and let the dough sit at room temperature until it rises around 50%. This is a very high hydration dough so it won't take as long as a regular sourdough loaf.

6. Once the dough has risen, gently pull the edges of the dough into the centre to create a sticky ball. Cover and place in the fridge for around 8 to 12 hours (you can leave it up to 24 hours if you like, but I find I get best results from 12 hours).

7. Divide and Shape When you are ready to shape the sourdough cibatta dough, take the bowl out of the fridge. Generously dust a clean surface with all purpose flour. Use a silicone dough scraper to flip the sourdough cibatta dough out onto the floured countertop with the sticky side on the top. Gently pull the dough out into a rough rectangle. It definitely doesn't have to be perfect, this is rustic Italian bread. Generously cover the top of the dough surface in flour (this will help with the next step). Use a metal dough scraper to cut the dough into 6 fairly even pieces. Alternatively, you can cut the dough down the middle and create two equally shaped loaves.

8. Final Proof Take a baking peel or pizza peel and generously cover it in all purpose flour. If there are any odd shaped rolls, you can gently pull the edges together to neaten them up, or just leave them as they are. Sprinkle the top of the rolls with a generous amount of flour and gently transfer them to the prepared baking peel. Allow the sourdough cibatta rolls to proof at room temperature until they have visibly puffed up and developed a slightly airy texture. Remember you were working with cold dough, so this might take a bit longer than you'd expect. I don't cover my sourdough cibatta rolls while they proof, but you can if you want to. I just put a fly net dome over them

to stop the flies, but that's it.

9. Preheat the Oven When your sourdough cibatta rolls are ready to bake, preheat your oven to 475°F (245°C) with a baking stone placed on the middle rack. See notes for information about steam for this bake.

10. Baking When you're ready, carefully transfer the cibatta rolls to the hot baking stone in the oven (if you've added enough flour they should easily slide across). Bake for about 20 minutes, or until the rolls are golden brown and have a crisp crust.

11. Cool and Enjoy Allow the ciabatta rolls to cool on a wire rack. Once cooled, they're ready to be enjoyed with your favorite spreads or as sandwich rolls.



Sourdough Cinnamon Raisin bread

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 40 mins | **Cook time:** 40 mins

Ingredients

- ☐ 100 g Sourdough Discard (unfed sourdough starter - or see notes for using active sourdough starter)
- ☐ 300 g Water
- ☐ 1 Egg
- ☐ 60 g Brown Sugar
- ☐ 5 g Yeast (instant or active dry yeast is fine - or see notes for using active sourdough starter)
- ☐ 550 g Bread Flour
- ☐ 10 g Salt
- ☐ 40 g Butter (softened at room temperature)
- ☐ 100 g Raisins (increase to

Directions

1. I have written these instructions to make the dough by hand. It is a sticky dough when you add the butter, but it's totally doable by hand. You can definitely use a stand mixer if you prefer (I've added notes for this at the bottom of the recipe card).
2. In a large bowl, whisk together sourdough discard, water, egg and brown sugar. Once it's well combined, add the yeast to the liquid and stir through.
3. Now add the bread flour and salt to the bowl and bring this together into a shaggy dough. Allow this to sit for around 30 minutes.
4. Once the dough has been sitting for 30 minutes, tip it onto the counter and add a little of the soft butter on top of the shaggy dough. Knead the dough until the

150g if you want heavy raisins)

☐ 5 g Cinnamon (approx. 2 teaspoons)

butter has been distributed through, then add a little more butter until all the butter has been added.

5. Don't worry if the dough feels slimy or too sticky. Keep kneading. This dough is similar to a brioche dough in that it will get quite unworkable until you really push the butter into the dough. All of a sudden it will come together.

6. Once the butter has all been added, sprinkle the raisins through the dough as you continue to knead.

7. The dough will take around 10 minutes to knead by hand and will become silky and elastic.

8. Once the dough has been sufficiently kneaded, place it into a bowl and cover with a plastic food cover. Allow the dough to double in the bowl before moving onto the next step.

9. Because we've added a little commercial yeast, this won't take too long (I've added notes below in case you don't want to use yeast and want to use your active starter instead).

10. Once the dough has doubled, tip it out onto the counter top with the smooth side underneath and the sticky side on the top. Gently ease the dough out into a rectangle. It should be quite easy to do this as the dough is very elastic.

11. Sprinkle the dough with cinnamon so that it is evenly covered.

12. Roll the dough up into a log and tuck the ends under. Place the dough into an oiled sandwich loaf tin and gently press it down so that it fills up the base of the tin. Place a plastic food cover back onto the pan and leave it to rise up and get nice and puffy. Ideally, you want it to just peak above the rim of the pan before you bake it.

13. Once the dough has risen, you'll need to bake your

loaf.

14. Turn your oven on and set the temperature to 180C/350F.

15. Lightly egg wash the top of the dough.

16. Bake your bread at 180C/350F for around 40 to 45 minutes or until the loaf is golden brown. I like putting this loaf on a lower rack in the oven. Just watch the top as the egg wash is prone to getting dark quite quickly.

17. Remove from the loaf tin and allow to cool on a wire rack.

18. Notes

19. Sourdough Discard

20. You can use 100g sourdough discard with 5g commercial yeast or you can use 100g active, bubbly sourdough starter without yeast. I have provided timelines for both of these options in the main body of the post above.

21. Using a Stand Mixer

22. I have provided instructions for kneading by hand above, however you can easily make this recipe in a stand mixer (it's actually easier!).

23. Add the ingredients to the bowl in the order shown on the recipe card, but when it gets to kneading, use the dough hook on your stand mixer.

24. You can add the butter and the raisins at the same time.

25. Knead the dough in 2 minute increments, with a small rest after each 2 minutes until the dough is soft and elastic and doesn't stick to the sides of the bowl.

26. You can also make this recipe in a Thermomix using the knead function. It takes around 5 minutes for the dough to be sufficiently kneaded and the raisins incorporated.

27. You can read more about using a stand mixer for sourdough bread [here](#).



Sourdough Cinnamon Rolls With Cream Cheese Topping

Breakfast, Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 12 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 sourdough starter, bubbly and active (113 grams)
1/2 cup water (118 grams)
4 cups all-purpose flour (540 grams)
1/2 cup melted coconut oil
1/2 cup honey (168 grams)
2 eggs
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup softened butter (114 grams)
1 cup brown sugar (200

Directions

1. In the bowl of a stand mixer, combine active sourdough starter, flour, honey, water, eggs, and melted coconut oil. Mix together until smooth, glossy, and passes the windowpane test.
2. Place the dough in a greased bowl and cover the with a beeswax wrap, foil or plastic wrap.
3. Allow to rest in warm place overnight, or up to 12 hours.
4. The next day, preheat the oven to 375 degrees.
5. Add the baking soda, baking powder and salt to the dough and mix in the stand mixer on medium speed for

grams)
2 tablespoons cinnamon
6 ounces cream cheese
1/2 cup heavy cream (120 grams)
1/2 cup maple syrup or honey (168 grams for honey)
2 teaspoons vanilla extract

Nutrition

Amount per serving
Serving size: 1
Calories: 562
Total Fat: 27g
Saturated Fat: 18g
Cholesterol: 78mg
Sodium: 327mg
Total Carbohydrate: 74g
Dietary Fiber: 4g
Sugars: 32g
Protein: 9g

about 5 minutes, or knead with your hands. Combine well.

6. In a separate bowl, combine softened butter, brown sugar, and cinnamon. Stir to combine.

7. Lightly dust the counter with flour, and roll out the dough into a 1/4 inch thick rectangle.

8. Add butter and cinnamon-sugar filling to the top of the dough and spread evenly.

9. Roll the dough up as tightly as you can. When you get to the end, pinch the edge into the main roll, to create a seam.

10. Slice to make 12 even rolls.

11. Place the rolls into a well-seasoned 14" cast iron skillet or baking dish.

12. Bake at 375 degrees for 20-25 minutes or until the rolls are lightly browned and the dough is cooked through. Allow them to cool a bit.

13. In a medium saucepan, over medium heat, add cream cheese, heavy cream, maple syrup or honey, and vanilla extract. Stir until combined. Use an immersion blender to get the frosting extra smooth, if desired.

14. Pour over cinnamon rolls and enjoy.



Sourdough Cornbread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 9 | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

1 cup yellow cornmeal
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup milk
1/4 cup melted butter (or other neutral oil)
1/2 cup starter
1 tsp baking soda
2 tsp baking powder
1 large egg
1 tsp salt

Nutrition

Amount per serving

Directions

1. Combine cornmeal, flour, sugar, milk, butter, and sourdough starter. Mix well.
2. Cover with plastic wrap, a damp tea towel, lid, or foil. Allow to ferment for 8-18 hours. Or skip this step and bake one time.
3. The next day, preheat oven to 400.
4. Sprinkle baking soda, baking powder, and salt over the fermented dough. Add an egg and mix well. This is easiest using a stand mixer.
5. Pour into a 8x8 greased pan.
6. Bake for 20 minutes or until a toothpick comes out

Serving size: 1
Calories: 178
Total Fat: 6g
Saturated Fat: 4g
Cholesterol: 35mg
Sodium: 566mg
Total Carbohydrate: 28g
Dietary Fiber: 1g
Sugars: 12g
Protein: 3g

clean and the edges of the cornbread are turning golden in color.

7. Allow to cool. Slice and serve.



Sourdough Dinner Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly (113 g)
1/4 cup sugar (50 g)
3/4 cup warm water (177 g)
1/4 cup melted butter (56 g)
1/2 tsp sea salt (2 g)
2 1/2 cups all-purpose flour
(350 g)
Egg (for egg wash)

Nutrition

Amount per serving
Serving size: 1
Calories: 253
Total Fat: 7g

Directions

1. In a stand mixer bowl, add ingredients.
2. Knead on speed 2 (for a Kitchen Aid) for 10-15 minutes using the dough hook, until the dough becomes smooth, stretchy, and can pass the windowpane test.
3. Place in a greased bowl and cover with a towel.
4. Allow to rise overnight (8-24 hours).
5. The next day, divide the dough into eight equal parts and put in a greased 9x13 or 8x8 dish. Allow it to rise until doubled, approximately one to two hours.
6. Preheat oven to 375

Saturated Fat: 4g
Cholesterol: 39mg
Sodium: 202mg
Total Carbohydrate: 42g
Dietary Fiber: 2g
Sugars: 6g
Protein: 6g

7. Brush top with egg wash (optional, but will give it that lovely golden color).

8. Place the rolls into the oven for about 25-30 minutes, or until they start turning golden brown.

9. Top with melted butter if desired.

10. Allow to cool, and enjoy.



Sourdough Discard Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 50 mins

Ingredients

1 1/4 cup water (295g)
2 1/2 tsp yeast or one packet (7g)
2 tsp salt (10g)
1 cup sourdough discard (255g)
4 cups All-purpose flour 575g

Nutrition

Amount per serving
Serving size: 1
Calories: 224
Total Fat: 1g
Saturated Fat: 0g

Directions

1. Warm water to about 110 degrees. Add active dry yeast and stir. Allow to sit for about five minutes until it gets nice and bubbly.
2. In a large bowl, whisk together salt and flour.
3. Add sourdough starter and yeast/water mixture.
4. Mix well with a large spoon or silicon spatula. It will be a shaggy dough.
5. Cover with a lid or plastic wrap and leave at room temperature for around 12 hours.
6. The next day, preheat the oven to 450. Place your dutch oven and lid into the oven to preheat.

Cholesterol: 0mg
Sodium: 494mg
Total Carbohydrate: 46g
Dietary Fiber: 2g
Sugars: 0g
Protein: 7g

7. Turn the dough on a lightly floured surface. The dough will be pretty sticky.

8. Shape into a ball by pulling the sides and bringing them into the center. I do this about 4-6 times. Flip the ball over, seam side down.

9. Taking your hands, grab the dough and pull it towards you a few times rotating the dough after each pull. This adds tension (as does the last step) to the dough, which helps the dough rise more during baking.

10. Place the dough on parchment paper. Cover with a towel and allow to rise in a warm place for 30 minutes to an hour.

11. Slash with a lame or knife (if desired) and place the parchment paper and dough into the dutch oven and cover with a lid.

12. Place the dutch oven into the oven and turn the heat down to 400 degrees. Bake with the lid on for 30 minutes, then remove the lid and bake for about 20-30 minutes until golden brown.

13. Allow to cool completely before slicing



Sourdough Discard Crackers

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 60 crackers | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

- ☐ 220 g Sourdough Discard unfed sourdough starter
- ☐ 80 g All Purpose Flour
- ☐ 50 g Whole Wheat Flour
- ☐ 5 g Salt
- ☐ 30 g Butter soft
- ☐ 30 g Parmesan Cheese shredded
- ☐ 20 g Olive Oil for brushing
- ☐ 10 g Sea Salt for topping
- ☐ Fresh Rosemary

Directions

1. Preheat oven to 350F/180C.
2. Add sourdough discard, flour, soft butter, salt and parmesan to a mixing bowl and bring the ingredients together to form a pliable dough (see notes).
3. Divide the dough into two portions (this makes it easier to roll).
4. Place each ball onto a piece of parchment paper and flatten out with your hands into a rough rectangle.
5. Sprinkle on the rosemary and push it into the dough gently.
6. Now roll out to a thin sheet of dough using a rolling

pin. You want it around 1/16" or 1.5mm thick. The thinner you can get it the better because thick crackers won't cook properly and won't crisp up in the oven.

7. The dough should not be sticky at all and easy to roll - however see notes below for some troubleshooting if your dough is sticky.

8. Use a cracker roller to perforate dough. If you don't have a cracker roller you can use a cookie cutter or knife to cut into crackers and then pierce each one with the tines of a fork.

9. Place each parchment paper with dough on top onto a baking sheet. This recipe will generally need two baking trays.

10. Brush dough with olive oil and sprinkle with salt.

11. Bake at 350F/180C for around 25 minutes or until crackers are golden and crisp.

12. Let the crackers cool on a rack before breaking into individual pieces.



Sourdough Discard Garlic Rolls

Side Dish • Bread sourdough • Dinner
www.thisjess.com

Serving size: 9 rolls | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

¼ cup non-dairy milk (or regular dairy milk, warmed to 110°F)
1 ½ teaspoons instant yeast
2 teaspoons granulated sugar
1 ¾ cups + 1 Tablespoon all-purpose flour
200 grams (about ¾ cup) sourdough discard (unfed, at room temperature)
1 egg (lightly beaten)
1 teaspoon kosher salt
3 Tablespoons unsalted butter (divided)
3 Tablespoons unsalted

Directions

1. Combine the warmed milk, instant yeast, and sugar in the bowl of a stand mixer*. Add the flour, sourdough discard, beaten egg and salt. With the mixer on low speed, slowly add 2 Tablespoons of melted butter. Increase speed to medium and mix until a shaggy dough forms.
2. Transfer the dough to a smooth work surface and knead until a smooth dough forms, about 3-4 minutes. The dough should be smooth and slightly tacky (but not sticky). If needed, add more flour or milk (1 Tablespoon at a time) to reach your desired consistency.
3. Transfer the dough to a large greased bowl and cover with plastic wrap. Let rise for about 90 minutes, or until doubled in size.

butter (melted)

½ teaspoon garlic powder

1 Tablespoon fresh parsley
(chopped)

flaky sea salt

4. Brush an 8x8-inch baking pan with 1 Tablespoon melted butter and set aside.

5. Turn the dough onto a smooth work surface and divide into 9 equal-sized pieces. This doesn't have to be exact, but if you do want perfectly identical rolls, weigh the dough and divide that number by 9 to determine how much the dough for each roll should weigh. Roll each piece of dough into a ball in the palm of your hand, then place the rolls into the prepared baking pan. Repeat until you have 9 rolls.

6. Cover the baking pan with plastic wrap and let the rolls rise for 60 minutes, until puffed and doubled in size.

7. Preheat the oven to 375°F. Brush the rolls with 1 Tablespoon melted butter. Bake for 20-25 minutes until golden brown.

8. While the rolls bake, melt the remaining 3 Tablespoons unsalted butter. Remove from heat, then add the garlic powder and chopped parsley and stir to combine. Remove the rolls from the oven and immediately brush with the parsley and butter mixture. Serve while warm.



Sourdough Discard Pizza Crust

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 2 mins | **Cook time:** 10 mins

Ingredients

Sourdough discard
Italian Seasoning
Salt
Olive Oil
Pizza Stone or Cast Iron
Skillet

Nutrition

Amount per serving
Serving size: 1
Calories: 213
Total Fat: 7g
Saturated Fat: 2g
Cholesterol: 5mg
Sodium: 308mg

Directions

1. Preheat a pizza stone, or cast iron skillet, on 425 degrees.
2. When the oven is preheated, and the pans are scorching hot, take them out of the oven.
3. Drizzle your baking vessel (stone or skillet) of choice with a little extra virgin olive oil.
4. Ladle sourdough starter onto the hot pan. Now, this is the part that will really bother my recipe-lovin, rule-abidin blog readers. I am not going to give you an amount. I can't. You just spread it out until you have a nice thin layer in the size you want. If you want to see how this looks, watch the video in the blog post.

Total Carbohydrate: 32g
Dietary Fiber: 3g
Sugars: 1g
Protein: 7g

5. Hit it with another drizzle of olive oil.
6. Sprinkle it with salt and Italian seasoning.
7. It will already start to bake when it makes contact with the pan. This is totally good and expected.
8. Pop it back in the oven, until crispy, and easily pulls up from the pan. About 10 minutes.



Sourdough Discard Pretzels

Appetizer • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 15 | **Prep time:** 15 mins | **Cook time:** 15 mins

Ingredients

3 teaspoons active dry yeast (9g)
1 cup water (236 g)
1 cup sourdough discard (285 grams)
2 tablespoons honey (42 g)
2 teaspoons salt (14 g)
4 cups unbleached all purpose flour (560 g)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar
1 egg yolk
1 tablespoon water

Directions

1. Whisk the warm water and yeast together in the bowl of your stand mixer. Cover and allow to sit for 5 minutes. It should get nice and bubbly.
2. To the bowl of a stand mixer with the dough hook attachment, add the sourdough discard, honey, salt and flour.
3. Beat on low speed for 2 minutes. Alternatively, you can turn the dough out onto a lightly floured surface and knead the dough by hand for 5-10 minutes.
4. Place the dough in a large mixing bowl that has been lightly greased.
5. Cover the bowl with aluminum foil, a beeswax wrap,

Nutrition

Amount per serving

Serving size: 1

Calories: 147

Total Fat: 1g

Saturated Fat: 0g

Cholesterol: 12mg

Sodium: 558mg

Total Carbohydrate: 30g

Dietary Fiber: 1g

Sugars: 3g

Protein: 4g

plastic wrap, or a wet tea towel.

6. Let the dough rise at room temperature for 60-90 minutes, or until doubled in size.

7. Divide the dough into 15 equal pieces.

8. Roll each piece into a 18" rope and then create a U-shape.

9. Take the two ends of the rope and create a twist with the dough.

10. Twist it twice and then press the ends of the dough into the bottom of the U-shape. Make sure to pinch the dough together well to prevent the dough from unraveling during the boiling process.

11. Cover with a tea towel and let the dough rest in a warm place for 30 minutes to one hour, or until puffy.

12. Preheat the oven to 425°F.

13. Bring water in a large stockpot to a boil and add 1 tablespoon of baking soda and 1 tablespoon of brown sugar.

14. Add the pretzels to the boiling water and boil for 30 seconds on each side, being careful not to overcrowd.

15. Using a slotted spoon, remove the pretzels and place on a parchment lined baking sheet.

16. Brush each pretzel with egg wash and sprinkle with coarse salt or pretzel salt.

17. Bake for 15 minutes, or until golden brown.

18. Another option is to bake and then once they are done baking, brush with melted butter and dip in cinnamon sugar. Yum.



Sourdough Discard Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 15 mins | **Cook time:** 45 mins

Ingredients

3 teaspoons active dry yeast (9 grams)
1 tablespoon honey (21 grams)
4 tablespoons butter, softened (57 grams)
1/2 tablespoon salt (8 grams)
1 cup sourdough discard (285 grams)
1 cup water (236 grams)
4 cups all purpose flour (560 grams)

Nutrition

Amount per serving

Directions

1. Whisk together warm water, honey, and yeast. Allow it to sit at room temperature for about 5 minutes. The mixture should get nice and bubbly.
2. To a bowl of a stand mixer with dough hook attachment, add all of the ingredients.
3. Knead on low speed until dough is smooth and elastic- about 10 minutes or so. It may take longer. You can also do this by hand. It shouldn't stick to the sides of the bowl.
4. To check to make sure the gluten has developed enough so the bread is nice and fluffy, it should pass the windowpane test. Grab a small ball of the dough and stretch it into a square. It should stretch thin enough to see through without breaking.

Serving size: 1
Calories: 245
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 12mg
Sodium: 382mg
Total Carbohydrate: 43g
Dietary Fiber: 2g
Sugars: 2g
Protein: 6g

5. Place the dough in a greased bowl with a lid, plastic wrap, or towel.

6. Let the dough rise (also known as bulk rise) for about 1-2 hours (or until it about doubles in size) in a warm place like on top of a stove or on top of the refrigerator.

7. Grease a bread pan or add parchment paper.

8. Roll the dough flat into a rectangle and roll it up. Pinch the ends to the rest of the loaf.

9. Add the shaped bread dough to the parchment lined or buttered loaf pans seam side down. Second rise for 30 minutes to an hour at room temperature, or until doubled. Covered with a towel.

10. Optional: whisk an egg in a small bowl. Brush on top of the dough.

11. Bake the sandwich loaf at 375 for about 45 minutes, or until a lovely golden brown color on top.

12. Allow to cool completely before slicing or storing.



Sourdough Farmhouse White Sandwich Loaf

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 1 Loaf | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

270 g Water ((warm))
85 g Milk ((warm))
45 g White Sugar
120 g Sourdough Starter
((fed and bubbly))
50 g Butter ((melted but
cooled))
600 g Bread Flour
12 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2652
Total Fat: 71g

Directions

1. Premix & Autolyse: Add your milk, water and sugar to a large bowl and stir until the sugar is dissolved. It does help if you warm your milk and water just a little.
2. Now add the sourdough starter to the liquid ingredients and stir to dissolve it a little.
3. Now add the rest of your ingredients - bread flour, salt and butter. Mix them together until a shaggy dough forms. Cover with a damp kitchen towel or elastic food cover and let it sit for around an hour.
4. Kneading Your Farmhouse White Sandwich Dough: You can knead this dough by hand or in a stand mixer or Thermomix. Either way is fine and you'll end up with soft, elastic dough that is slightly sticky, but shouldn't stick to your hands. Kneading by hand -

Saturated Fat: 40g
Cholesterol: 178mg
Sodium: 6453mg
Total Carbohydrate: 421g
Dietary Fiber: 13g
Sugars: 41g
Protein: 76g

knead the dough for around 10 minutes or until it is soft and elastic. The dough should feel slightly sticky but not be a big mess. Stand Mixer - you'll need to use your dough hook. Knead for 2 minutes, then give your mixer a rest for 2 minutes. Knead again for 2 minutes and so on. The dough should come away from the sides of the bowl when it's done. Thermomix - knead using the dough function for 5 minutes.

5. Bulk Ferment: Once your dough is kneaded sufficiently, you need to bulk ferment it. If you're using a stand mixer, it's fine to leave it in the mixing bowl. If you're using a Thermomix you'll need to tip your dough into a glass or ceramic bowl to finish its bulk ferment. At this point, you can just leave the dough as it is, covering it with some plastic wrap to stop it drying out. If you prefer your dough to be a bit neater, you can wet your hands and fold it into a neat ball. As with any sourdough bread, the bulk ferment time will depend on the temperature in your kitchen and of course the strength of your starter. You're looking for your dough to be just UNDER double. Now remember this is an enriched dough and it's a lower hydration so it will take longer than a lean dough. Try to put it somewhere warm if you can.

6. Shaping: Once your dough has finished its bulk ferment you can shape your dough. Before you start shaping, lightly butter or oil your loaf tin (I've used olive oil for the loaf in the photos). Ease your dough out of the bowl using a silicone dough scraper, remembering to have the smooth side on the counter and the sticky side facing up. You shouldn't need any flour for this as your dough shouldn't stick (it's such a beautiful silky, enriched dough). Gently ease your dough out into a rough rectangle, with the shortest side in front of you. Pop any large bubbles and gently flatten the dough using your fingertips. Then roll the dough up into a log (using the short side) and tuck the ends under. Leave the dough to sit and relax for around 30 minutes. After 30 minutes, tighten up the log by pulling the dough a little, using the sticky underside to create tension. Then simply plop the log into your buttered tin.

7. Second Rise: Once your bread has been shaped and

is in the tin, you'll need to let it rise again so that it fills up the shape of the tin. This should only take a few hours, but like the bulk ferment, this will depend on the strength of your starter and the temperature of your kitchen. You'll know it's done when it's risen above the lip of the tin (if you're using an open tin). It will be rounded on the top. When you poke it it will leave a slight indent but spring back nice and slowly. If you shaped it quite tight, you'll see some tension on the top of the dough as it's risen.

8. Baking Your Sandwich Bread: Preheat your oven to around 180C/350F. Let your oven warm for around 10 minutes and then place your sandwich loaf in the oven and bake for approximately 40 minutes or until the top is golden brown. It may take a little longer depending on your oven - you'll know it's done when it's golden brown on top and sounds hollow when you tap the base.

9. Once your dough is baked, remove it from the tin and leave to cool on a wire rack. Brush the top with some melted butter for a richer flavored, softer crust. Ideally, leave it for at least 90 minutes before you cut into it. Enjoy!



Sourdough Hawaiian Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 18 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1 Cup Pineapple Juice
½ cup milk
½ cup sugar
½ cup starter
¼ cup unsalted butter
softened
1 teaspoon vanilla
1 large egg
2 teaspoons salt
5 cups All Purpose Flour
1 egg yolk
2 Tablespoon water

Directions

1. Add all of the ingredients (except the egg wash) to the stand mixer with a dough hook.
2. Knead until smooth and elastic. About 10-15 minutes.
3. Place dough in a greased bowl and cover with plastic wrap or a tight lid.
4. Allow to rise overnight. About 8-12 hours.
5. Divide dough into 18 even rolls and place in a greased 9x13 baking dish.
6. Cover with a towel and allow to rise until doubled. About 1-3 hours depending on the temperature of your

Nutrition

Amount per serving

Serving size: 1

Calories: 193

Total Fat: 4g

Saturated Fat: 2g

Cholesterol: 38mg

Sodium: 98mg

Total Carbohydrate: 34g

Dietary Fiber: 1g

Sugars: 7g

Protein: 5g

home.

7. Once the dough has doubled, create the egg wash and brush over the dough.

8. Bake for 20-25 minutes at 375 until the rolls are golden in color.

9. Cool.



Sourdough Pastry Braid

Dessert • Bread sourdough, Cake • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. Add the flour, sugar, sourdough starter, milk, egg, vanilla and salt to the bowl of a stand mixer with the dough hook attached. Mix on low speed until the dough becomes smooth and glossy. You can also easily do this by hand. Mix and knead to make a shaggy, sticky dough. Continue to knead for about 5-10 minutes
2. Form the dough into a ball and place in a bowl. Cover with plastic wrap, foil, or a beeswax wrap and place in a warm spot for about 4 hours.
3. Place the bowl in the refrigerator to continue fermenting for 8 hours, or up to 3 days.
4. To roll the butter block out into a 6" by 8" inch rectangle, place the sticks of butter on a large piece of

8 ounces cream cheese
1/4 cup granulated sugar
1 large egg yolk
1 teaspoon lemon juice
1/2 teaspoon vanilla extract
3/4 cup cup fresh, canned or frozen fruit
Lemon curd
Pie filling
Jam
1 large egg white, beaten lightly with 1 tablespoon cold water
1 cup confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla
pinch of salt

Nutrition

Amount per serving
Serving size: 1
Calories: 323
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 90mg
Sodium: 201mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 19g
Protein: 5g

parchment paper. Sprinkle it with flour.

5. Fold the parchment paper around the butter, so that the butter will fill the entire envelope once you roll it out. You are aiming for a butter block that is 6 inches by 8 inches. You don't need to be too precise here. You just want to make sure the pastry dough can entirely encase the butter when you roll it out for laminating.

6. Tap out the butter with a rolling pin lightly to start to spread the butter, then roll smooth.

7. Chill the butter for 10 minutes. You want the butter to stay nice and cold to create the flaky butter layers. Too warm and it will just smush out. Cold butter is essential.

8. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

9. Roll it out into a 16" by 8" inch rectangle.

10. Place the butter packet in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the middle seam and sides closed, so none of the butter can escape.

11. Roll the dough, with the butter sealed inside, back out into a 16" by 8" inch rectangle.

12. Fold each side into the center again; then fold one side over the other to make a rectangle with 4 layers of dough. (See picture)

13. Wrap the dough in plastic wrap, and put it back in the refrigerator for 30 minutes.

14. Roll the dough out into another 16" by 8" inch rectangle.

15. Again, fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of

dough.

16. Wrap the dough in plastic wrap, and put it back in the refrigerator for 2 hours, up to 12 hours.

17. Preheat the oven to 400 degrees.

18. Divide the dough in half. Put the half you aren't working with back in the refrigerator, so that it doesn't get warm while you are shaping the other.

19. Roll the pastry dough out into a 12" by 9" rectangle. Visually divide the dough into three equal sections. You could also mark it with small cuts, if desired.

20. Spread the cream cheese filling down the center. Top it with fruit, jam or pie filling.

21. Using a sharp knife, cut 10 strips on each side of the filling, avoiding cutting into the center. Remove the outside strips from the top. This gives you a bit of dough to encase the filling.

22. Fold the remaining top piece of dough down over the filling.

23. Next, fold the strips to the center, alternating sides to create a braid. Angle them down a bit, so that by time you get to the bottom, there is enough dough to encase the bottom of the pastry braid.

24. Chill for one hour.

25. Brush with an egg wash.

26. Bake for 20-22 minutes, or until golden brown.

27. Spread the glaze on top. (optional)

28. Serve warm.



Sourdough Peanut Butter Cookies

Dessert • Bread sourdough, Cookie • Holiday, Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 24 | **Prep time:** 15 mins | **Cook time:** 10 mins

Ingredients

1/2 cup butter, room temp
1 cup peanut butter
1/2 cup brown sugar
1/2 cup sugar
1 egg
1 teaspoon vanilla
1/2 cup sourdough starter
1 1/2 cup flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt

Nutrition

Amount per serving

Directions

1. Preheat oven to 350°. Place parchment paper on a cookie sheet.
2. In the bowl of a stand mixer with paddle attachment, combine sugar, brown sugar, butter, peanut butter. Cream together for a few minutes until light and fluffy.
3. Add egg and mix until well incorporated.
4. Add vanilla and sourdough starter and mix until just combined.
5. In a large mixing bowl, mix dry ingredients together.
6. Add the dry ingredients to the wet ingredients about 1/3 at a time, and mix until just incorporated.

Serving size: 1
Calories: 169
Total Fat: 9g
Saturated Fat: 4g
Cholesterol: 18mg
Sodium: 139mg
Total Carbohydrate: 18g
Dietary Fiber: 1g
Sugars: 9g
Protein: 4g

7. Roll the dough into balls and place on a prepared baking sheet.

8. Using a fork, gently press the dough ball with the prongs of the fork. Then, turn the fork 90 degrees and press again to flatten and make a criss cross pattern.

9. Bake for 12-15 minutes or until the edges begin to turn golden brown.

10. Move to a cooling rack to cool.

11. The night before, mix together butter, sugar, peanut butter, sourdough starter and flour in a stand mixer bowl and cover. Allow the grains to ferment for 8-24 hours.

12. The next day, preheat oven to 350.

13. Add egg and vanilla to the sourdough starter mixture, and mix together well.

14. Sprinkle the remaining dry ingredients into the bowl and stir.

15. For best results, refrigerate dough for at least one hour or up to 24 hours prior to baking.

16. Bake cookies for 10 minutes or until the edges start to turn golden amber color.



Sourdough Pfeffernusse Cookies - The Pantry Mama

Dessert • Bread sourdough, Cookie • Holiday
www.pantrymama.com

Serving size: Servings 34 cookies | **Prep time:** 20 mins | **Cook time:** 15 mins

Ingredients

- ☐ 1 tsp Cinnamon (ground)
- ☐ ½ tsp Nutmeg (dried and ground)
- ☐ 1 tsp Ginger (dried and ground)
- ☐ ½ tsp All Spice
- ☐ ¼ tsp Black Pepper (finely cracked - see notes)
- ☐ ¼ tsp Cloves
- ☐ 3 g Salt (¼ tsp)
- ☐ 3 g Baking Soda (½ tsp)
- ☐ 150 g Brown Sugar
- ☐ 110 g Butter (softened at room temperature)

Directions

1. There is no need to preheat the oven for these cookies when you mix the dough because the dough needs to ferment in the fridge for at least a few hours before they are shaped and baked.
2. In a small bowl, combine the cinnamon, nutmeg, ginger, all spice, black pepper, cloves, salt and baking soda and set aside.
3. In a medium sized mixing bowl, add the butter and brown sugar and whisk until well combined.
4. Now, to the butter and brown sugar add the vanilla extract, egg, molasses and sourdough starter. Whisk until the batter is light and fluffy. The sourdough

- ☐ 5 g Vanilla Extract
 - ☐ 1 Egg
 - ☐ 85 g Molasses
 - ☐ 100 g Sourdough Starter (or sourdough discard)
 - ☐ 330 g All Purpose Flour
- Sugar Glaze
- ☐ 250 g Powdered Sugar (icing sugar or confectioners sugar)
 - ☐ 20 g Hot Water (you might need a little extra depending on how thick or thin you want the glaze)

starter will make the mixture seem a little marshmallowy.

5. To this bowl, add the flour and spices you combined earlier and mix with a spatula to form the cookie dough. Cover with plastic and place into the fridge to ferment and firm up. You can leave the cookie dough in there for up to 24 hours, but a minimum of 2 hours is sufficient. The longer you leave it, the longer your sourdough starter has to do it's job.

6. When you're ready to bake

7. When you're ready to bake the cookies, preheat your oven to 350F (175C) and line two large baking trays with parchment paper.

8. Using a cookie scoop, form balls of dough and gently roll them in your hands before placing on the cookie trays. Allow around 2 inches between each cookie ball as they do spread a little.

9. Bake the cookies for around 15 minutes, or until the cookies are golden and firm to the touch with just a little crackling on top.

10. Remove from the oven and transfer to a wire rack to cool just a little.

11. While the cookies are cooling, add the water to the powdered sugar and stir to form a thick glaze.

12. Dip the warm cookies in the glaze and place on the wire rack until cool and the glaze is set.

13. Notes

14. Spices - I have measured the spices using volume measurements because they are too small amounts to register on most scales. You can add mace and anise to the spice mix if you would like to.

15. Black Pepper - you can use white pepper if you

prefer. I've used black pepper because I prefer the taste and I didn't have white pepper on hand.

16. Sugar Glaze - If you don't want to dip the cookies in a sugar glaze, you can roll the warm cookies in powdered sugar. Give them a generous dusting and then allow them to cool on a wire rack.



Sourdough Pita Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 5 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly
1 cup water
1/2 cup whole wheat flour
2 cups all purpose flour
1 tablespoon sugar
2 tablespoons olive oil, plus
more for oiling bowl
1 teaspoon salt

Nutrition

Amount per serving
Serving size: 1
Calories: 202
Total Fat: 4g

Directions

1. Combine everything in the bowl of a stand mixer with the dough hook.
2. Knead on medium/low speed for 10 minutes or until dough is stretchy and smooth.
3. Oil a large bowl. Place the dough in the bowl and add a lid or plastic wrap. and allow to rise until doubled.
4. Let the dough rise in a warm place until doubled in size. About 4-6 hours at room temperature or up to 12 in the refrigerator.
5. Divide the dough into 8 equal portions and shape into small balls on a lightly floured surface

Saturated Fat: 1g
Cholesterol: 0mg
Sodium: 267mg
Total Carbohydrate: 37g
Dietary Fiber: 2g
Sugars: 2g
Protein: 5g

6. Let the dough rest for 15 minutes to relax gluten.

7. Roll each ball of dough into a 6" thin circle with a rolling pin, no more than 1/4" thick.

8. Allow them to rise a little until puffy (about 30 min-1 hr). Cover with a damp tea towel during this final rise to avoid the dough drying out.

9. While the pitas are doing their last rise, get a large pizza stone or cast iron skillet preheating in the oven at 500 degrees. You want to use a heavy vessel so that it can retain the heat. When the pitas hit the hot surface they release steam in the oven, and cook rapidly, creating the pocket that is so great for sandwiches or pita pockets!

10. Place the pita bread dough onto the hot baking surface and place into a hot oven. Bake for 5 minutes or so. They should puff up really nicely.



Sourdough Pop Tarts Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Pop Tarts | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

250 g All Purpose Flour
5 g Salt ((or to taste))
10 g Sugar ((optional - see notes))
230 g Unsalted Butter (must be COLD)
200 g Sourdough Starter (or Sourdough Discard)
10 g White Vinegar (or Apple Cider Vinegar)
50 g Iced Water (just in case)
1 Egg ((for egg wash))
20 g Milk ((for egg wash))
100 g Brown Sugar
5 g Ground Cinnamon ((2

Directions

1. Sourdough Pop Tart Crust
2. Add all purpose flour, salt and sugar to a large mixing bowl and stir together until well combined. Set aside for now.
3. Grate the cold butter into a bowl. If the butter starts to melt or is very soft once grated, place the bowl into the freezer. This will help to firm the butter up and make the next step much easier. I cannot stress enough how important it is for the butter to be COLD.
4. Place the cold, grated butter into the bowl with the flour, salt and sugar and use a spatula, pastry cutter or simply your finger tips to coat the butter in the flour. You want the butter to stay cold, so try to touch it as little as you can.

tsp))

10 g All Purpose Flour
100 g Powdered Sugar
15 g Milk
1/2 tsp Ground Cinnamon
5 g Vanilla Extract
125 g Strawberry Jam
6 g Corn Starch
100 g Powdered Sugar
30 g Strawberry Jam
15 g Milk

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2801
Total Fat: 190g
Saturated Fat: 119g
Cholesterol: 495mg
Sodium: 1972mg
Total Carbohydrate: 244g
Dietary Fiber: 8g
Sugars: 16g
Protein: 33g

5. Now, add the sourdough starter or discard and vinegar and bring the mixture into a dry, shaggy dough. It's best just to use your hands to squeeze the pastry dough together. It will be a rough, dry dough. If the dough really isn't coming together at all, add a little iced water until you are able to bring it together.

6. Tip the rough dough out onto the counter, divide the dough into two pieces and bring each piece into a rough ball. Wrap each ball of pastry dough in parchment paper and squash it down into a disc shape. Wrap each disc in cling wrap and place both discs into the fridge. If you prefer to just refrigerate as one ball, that's fine too. You can just divide the pastry into two pieces when you want to roll it out.

7. Leave the dough a minimum of one hour to fully hydrate and become cold. You can leave the dough in the fridge for up to 48 hours before you use it.

8. Making the Sourdough Pop Tarts

9. Before you start, mix the ingredients for the fillings together: Brown Sugar Cinnamon - combine the ingredients together and mix until well combined. It will be a sandy texture when ready. Strawberry - mix the corn starch and strawberry jam until you can't see the corn starch (the jam will be a little cloudy).

10. Roll out one disc of pastry until it's around 3mm or 1/8" thick. You want to create 12 rectangles from this dough (I've made my rectangles around 8cm x 12cm (3" x 5") - you can make your bigger or smaller if you prefer).

11. Once you've cut the 12 rectangles out, lay them on a baking sheet lined with parchment paper (it's ok to use a few trays, this is especially good if you are making 2 different fillings).

12. Egg wash each of the rectangles (you want egg wash on the whole rectangle, not just the edges).

13. Add your filling, ensuring you keep it in the middle. You'll want around a tablespoon of filling for each pop tart. You don't want to overfill them as the filling will leak out.

14. Now roll out the other disc of dough and cut another 12 rectangles, exactly the same size as the bases. Lay a rectangle of dough onto each base, gently sealing them together with your fingers.

15. Now use a fork to crimp the edges and seal the pastry edges. Pop a few holes in the top of each pop tart using your fork to ensure the topping doesn't burst out.

16. Egg wash the top of each pop tart.

17. Bake the sourdough pop tarts at 200C (390F) for around 20 minutes or until the pastry is golden brown.

18. When the pop tarts are done, remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack.

19. Pop Tart Frosting

20. While the pop tarts are cooling, mix together the ingredients for the frosting. Whether you're making both types of frosting or just one, all you need to do is combine the ingredients listed until the frosting is smooth.

21. Once the pop tarts have cooled, spread each one with as much frosting as you like. Leave them for around an hour to allow the frosting to set and enjoy!



Sourdough Puff Pastry

Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 20 | **Prep time:** 30 mins | **Cook time:** 15 hours

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. To a bowl of a stand mixer with a dough hook attachment, add the dry ingredients, sourdough starter, milk, egg, and vanilla.
2. Mix on low speed (1 or 2) for about 5 or so minutes or until it becomes smooth and glossy. You can also knead this by hand. Mix and knead to make a shaggy, sticky dough then continue to knead for about 5-10 minutes until smooth and glossy.
3. Shape into a ball and place in a greased large bowl. Cover with plastic wrap, foil, or a beeswax wrap and place at room temperature (a warm place) for about 4 hours.
4. Transfer the bowl to the refrigerator to continue fermenting for 8 hours, or up to 3 days.

1 large egg white, beaten
lightly with 1 tablespoon cold
water

Nutrition

Amount per serving

Serving size: 1

Calories: 185

Total Fat: 10g

Saturated Fat: 6g

Cholesterol: 44mg

Sodium: 119mg

Total Carbohydrate: 20g

Dietary Fiber: 1g

Sugars: 3g

Protein: 3g

5. Place the sticks of butter on a large piece of parchment paper. Sprinkle it with a little flour. Mark a 6" by 8" rectangle onto the parchment paper.

6. Fold the parchment paper around the butter with the folds on that 6" by 8" rectangle you made, so that the butter will fill the entire envelope once you roll it out (also called a butter packet). It doesn't need to be perfectly precise.

7. With a rolling pin, tap out the butter lightly to start to spread the butter, then roll smooth.

8. Chill the butter in the refrigerator for 10 minutes. You want the butter to stay nice and cold to create the layers of butter. If the butter gets too warm, it will just melt into the dough.

9. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

10. Roll it out into a 16" by 8" inch rectangle.

11. Place the butter rectangle in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the dough together down the middle seam and sides closed, so none of the butter can escape.

12. On a lightly floured work surface, roll the dough, with the butter sealed inside, into a 16" by 8" inch rectangle.

13. Fold each side into the center; then fold one side over the other to make a rectangle with four layers of folded dough.

14. Wrap the dough in plastic wrap and place in the refrigerator for 30 minutes.

15. Roll the dough out again into a 16" by 8" inch rectangle.

16. Fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of dough.

17. Wrap the dough in plastic wrap and put it back in the refrigerator for 2 hours or up to 12 hours.

18. Use in any recipe calling for puff pastry.



Sourdough Pumpkin Babka - The Pantry Mama

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 slices | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

Sourdough Pumpkin Babka Dough

- ☐ 100 g Sourdough Starter (fed and bubbly)
- ☐ 2 Eggs
- ☐ 120 g Butter (unsalted)
- ☐ 300 g Pumpkin Puree (see notes)
- ☐ 500 g Bread Flour
- ☐ 10 g Salt

Babka Filling

- ☐ 100 g Brown Sugar
- ☐ 20 g Bread Flour
- ☐ 60 g Butter (unsalted)
- ☐ 2 tsp Pumpkin Pie Spice (see notes for recipe)

Directions

1. Pumpkin Babka Dough
2. In a large mixing bowl, beat the eggs and then add the pumpkin puree and sourdough starter. Whisk together to form a smooth batter.
3. On top of the pumpkin puree mixture, add the bread flour, melted butter and salt. Bring this together into a dry, shaggy dough. Cover with an elastic food cover and allow to rest for around 30 minutes.
4. After 30 minutes, tip the dough onto a clean surface and knead until it's silky and elastic.
5. Once the dough is sufficiently kneaded, place it back into the bowl and cover. Allow the dough to bulk

☐ 1 Egg (to egg wash dough before baking)

Sugar Syrup

☐ 60 g Sugar

☐ 60 g Water

ferment at room temperature until it's risen around 50%.

6. Shaping & Filling the Sourdough Babka

7. Before you shape the dough, you'll need to mix the filling. Mix the filling ingredients together in a small bowl. Set aside until you're ready to shape the dough.

8. Once the sourdough pumpkin babka dough is risen around 50%, tip the dough out onto a clean surface and push out into a rectangle that measures around 16" x 8" (it really doesn't have to be exact).

9. Spread the filling you prepared earlier over the whole rectangle, leaving a 1" border on one of the long sides.

10. Roll the dough up into a log, finished on the side with the border of dough you left unfilled. Tuck the seam underneath the log.

11. Take a dough scraper or bench knife and slice the log in half length ways, leaving a small section still attached at one end.

12. Now twist the two lengths of dough into a rope, twisting it so that the filling is swirled around the dough.

13. Roll each end up so that the dough forms an "S" shape and carefully lift it into your chosen loaf pan.

14. Place an elastic food cover over the pan and allow the dough to rise up (around 50%) so that it fills the tin.

15. While the sourdough pumpkin babka is proofing, make a simple sugar syrup by placing the sugar and water in a small saucepan and heating until the syrup is just boiling, Turn down the heat and let it simmer for around 5 minutes, moving the syrup around the pan occasionally. Once the syrup starts to thicken, remove

from the heat and place into a bowl to cool.

16. Baking Sourdough Pumpkin Babka

17. When the dough is sufficiently proofed, preheat your oven to 180C (350F). Lightly beat an egg with a splash of water and brush it all over the dough. Bake for around 40 minutes, or until the sourdough pumpkin babka is golden brown and a skewer comes out clean.

18. Once the babka is cooked through, remove from the oven and allow to cool for around 10 minutes in the pan.

19. Carefully remove the sourdough pumpkin babka from the pan and place onto a wire rack. Brush the sugar syrup all over the babka, even on the sides. Use as much of the sugar syrup as you can.



Sourdough Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 20 mins | **Cook time:** 45 mins

Ingredients

1/2 cup butter (softened) or coconut oil (113 g)
2 tbs honey or sugar (42 g for honey or 24 g for sugar)
1 tbs salt (17 g)
1 cup starter, active and bubbly (227 g)
2 1/2 cups water (590 g)
8 cups all purpose flour (1120 g)*

Nutrition

Amount per serving
Serving size: 1
Calories: 238

Directions

1. To a stand mixer, add all of the ingredients. I like to add the flour last, so I can add a bit less or more depending on my starter's hydration.
2. Knead until dough is stretchy and smooth. You want it to pull away from the sides of the mixing bowl and be smooth and elastic – about 10 minutes. It should pass the windowpane test.
3. Allow to bulk rise for 10-12 hours in a warm place like on top of a stove or refrigerator.
4. Divide in two equal parts.
5. Shape by rolling the dough flat into a rectangle and rolling it up.

Total Fat: 6g
Saturated Fat: 5g
Cholesterol: 0mg
Sodium: 319mg
Total Carbohydrate: 40g
Dietary Fiber: 1g
Sugars: 2g
Protein: 5g

6. Add to parchment lined or buttered loaf pans.
7. Second rise for 2-4 hours at room temperature, or until doubled.
8. Bake at 375 for 45 minutes, or until golden on top. You can add an optional egg wash for more browning.
9. Allow to cool completely before slicing.



Sourdough Sausage Balls

Appetizer • Bread sourdough, Pork • Vicky Fairbanks
www.pantrymama.com

Serving size: 55 Balls | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

150 g All Purpose Flour
20 g Baking Powder ((1.5
tbsp))
1 tsp Salt ((5g))
1 tsp Pepper ((3g))
1 tsp Dried Parsley ((can sub
for chives or other herb of
your choice))
1 tsp Garlic Powder
1 tsp Onion Powder
500 g Pork Sausage ((or hot
sausage or beef sausage))
100 g Parmesan Cheese
((finely grated))
300 g Sharp Cheddar Cheese
((aged cheddar, grated))

Directions

1. Preheat your oven to 185C (365F) and line two baking trays with parchment paper.
2. Add the all purpose flour, baking powder, salt, pepper, dried parsley, garlic powder and onion powder to a large mixing bowl and mix well to ensure all of the spices are well distributed through the all purpose flour.
3. Now, add the pork sausage, parmesan cheese, sharp cheddar cheese, sourdough starter and melted butter to the same bowl and mix all of the ingredients through with the flour mixture. I find it easiest to use my hands for this, but you can of course use a wooden spoon or spatula if you prefer. The mixture will be quite dry and crumbly - but don't panic, that's what it's meant to be like.

150 g Sourdough Starter ((or
sourdough starter discard))
60 g Butter ((Melted))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 78
Total Fat: 6g
Saturated Fat: 3g
Cholesterol: 16mg
Sodium: 253mg
Total Carbohydrate: 3g
Dietary Fiber: 0.1g
Sugars: 0.04g
Protein: 4g

4. Use a tablespoon or cookie scoop to roll the mixture into balls (I made mine around 25g each).

5. Place the balls on the baking trays you prepared earlier leaving a little space between each.

6. Bake for 20 minutes at 185C (365F). They will be a little crunchy on the outside and nice and moist in the middle.

7. Serve the sourdough sausage balls with your favorite dip!



Sourdough Stollen Recipe - The Pantry Mama

Appetizer • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 10 slices | **Prep time:** 50 mins | **Cook time:** 40 mins

Ingredients

Stiff Sweet Levain

- ☐ 60 g Sourdough Starter
- ☐ 60 g Water
- ☐ 120 g Bread Flour
- ☐ 20 g Sugar (white, fine)

Dried Fruit

- ☐ 35 g Spiced Rum (Captain Morgan's, Kraken etc)
- ☐ 80 g Raisins (or sultanas)
- ☐ 30 g Mixed Peel
- ☐ 70 g Dried Apricots (roughly chopped)
- ☐ 30 g Dried Cranberries (or dried blueberries)

Stollen Dough

Directions

1. Preparing the Levain

2. This levain should be prepared the night before. Add the flour, water, sugar and sourdough starter to a jar and mix thoroughly. Set aside to peak.

3. Preparing the Dried Fruit

4. Add all of the dried fruit to a mixing bowl and add the spiced rum. Stir well to coat all of the fruit. Cover with plastic and set aside overnight.

5. Preparing the Sourdough Stollen Dough

6. Add the sugar, buttermilk, milk and egg to a large mixing bowl and whisk well to combine and dissolve

- ☐ 260 g Stiff Sweet Levain (as prepared above)
 - ☐ 350 g Bread Flour (or all purpose flour)
 - ☐ 245 g Dried Fruit (as prepared above)
 - ☐ 1 Egg (approx. 70g)
 - ☐ 75 g Buttermilk
 - ☐ 75 g Milk
 - ☐ 30 g Sugar
 - ☐ 5 g Salt
 - ☐ 100 g Butter (softened at room temp, I've used salted butter)
- Other Inclusions and Toppings
- ☐ 250 g Marzipan (see notes)
 - ☐ 1 tsp Cinnamon
 - ☐ ½ tsp Nutmeg
 - ☐ 250 g Powdered Sugar (for rolling the baked Stollen in)

the sugar.

7. Now add the stiff sweet levain to the liquid and use your whisk to break up the levain as best you can, allowing it to soften in the other liquid.

8. On top of that add the bread flour and salt and bring together into a stiff dough. Cover with plastic and set aside for around one hour.

9. Tip the sourdough stollen dough out onto the counter top and add a little of the butter. Knead this in, before adding more, until all the butter has been kneaded into the dough. This can be difficult if you're not used to working with enriched doughs. You can use a stand mixer to perform this step if you prefer.

10. It is very similar to kneading butter into sourdough brioche dough.

11. Once the butter is fully incorporated in the dough, allow the dough to rest for around 10 minutes (you can leave it on the counter, just pop the bowl over the top so it doesn't dry out).

12. Now, gently knead in all the boozy dried fruit. The fruit should have absorbed all the rum, so there won't be any excess liquid to worry about. Don't worry if the dough tears a little, leave it to rest for 10 minutes, then knead again.

13. When you're happy that all the fruit has been incorporated into the dough, pop the dough back into the bowl and cover. Allow to bulk ferment at room temperature until the dough has risen around 50%.

14. Don't worry about the dough containing butter milk, egg, milk and butter. It's perfectly safe to leave it out at room temperature.

15. Once the dough has risen to around 50%, it's time to shape the dough and add the marzipan and cinnamon and nutmeg.

16. Shaping Sourdough Stollen

17. Tip the dough out of the bowl onto the counter so the sticky side is on top. If you're making one large stollen, then leave the dough as is, but if you would prefer two smaller stollens, divide the dough into two equally weighted pieces.

18. Gently pull each piece of dough out into a rough rectangle. Mold the marzipan into two long cylinders, the same length as your dough and lay off centre on the long side of each piece dough.

19. Sprinkle the dough with cinnamon and nutmeg if desired.

20. Roll each rectangle of dough into a long roll (similar to when you make sourdough cinnamon rolls). Start on the side where you've laid the marzipan and roll, tucking the bottom seam under, along with the ends. You want to completely conceal the marzipan so that it doesn't leak out in the oven.

21. Transfer each stollen to a baking tray lined with baking paper and cover with a damp kitchen towel. Allow the stollen to proof at room temperature until the dough has risen around 50% again.

22. When you're ready to bake the stollen, preheat the oven to 175C (350F).

23. When the oven is at temperature, bake the sourdough stollen for around 45 minutes (or until it is golden brown).

24. Remove the baked sourdough stollen from the oven and allow to cool for a bit before brushing it all over with melted butter (a pastry brush is perfect for this).

25. Once it's cooled for around an hour, brush it again with butter and then place into a container full of

powdered sugar. Lightly roll the stollen around in the powdered sugar until it's completely and evenly covered on all surfaces.

26. Now, wrap your stollens in a piece of aluminum foil and allow them to mature for at least 24 hours before you try them (it's worth the wait I promise).

27. Notes

28. Marzipan - I have used store bought Marzipan in my sourdough stollen. You can omit the marzipan if you don't like it. Divide the 250g portion into 2 pieces if you're making 2 smaller stollens.

29. Rum - if you don't want to use alcohol, you can soak the dried fruit in the same amount of orange juice or apple juice.

30. Butter - I've used salted butter in this recipe, you can use unsalted if you prefer.



Sourdough Stuffing

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 40 mins

Ingredients

1 small round sourdough bread (1 pound)
1 stick salted butter
3 stalks celery, chopped
1 medium onion, chopped
1 Tbsp chopped fresh sage or 1 tsp dried
1 Tbsp chopped fresh thyme or 1 tsp dried
3 cups homemade chicken broth
2 large eggs
2 tsp salt
1/2 teaspoon pepper

Directions

1. Prepare and bake homemade sourdough bread, if making from scratch.
2. Preheat the oven to 350 F.
3. Add half of the butter to a baking dish (or cast iron skillet) and place in the oven to melt.
4. Cut the crusty sourdough bread into 1-inch cubes.
5. Take out the baking dish from the oven and toss the melted butter with the bread.
6. Bake for 20 minutes, stirring halfway in between so the bread cubes don't get burnt, but rather get nice and toasty.

Nutrition

Amount per serving

Serving size: 1

Calories: 155

Total Fat: 13g

Saturated Fat: 8g

Cholesterol: 79mg

Sodium: 1098mg

Total Carbohydrate: 7g

Dietary Fiber: 1g

Sugars: 2g

Protein: 3g

7. Dice onions and celery.

8. Sauté onions and celery over medium heat in a skillet with the remaining butter until they are a little soft, around 5-10 minutes.

9. Add salt and pepper.

10. Pull the toasted bread out of the oven.

11. In a large bowl, add bone broth and eggs and whisk together.

12. Add the vegetable mixture and herbs to the broth mixture and mix well.

13. Pour the broth and vegetable mixture over the toasted bread and let it sit for 10 minutes to allow bread to soak up the eggs and broth.

14. Bake for 25-30 minutes, until it starts to turn golden brown.



Sourdough Zucchini Bread

Appetizer • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 2 Loaves | **Prep time:** 25 mins | **Cook time:** 50 mins

Ingredients

170 g Butter (room temp)
250 g Sugar
2 Eggs (room temp)
200 g Sourdough Starter
2 tsp Vanilla
300 g Zucchini (Shredded
(weigh the zucchini first, then
squeeze out the excess
moisture))
390 g All Purpose Flour
6 g Baking Powder (1 tsp)
10 g Baking Soda (1 tsp)
5 g Salt (1/2 tsp)
2 tsp Cinnamon (or as much
as you'd like)
1/2 tsp Ginger (or as much as

Directions

1. Preheat your oven to 350F (175C).
2. Prepare 2 loaf pans by coating the inside of each generously with butter (I do this even if my loaf pans are non stick). See notes for pan sizes.
3. Cream the butter, sugar and eggs until light in color and nice and fluffy. It's best to use a stand mixer or hand mixer for steps 3 and 4 - you'll get the best result from your zucchini bread.
4. Now add sourdough starter and vanilla to the creamed butter, sugar and eggs and beat until well combined.
5. Now add all the dry ingredients and shredded

you'd like)
1/2 tsp Nutmeg (or as much
as you'd like)

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2001
Total Fat: 76g
Saturated Fat: 46g
Cholesterol: 346mg
Sodium: 3283mg
Total Carbohydrate: 301g
Dietary Fiber: 9g
Sugars: 130g
Protein: 31g

zucchini (make sure you've squeezed the moisture out) into a separate bowl and mix until well combined and the zucchini is coated in flour.

6. Now add the wet ingredients into the bowl with the dry ingredients and fold gently until combined - try not to over mix it!

7. Now pour the mixture into two loaf pans that have been well greased with butter (I put 630g of mixture into each tin).

8. Bake the sourdough zucchini bread for around 50 minutes at 350F (175C) (the time really depends on your oven). Insert a skewer into the middle of the bread - if it comes out clean, they're ready to come out of the oven.

9. Allow the sourdough zucchini bread to cool in the tins for 10 to 15 minutes before removing them and placing on a wire rack to cool.



All Purpose Flour Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 520 g All Purpose Flour
- ☐ 320 g Water
- ☐ 50 g Sourdough Starter
- ☐ 10 g Salt

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large ceramic or glass bowl.
3. Glass is always good as you can see what's happening underneath your dough. This recipe is based on you having an active starter that you have fed a few hours before starting your bake.
4. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
5. I find a dough scraper the easiest way to mix it as you can keep the sides of bowl clean.

6. The dough will be fairly shaggy and only just brought together.

7. Cover your bowl with cling film or a damp tea towel and let it sit for around 10 minutes.

8. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.

9. Forming Up The Dough

10. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

11. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

12. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

13. Stretch & Fold - Creating Structure

14. Over the next few hours you need to create some structure for your dough by "stretching and folding".

15. Aim to do around 4-6 sets of stretches and folds.

16. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

17. Bulk Ferment

18. Once you've finished your stretch and folds, place

the cling film or damp tea towel back over your dough and let it rest and ferment (a plastic cover is a better option for this stage).

19. See notes below for more info on this step.

20. Shaping The Dough

21. Once your dough has finished it's first ferment, it's time to shape it into either a boule or a batard.

22. You'll need to flour your counter top with rice flour for this (we use rice flour because it has no gluten but semolina is also a great option). Try to be quite sparing with the rice flour, you only need a very light dusting.

23. Use a silicone dough scraper to gently ease the dough out of the bowl. You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

24. You can either shape your dough into a batard (oblong) or a boule (round). You'll find instructions for shaping your dough in the notes section.

25. You will need a banneton to put your dough into. If you do not have a banneton, then a bowl or basket lined with a floured tea towel is perfectly fine. Make sure your bowl isn't too big though, you want your dough to retain some shape.

26. Whatever you're using needs to be liberally floured with your rice flour. If you're using a banneton - liberally sprinkle it with rice flour. If you're using a cloth or tea towel, rub the flour into it to ensure it becomes non stick.

27. Placing Into A Banneton

28. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top - this way the top of your dough will get the pretty

lines from the banneton.

29. If you're using a cloth or tea towel in a bowl it's ok to put your dough with the smooth side up. Just make sure the dough is tight.

30. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

31. Cold Ferment

32. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

33. I use a large plastic bag to cover it - I just reuse it each time.

34. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

35. Preparing To Bake

36. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

37. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

38. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

39. Bake Time!

40. Now it's time to bake!

41. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

42. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven.

43. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

44. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

45. If you want to you can spritz your dough with extra water before you put the lid on.

46. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

49. Finishing The Bake

50. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Chocolate Sourdough Bread - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour
 - ☐ 360 g Water (can increase by 20 to 30g if you wish, especially if you increase the amount of cocoa powder)
 - ☐ 100 g Sourdough Starter (or chocolate sourdough starter)
 - ☐ 10 g Salt
 - ☐ 50 g Sugar (white sugar)
 - ☐ 150 g Semi-Sweet Chocolate (dark chocolate, chopped or grated)
 - ☐ 30 g Cocoa Powder
- Optional Ingredients
- ☐ 10 g Dark Malt Powder (for

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter, sugar, cocoa powder and water into a large ceramic or glass bowl.
3. Mix these together until they are all dissolved in the water. Then add your flour (and dark malt powder if you are going to use it) and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.
5. Forming Up The Dough
6. After the dough has been through autolyse you need

darker color)

to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. Bulk Ferment

14. Once you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage). You want the dough to double. You can find more information on bulk fermentation [here](#).

15. Shaping The Dough

16. Once your dough has finished its first ferment, it's time to shape it and add the chopped chocolate. Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton.

17. Right, let's shape that dough.

18. Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of chopped chocolate over the dough. As you shape it into a batard or boule, keep sprinkling the chocolate on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard [here](#).

20. When you have finished shaping, the chocolate should be neatly tucked inside the dough.

21. Placing Into A Banneton

22. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top.

23. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

24. Cold Ferment

25. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

26. I use a large plastic bag to cover it - I just reuse it each time.

27. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold

ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

28. Preparing To Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. Bake Time!

33. Now it's time to bake!

34. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

35. Make sure that you make the baking paper big enough to use the edges as a handle to lower to dough into your Dutch Oven.

36. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

37. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

38. If you want to you can spritz your dough with extra water before you put the lid on.

39. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

42. Finishing The Bake

43. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Double Chocolate Sourdough Muffins - Little Spoon Farm

Dessert • Bread sourdough, Cookie • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 16 muffins | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

2 cups (240 g) all purpose flour
½ cup (45 g) cocoa powder regular or dark
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon (5 g) salt
½ cup (125 g) unfed sourdough starter
½ cup (120 g) avocado oil or vegetable oil
1 cup (200 g) granulated sugar
2 large eggs

Directions

1. Preheat the oven to 425°F (218°C) and place the oven rack in the center position. Line a muffin tin with paper liners.
2. In a large mixing bowl, whisk together 2 cups AP flour, ½ cup cocoa powder, ½ teaspoon baking soda, 2 teaspoons baking powder and 1 teaspoon salt. Set the bowl aside.
3. In a separate bowl mix the wet ingredients. Use a whisk to combine the ½ cup of oil, 1 cup sugar, 2 eggs, ¾ cup sour cream, ¼ cup milk, 2 teaspoons vanilla extract and ½ cup of sourdough starter discard. Mix until the ingredients come together and are smooth.

¾ cup (185 g) sour cream
2 teaspoons (10 g) vanilla
extract
¼ cup (60 g) milk
1 ¾ cups (315 g) semi-sweet
chocolate chips

4. Pour the wet ingredients into the bowl with the dry ingredients and mix the batter until it just comes together. Do not over mix the batter. Add the chocolate chips and stir until they are evenly distributed in the batter.

5. Use an ice cream scooper to fill the liners. The batter should come to the top of the liner for bigger muffins. Sprinkle a few chocolate chips on top of each one if you want even more chocolate flavor!

6. Bake the muffins for the first 5 minutes at 425°F (218°C) in the preheated oven. Lower the oven temperature to 350°F (176°C) and continue to bake the muffins for an additional 15-18 minutes. A toothpick inserted into the center should come out clean when they are done.

7. Remove the muffins from the oven and allow them to cool completely in the muffin tin.



Fluffy Sourdough Cinnamon Rolls

Breakfast • Bread sourdough • Breakfast
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 1 hour | **Cook time:** 25 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm (37C))
7 g Salt
1 Egg ((approx. 45g))
80 g Sugar (Caster/Fine Sugar)
50 g Butter (Room Temp)
5 g Vanilla Extract
100 g Butter (Cold)
100 g White Sugar (Caster/Fine)
100 g Brown Sugar (Light or Dark)
15 g Cinnamon (ground)

Directions

1. To make the dough
2. Warm the milk to around 37C. Add the warm milk and sugar to the bowl of your stand mixer and mix until the sugar has thoroughly dissolved. You can just warm the milk in the microwave before putting into your stand mixer bowl. You just don't want cold milk in your dough as it will take forever to rise!
3. Now add your sourdough starter, egg, vanilla, salt and flour and use your stand mixer to knead into a rough dough. This shouldn't take too long (around 2 to 3 minutes). Leave the dough to rest in the stand mixer bowl for around 30 minutes.
4. Add the butter and knead into the dough until the dough is smooth and fairly elastic. You may need to

125 g Cream Cheese (Block - not spreadable)
25 g Butter (Cold)
100 g Powdered Sugar
5 g Vanilla Extract
1 pinch Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 440
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 58mg
Sodium: 382mg
Total Carbohydrate: 66g
Dietary Fiber: 2g
Sugars: 33g
Protein: 7g

increase the speed of your stand mixer to allow the butter to be incorporated (see notes below).

5. Transfer to the dough to a bowl and allow to ferment. You want the dough to rise a little (around 30%) and feel soft to the touch. This needs to happen at room temp - not in the fridge.

6. Once the dough has finished bulk ferment, you will need to fill and shape the cinnamon rolls.

7. Rolling and Filling the Dough

8. Before you roll out the dough you need to make the filling. Add brown sugar, white sugar, cinnamon and butter to a stand mixer and mix until it resembles wet sand. Set aside while you roll out the dough.

9. Turn the dough out on to the counter. It shouldn't be sticky and be easy to handle. Do not use flour when rolling out the dough.

10. Gently roll the dough out into a rectangle. 60cm x 30cm is a good size to aim for. It doesn't have to be perfect, but the bigger you can get it, the more perfect cinnamon sugar swirls you will get.

11. Spread the filling all over the dough, leaving a 10cm gap on one of the long edges. You need to leave a gap so that dough will stick to itself when you roll it.

12. Once the filling is spread, roll the dough into a log, starting on the opposite long edge to the gap you've left.

13. Roll the dough into a tight log, using the unfilled dough to seal the log. You can spray a little water on the part where the dough joins if you want to - but the dough should stick to itself without it. Lay the log out with the seam underneath.

14. Cut the log into approximately 12 pieces (you can measure and divide by 12 if you want them to look

even - or just go freehand if you're not too fussed). Using dental floss to cut them will help you keep their shape and give the cinnamon rolls a flat surface.

15. Place the rolls into a cast iron skillet lined with baking paper (I've used a 12" skillet). Face all the seams inwards so that they don't unravel. If you don't have a cast iron skillet, a baking tray or casserole dish is perfectly fine. They don't have to touch as they will once the dough is puffy.

16. Second Rise

17. Cover the skillet containing the rolls with a tea towel or plastic wrap and allow the dough to rise. The dough is enriched, so it will take a little longer than normal (especially since we are dealing with sourdough). Once the dough is puffy, you can bake them straight away - or see baking timeline above to extend the second rise and hold them in the fridge overnight.

18. Baking

19. Once the rolls are puffy and have taken up the room in the skillet, it's time to bake them. Preheat your oven to 180C/356F.

20. Bake rolls for 20 minutes at 180C/356F. Keep an eye on them though as they will burn easily due to the sugar.

21. Once they're finished baking, leave them to cool in the skillet for around 30 minutes before taking them out.

22. Once they're out of the oven, you can brush them with butter to give them a nice glaze. You can leave them unbuttered if you prefer. The butter will give them a nice shine.

23. Vanilla Cream Cheese Frosting

24. Add cream cheese, butter, powdered sugar, vanilla and salt to your stand mixer. Beat the frosting until it's thick and glossy. Store in the fridge until ready to use.

25. Once the rolls have cooled a little (I leave it about 30 minutes) smother them in the vanilla cream cheese frosting. You can use a vanilla glaze or even just dust them in icing sugar if you prefer.



Fried Sourdough Donuts with Vanilla Glaze

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 Donuts | **Prep time:** 1 hour | **Cook time:** 4 mins

Ingredients

100 g Sourdough Starter
180 g Buttermilk ((see notes for milk alternative))
3 Egg Yolks
40 g Sugar
400 g Bread Flour
60 g Butter
5 g Salt
125 g Powdered Sugar
30 g Milk
5 g Vanilla Extract

Nutrition

Amount per serving

Directions

1. The easiest way to make sourdough donuts is using a stand mixer - but it is totally possible to do this recipe by hand. For this reason, I've included 3 different versions of instructions to mix & knead the dough.

2. MIX & KNEAD USING A STAND MIXER - it's so easy to make this dough using your stand mixer. Add the sourdough starter, buttermilk, egg yolks and sugar to the bowl of your stand mixer. Mix on low speed (with the paddle attachment) until all of the ingredients are well combined. Change to the dough hook attachment, then add the bread flour, butter and salt to the liquid ingredients and knead using your dough hook until a soft, elastic dough forms. The dough will be tacky, but not sticky and shouldn't stick to your fingers. MIX & KNEAD USING A THERMOMIX - add all ingredients to the bowl and use the knead function to knead for

Serving size: 1 serving
Calories: 292
Total Fat: 8g
Saturated Fat: 4g
Cholesterol: 74mg
Sodium: 253mg
Total Carbohydrate: 49g
Dietary Fiber: 1g
Sugars: 17g
Protein: 7g

around 4 to 5 minutes or until the dough is soft and elastic. It should be tacky, but not sticky. MIX & KNEED BY HAND - mixing by hand takes a little elbow grease, but it's totally doable. Don't be frightened when you add the butter, it will look like a mess, but with lots of kneading, the butter will go into the dough. To a large mixing bowl, add the sourdough starter, buttermilk, egg yolks and sugar. Use a whisk to whisk the ingredients until they form a foamy batter and the sugar is dissolved. Add the bread flour and salt to the liquid ingredients and use a spatula to bring the ingredients into a shaggy dough. Tip the dough out onto the counter and knead for around one to two minutes, or until the dough starts to become smooth and supple. Allow the dough to rest for around 5 minutes, then add the butter in small amount, kneading until it's all absorbed into the dough. The dough should be soft and elastic. It will be tacky, but not sticky and shouldn't stick to your fingers once it's kneaded sufficiently.

3. Once the dough has been kneaded using whatever method you prefer, place the dough back into a bowl and cover with plastic wrap or an elastic food cover. Allow the dough to bulk ferment at room temperature until it rises by around 50%.

4. Once the dough has risen, tip it out onto the counter and roll it out into a rough rectangle/square - around 25cm x 25cm (10" x 10").

5. Use a donut cutter to cut out your donuts (dip the cutter into flour first). If you don't have a donut cutter a glass, wide mouth jar or even a biscuit cutter is a good alternative. If you want donuts that you can fill, it's best to use a biscuit cutter to get the round shape without the hole. I don't use the donut holes, I add them back into the dough when I re roll it to cut out more donuts.

6. Place the cut donuts onto a cookie sheet or board lined with parchment paper and cover with a damp cloth. Allow them to proof until they're full and puffy.

7. When you're ready to fry the donuts, heat up your oil

to 180C (approx. 350F). I have used a deep fryer which regulates the temperature for me. You can use a Dutch Oven or skillet filled with oil if you don't have a deep fryer (see notes on type of oil to use below).

8. Add the donuts to the oil in batches - around 3 or 4 at a time. Fry for around 2 minutes on each side before removing from the oil and draining on some paper towel. If you are using cinnamon sugar to coat, you'll want to dip them straight into this out of the oil.

9. When the donuts have cooled a little bit, mix the glaze ingredients together and stir until smooth. Dip each donut into the glaze and then onto a wire rack to allow the glaze to set.



High Hydration Sourdough Bread Recipe - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour 100%
- ☐ 400 g Water 80%
- ☐ 100 g Sourdough Starter (active and bubbly, recently fed) 20%
- ☐ 12 g Salt 2%

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large mixing bowl.
3. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with an elastic food cover or plastic wrap and let it sit for around 1 hour. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.
5. Forming Up The Dough

6. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-25 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cover back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. This is high hydration sourdough so the dough will more slack than you're used to (if you've been making sourdough bread at a lower hydration).

14. Bulk Ferment

15. Once you've finished your stretch and folds, cover the dough with a plastic cover and allow it to ferment at room temperature until it doubles. Remember this is a high hydration dough, so it will not take as long as you might normally be familiar with. You can find more information on understanding when bulk fermentation is finished [here](#).

16. Shaping The Dough

17. Once your dough has finished its first ferment, it's time to shape it into either a boule or a batard. I find it easier to shape higher hydration dough into a batard, but you should do whatever you're comfortable with.

18. Use a dough scraper to gently ease the dough out of the bowl (I highly recommend using a dough scraper for high hydration sourdough bread). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. You can see a video of me shaping a sourdough batard [here](#).

20. You will need a proofing basket or container to put your dough into.

21. Whatever you're using needs to be liberally floured with rice flour or semolina.

22. Placing Into A Proofing Container

23. Once the dough is shaped into a batard, place it into your proofing basket or container smooth side down, so your seam is on the top.

24. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

25. Cold Ferment (optional)

26. Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge.

27. Try to leave it in the fridge for a minimum 5 hours. Ideally, you want to leave it around 12 to 24 hours for full flavor.

28. Preparing to Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets hot. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge (or counter) until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of parchment paper or silicone sling if using.

33. Gently score your bread with a clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

34. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the silicone sling or parchment paper as a handle. Put the lid on and place into the hot oven.

35. BAKE TIME:

40 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

38. Finishing The Bake

39. When you remove your dough from the oven, carefully remove it from the oven as soon as possible and place on a wire rack to cool.



High Protein Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 SLICES | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

500 g Bread Flour
350 g Water ((can increase by 20 to 30g if you wish))
100 g Sourdough Starter
10 g Salt
150 g High Protein Nut & Seed Mix ((see notes for specific ingredient breakdown))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 190
Total Fat: 1g

Directions

1. Autolyse - Premixing The DoughWeigh out your sourdough starter and water into a large ceramic or glass bowl. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
2. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.
3. Forming Up The DoughAfter the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly

Saturated Fat: 0.1g
Sodium: 390mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 0.2g
Protein: 6g

sticky but as you bring it into a ball, it will become smoother and shinier.

4. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

5. Stretch & Fold - Creating Structure Over the next few hours you need to create some structure for your dough by "stretching and folding". Aim to do around 4-6 sets of stretches and folds. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

6. Bulk Ferment Once you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage). See notes below for more info on this step.

7. Shaping The Dough Once your dough has finished its first ferment, it's time to shape it and add the high protein nut and seed mix. Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton. Then add a handful of the nut and seed mix to the banneton as well (this means that it will stick to the top of the dough once it's placed on top). Right, let's shape that dough. Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape. Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of the nut and seed mix over the dough. As you shape it into a batard, keep sprinkling the nut and seed mix on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard here. When you have finished shaping, the nut and seed mix should be neatly tucked inside the dough.

8. Placing Into A Banneton Once the dough is shaped,

place it into your banneton smooth side down, so your seam is on the top. The nut and seed mix you placed in the bottom of the banneton will stick to the top of the dough while it proofs. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

9. Cold Ferment Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge. I use a large plastic bag to cover it - I just reuse it each time. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours.

10. Preparing To Bake Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/ 450F. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

11. Bake Time! Now it's time to bake! When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven. Gently score your bread with a lame, clean razor blade or knife. You can find my full guide on how to score sourdough bread [here](#). Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven. BAKE TIME: 30 Minutes with the lid on at 230C/450F plus 10-15 Minutes with the lid off at 210C/410F

12. Finishing The Bake When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



How to Build a Sourdough Starter from Scratch

Tips • Bread sourdough • Vicky Fairbanks
alexandracooks.com

Serving size: 3 cups

Ingredients

1 small can (192 grams)
pineapple juice, see notes
above
stone-milled flour, see notes
above
Room temperature water, see
notes above

Directions

1. Day 1: Pour the can of juice (roughly 192 grams) into a large bowl or ideally a straight-sided vessel on a tared scale. (A straight-sided vessel allows you to truly see how much your starter is growing. I'm using this Cambro.) Add an equal amount of flour (roughly 192 grams) by weight. Stir the flour and juice together until the flour is absorbed. Cover the vessel. Record the date, time, and measurements — you will forget which day you started if you don't. Let it sit at room temperature for 24 hours.

2. Day 2: Uncover the vessel. Stir the mixture. Re-cover the vessel, and record your work. Let it sit at room temperature for another 24 hours.

3. Day 3: Uncover the vessel. Add 128 grams (1 cup) flour and 128 grams (about 1/2 cup) water. Stir to

combine. Cover the vessel and record your work again. Let it sit at room temperature for 24 hours, stirring once or twice.

4. Day 4: Uncover the vessel. You should see a little action (bubbles) and it should smell pleasant, not unlike a fruity yogurt. Measure out 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Add them to the container. Stir to combine. Cover the vessel. On this day, record your work again, and mark the height of your mixture with tape on the side of your vessel. Let it sit at room temperature for 24 hours, keeping a closer watch this time around. You may see action — rising and bubble formation — within a few hours. If your mixture is in fact rising, let it rise until it nearly doubles in volume; then drop a spoonful of it in water. If it floats, you're in business. Note: Your starter might rise (and possibly fall) while you are sleeping — don't worry if you don't "catch" it at its peak. Continue on with the process.

5. Day 5: At this point, you should be observing some activity in your starter, meaning the starter should have risen slightly (perhaps doubled but perhaps not) and fallen with bubbles transforming from big to small. You'll now take a small portion of this mixture and build a new starter: Transfer 128 grams of the starter to a new jar or vessel, and add 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Stir well to combine, then cover the jar. Mark the height with a rubber band. Let sit at room temperature. Transfer the remaining starter to the fridge — this original mixture is now your sourdough discard and can be used in all sorts of recipes, see notes above. When your new starter doubles in volume, you can do one of three things:

6. Repeat this process: spoon 128 grams of starter into a new vessel and add 128 grams each flour and water. (Transfer the remaining starter to your bucket of discard.) Let the new starter rise until it doubles. Your starter will get stronger with every feeding.

7. Transfer it to the fridge if you need to take a break from the process. You can pick up where you let off when you are ready.

8. Test it out in a sourdough bread recipe.

9. Maintaining your starter: Once you have a strong, active starter on your hands, follow the steps in this post: [How to Feed, Store, and Maintain a Sourdough Starter](#).



Jalapeño Cheddar Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 2 hours | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
8 ounces cheddar
1/2 cup sliced jalapeños (fresh or pickled)

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly. When it is ready, it should be about double in size.
2. In a large bowl, combine warm water and flour until the dough forms. Cover with a damp towel and let the dough rest for 30 minutes.
3. Add sourdough starter to the top of the dough. Dimple in with wet hand.
4. Sprinkle salt on top.
5. Mix the dough with your hands for about 5 minutes to combine all the ingredients well. Cover with a damp towel or plastic wrap while resting.

Amount per serving
Serving size: 1
Calories: 79
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

6. Let rest for 30 minutes.

7. While the dough is in the bowl, grab the edge of the dough firmly and pull up, stretching it upwards. Then place the dough in your hands back into the bowl. Turn the bowl about a quarter turn and do this stretch and fold again, and again one to two more times. This is considered one set of stretches.

8. First 3 sets of stretch and folds – every 15 minutes. During the second stretch and fold, add the sliced fresh jalapeño peppers (or pickled) and shredded cheddar cheese to the middle of the dough.

9. Last 3 sets of stretch and folds – about every 30 minutes.

10. Cover bowl with a wet towel or plastic wrap and allow the dough rest until doubled.

11. Split the dough in half down the middle with a bench scraper. Be really careful not to break those bubbles.

12. Shape the first loaf into a ball by gently spinning it toward you in a circular motion creating tension against the counter. Repeat with the second loaf.

13. Set out 15-20 minutes uncovered.

14. Turn over and shape dough on a clean work surface by folding the two sides over to meet in the middle, and then the other two sides.

15. Transfer to a floured banneton (proofing basket) or bowl with tea towel, seam side up.

16. Cover with a plastic bag and proof for 12-15 hours (or longer) in the refrigerator.

17. Preheat the oven to 500 degrees. Place the dutch

oven with a lid into the oven for 1 hour.

18. Remove bread dough from the fridge and place on a piece of parchment paper.

19. Dust with flour on top to make the scoring pattern stand out more.

20. Score with a razor.

21. Place parchment paper and dough in the dutch oven and place the lid on top. Carefully place the dutch oven into the oven with oven mitts.

22. Bake for 20 minutes at 500 with the lid on.

23. Take the lid off, turn the oven temperature down to 475, and bake for an additional 25 minutes or until browned.



Mini Sourdough Loaves

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 4 | **Prep time:** 1 hour | **Cook time:** 35 mins

Ingredients

250 g unbleached all purpose
100 g freshly ground whole
wheat
125 g bread flour (can omit
and just add more to the
unbleached all purpose)
100 g mature starter (active
and bubbly)
325 g water
10 g salt

Nutrition

Amount per serving
Serving size: 1
Calories: 98

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 487mg
Total Carbohydrate: 20g
Dietary Fiber: 2g
Sugars: 0g
Protein: 4g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 4 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15–20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 4 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12–15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.



Rosemary Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
1 Tbs fresh rosemary - chopped

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. In a large mixing bowl, combine warm water, flour, sourdough starter, and salt with your hands, a wooden spoon, or dough whisk.
3. Cover with plastic wrap or damp towel and let the dough rest for 30 minutes.
4. Add chopped rosemary before performing the stretch and fold technique.
5. Stretch and folds are accomplished by grabbing the edge of the dough and pulling it up, gently shaking it as it stretches upwards. Next, push the stretched

Amount per serving
Serving size: 1
Calories: 78
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

dough back into the center. Turn the bowl about a quarter turn and do this process again, turn the bowl and repeat. Complete the stretch and fold a total of 3-4 times. This is considered one round, repeat for a total of 6 rounds. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a lid or plastic wrap and allow the dough to rise until doubled in a warm place.

7. Place dough on a clean work surface.

8. Split the dough in half down the middle with a bench scraper. Try to be careful not to break any of the bubbles.

9. Shape into a ball by gently spinning it toward you in a circular motion.

10. Set out 15-20 minutes uncovered. This allows a skin to develop.

11. Turn over and shape.

12. Transfer to floured banneton or a bowl lined with a tea towel (I like to use rice flour). Another option is an oiled bowl. Cover with plastic and proof for 12-15 hours in the refrigerator.

13. The next morning, preheat the dutch oven on 500 for 1 hour.

14. Remove dough from the fridge immediately before scoring and baking.

15. Dust with flour on top to make the scoring pattern stand out more.

16. Score the top of the dough with a razor or lame. Place the dough on a piece of parchment paper for best results and transfer to the dutch oven. Careful it is hot.

17. Bake for 20 minutes at 500 with the lid on.

18. Turn the oven temperature down to 475, remove the lid, and bake an additional 25 minutes or until browned.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Seedy Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 | **Prep time:** 10 mins | **Cook time:** 1 hour

Ingredients

Dry Ingredients

- ☐ 220 g All Purpose Flour
- ☐ 20 g Baking Powder (1 tbsp)
- ☐ 5 g Salt
- ☐ 45 g Poppy Seeds
- ☐ 45 g Sesame Seeds
- ☐ 45 g Flax Seeds
- ☐ 45 g Pumpkin Seeds
- ☐ 45 g Rolled Oats

Wet Ingredients

- ☐ 150 g Sourdough Starter (or sourdough starter discard)
- ☐ 2 Eggs

Directions

1. Preheat your oven to 180C (350F) and line a loaf pan with parchment paper (or grease with butter). I've used a glass pan measuring 1.5L 28cm x 11cm or 1.6QT 11.1" x 4.5" to bake this, but it works very well in a metal or aluminium tin also.
2. To a large mixing bowl, add all of the dry ingredients (all purpose flour, baking powder, salt, poppy seeds, sesame seeds, flax seeds, pumpkin seeds and rolled oats). Mix well to combine and set aside.
3. Now take another mixing bowl and add all of the wet ingredients to the bowl (sourdough starter, eggs, maple syrup, natural yogurt, whipping cream, EVOO and brown sugar). Whisk to combine and form a runny liquid where the sugar is completely dissolved.

- ☐ 50 g Maple Syrup (can sub with 50g of honey)
- ☐ 100 g Natural Yogurt
- ☐ 100 g Whipping Cream (can sub with coconut cream)
- ☐ 75 g Extra Virgin Olive Oil
- ☐ 140 g Brown Sugar

4. Pour the wet ingredients onto the dry ingredients. Gently stir to moisten the dry ingredients with the wet ingredients. Do not over mix. You just want to moisten the dry ingredients.

5. Pour the batter into your prepared loaf pan and place in the oven for 1 hour or until the top is golden brown and a toothpick comes out clean.

6. When the seedy sourdough breakfast loaf is done, remove from the oven and allow the loaf to cool in the pan for 5 to 10 minutes. Then transfer to a wire rack to fully cool.

7. Notes

8. Seeds - I have used 45g each of poppy, sesame, flax and pumpkin seeds. You can use any seeds you like. Sunflower seeds, hemp seeds and chia seeds all work well as alternatives.

9. Maple Syrup - you can use equal amounts of honey if you prefer.

10. Olive Oil - you could use any light flavored vegetable oil if you prefer, but I find the flavor is better with olive oil.



Soft Sourdough Dinner Roll Recipe

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 30 mins | **Cook time:** 30 mins

Ingredients

100 g Sourdough Starter (fed and bubbly)
200 g Whole Milk
80 g Water
500 g All Purpose Flour ((see notes for using Bread Flour))
40 g Sugar
50 g Butter (Melted)
10 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2546
Total Fat: 52g

Directions

1. Add the milk, melted butter, water, sugar and salt to the bowl of your stand mixer. Mix the ingredients together so that the sugar and salt are dissolved and the butter is mixed through the milk. It won't take long, like 30 seconds - you just don't want gritty sugar and salt through your dough.
2. Now add your flour and sourdough starter to the liquid in the bowl. Mix the flour and sourdough starter through the liquid so it just comes together.
3. Depending on the type of mixer you're using, you may need to add your dough hook on for the next step. You want to knead the dough using your stand mixer until it forms a silky, slightly tacky dough. The dough is enriched with butter and milk so will be glossy. It will generally come away from the sides of the bowl when

Saturated Fat: 30g
Cholesterol: 128mg
Sodium: 4335mg
Total Carbohydrate: 450g
Dietary Fiber: 14g
Sugars: 51g
Protein: 61g

it's done. It can take anywhere from 3 to 8 minutes depending on the type of stand mixer you're using.

4. Bulk Ferment: Once the dough is sufficiently kneaded you need to let it ferment and rise. You can leave it in your stand mixer bowl for this (saves washing up) or you can transfer it to another bowl if you like. Cover the bowl with plastic or a damp tea towel and let it bulk ferment. As always, the time it takes will depend on your starter and the temperature in your home. You want it to come to just under double. This is an enriched dough and will take a lot longer to bulk ferment than regular sourdough. On a side note - do not worry about leaving your dough out when it has milk and butter in it. Sourdough starter bacteria is wonderful stuff and it will not go bad - even if you leave it on your counter overnight. I do this often and I promise it will be absolutely fine.

5. Once your dough has risen you need to shape it into the rolls. This recipe will give you 12 rolls around 80g in weight. To shape the dough, tip it onto your counter (you won't need flour as it won't be a sticky dough). Using a metal dough scraper, cut the dough into 12 pieces. I like to use a scale to ensure that all the pieces are exactly the same. Gently shape each piece of dough into a round ball. Arrange the dough balls into a parchment lined tin or an oiled baking dish. They need to be just touching each other in the tin.

6. Second Rise: Cover the tin with a tea towel and allow the rolls to double in size. They will look puffy and squished - this is good! It will generally take around 2 hours for them to double - but of course will take longer if your house is cold (ideally you want to put them someplace warm).

7. Baking The Rolls: Once the rolls have doubled, spray liberally with water. Place the rolls into a cold oven set to 180C (350F) and bake for around 30 minutes. You'll know they're done when they are golden on top. Take them out of the oven and brush immediately with melted butter (this is completely optional but gives your rolls a lovely sheen). Once cooked, place your rolls onto a cooling rack to cool slightly before tearing apart and enjoying them! (As always, you know your oven, so

if you need to adjust the temperature for your oven, go right ahead) - see notes below.



Stand Mixer Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks

Prep time: 10 mins

Ingredients

-
- Bread Flour - 450g (about 4 cups)
- Water - 275g (about 1 1/4 cups)
- Sourdough Starter - 100g (about 1/3 cup)
- Salt - 10g (about 1 1/2 tsp)

Directions

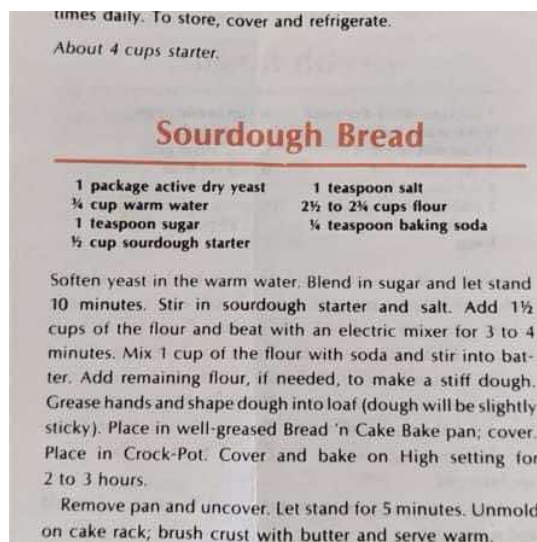
Feeding the Starter • The night before you plan to make the dough, take 25 grams of sourdough starter out of the fridge. Add 50 grams of water and 50 grams of bread flour to the jar of leftover starter.

- Mix everything together until no dry bits of flour are left. Cover up the jar of starter and let it rise at room temperature overnight, or for 6-8 hours, until it doubles in size.

Mixing the Dough • Attach the bread hook attachment to your stand mixer. Then, to the bowl of the stand mixer, add 275 grams of water, 100 grams of active sourdough starter, 10 grams of salt, and 450 grams of bread flour.

<https://grantbakes.com/wp-json/mv-create/v1/creations/23/print>

12/27/23, 6:31 Page 1



Sour dough starter

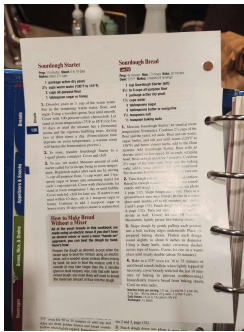
Side Dish • Bread sourdough • Vicky Fairbanks

Ingredients

Directions

My mother gave me my Nina's sourdough recipe and it's a lot like this one! So I made it and then I have my true sourdough starter that I use. With my Nina's recipe I made it up and then kept in the fridge 3-5 days, took it out and added instant potatoes, sugar, and warm water then leave it out for 8-12 hours then I use the starter, sugar, water, oil, flour and make my bread and put the starter in the fridge then repeat.. if I don't cook with it then I take a cup of the starter out every 3-5 days after feeding it and throw it out and put the starter back in the fridge. My kids prefer my Nina's recipe over actual sourdough

Photos





Sourdough Pastry Braid

Dessert • Bread sourdough, Cake • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. Add the flour, sugar, sourdough starter, milk, egg, vanilla and salt to the bowl of a stand mixer with the dough hook attached. Mix on low speed until the dough becomes smooth and glossy. You can also easily do this by hand. Mix and knead to make a shaggy, sticky dough. Continue to knead for about 5-10 minutes
2. Form the dough into a ball and place in a bowl. Cover with plastic wrap, foil, or a beeswax wrap and place in a warm spot for about 4 hours.
3. Place the bowl in the refrigerator to continue fermenting for 8 hours, or up to 3 days.
4. To roll the butter block out into a 6" by 8" inch rectangle, place the sticks of butter on a large piece of

8 ounces cream cheese
1/4 cup granulated sugar
1 large egg yolk
1 teaspoon lemon juice
1/2 teaspoon vanilla extract
3/4 cup fresh, canned or frozen fruit
Lemon curd
Pie filling
Jam
1 large egg white, beaten lightly with 1 tablespoon cold water
1 cup confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla
pinch of salt

Nutrition

Amount per serving
Serving size: 1
Calories: 323
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 90mg
Sodium: 201mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 19g
Protein: 5g

parchment paper. Sprinkle it with flour.

5. Fold the parchment paper around the butter, so that the butter will fill the entire envelope once you roll it out. You are aiming for a butter block that is 6 inches by 8 inches. You don't need to be too precise here. You just want to make sure the pastry dough can entirely encase the butter when you roll it out for laminating.

6. Tap out the butter with a rolling pin lightly to start to spread the butter, then roll smooth.

7. Chill the butter for 10 minutes. You want the butter to stay nice and cold to create the flaky butter layers. Too warm and it will just smush out. Cold butter is essential.

8. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

9. Roll it out into a 16" by 8" inch rectangle.

10. Place the butter packet in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the middle seam and sides closed, so none of the butter can escape.

11. Roll the dough, with the butter sealed inside, back out into a 16" by 8" inch rectangle.

12. Fold each side into the center again; then fold one side over the other to make a rectangle with 4 layers of dough. (See picture)

13. Wrap the dough in plastic wrap, and put it back in the refrigerator for 30 minutes.

14. Roll the dough out into another 16" by 8" inch rectangle.

15. Again, fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of

dough.

16. Wrap the dough in plastic wrap, and put it back in the refrigerator for 2 hours, up to 12 hours.

17. Preheat the oven to 400 degrees.

18. Divide the dough in half. Put the half you aren't working with back in the refrigerator, so that it doesn't get warm while you are shaping the other.

19. Roll the pastry dough out into a 12" by 9" rectangle. Visually divide the dough into three equal sections. You could also mark it with small cuts, if desired.

20. Spread the cream cheese filling down the center. Top it with fruit, jam or pie filling.

21. Using a sharp knife, cut 10 strips on each side of the filling, avoiding cutting into the center. Remove the outside strips from the top. This gives you a bit of dough to encase the filling.

22. Fold the remaining top piece of dough down over the filling.

23. Next, fold the strips to the center, alternating sides to create a braid. Angle them down a bit, so that by time you get to the bottom, there is enough dough to encase the bottom of the pastry braid.

24. Chill for one hour.

25. Brush with an egg wash.

26. Bake for 20-22 minutes, or until golden brown.

27. Spread the glaze on top. (optional)

28. Serve warm.



Sourdough Peanut Butter Cookies

Dessert • Bread sourdough, Cookie • Holiday, Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 24 | **Prep time:** 15 mins | **Cook time:** 10 mins

Ingredients

1/2 cup butter, room temp
1 cup peanut butter
1/2 cup brown sugar
1/2 cup sugar
1 egg
1 teaspoon vanilla
1/2 cup sourdough starter
1 1/2 cup flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt

Nutrition

Amount per serving

Directions

1. Preheat oven to 350°. Place parchment paper on a cookie sheet.
2. In the bowl of a stand mixer with paddle attachment, combine sugar, brown sugar, butter, peanut butter. Cream together for a few minutes until light and fluffy.
3. Add egg and mix until well incorporated.
4. Add vanilla and sourdough starter and mix until just combined.
5. In a large mixing bowl, mix dry ingredients together.
6. Add the dry ingredients to the wet ingredients about 1/3 at a time, and mix until just incorporated.

Serving size: 1
Calories: 169
Total Fat: 9g
Saturated Fat: 4g
Cholesterol: 18mg
Sodium: 139mg
Total Carbohydrate: 18g
Dietary Fiber: 1g
Sugars: 9g
Protein: 4g

7. Roll the dough into balls and place on a prepared baking sheet.

8. Using a fork, gently press the dough ball with the prongs of the fork. Then, turn the fork 90 degrees and press again to flatten and make a criss cross pattern.

9. Bake for 12-15 minutes or until the edges begin to turn golden brown.

10. Move to a cooling rack to cool.

11. The night before, mix together butter, sugar, peanut butter, sourdough starter and flour in a stand mixer bowl and cover. Allow the grains to ferment for 8-24 hours.

12. The next day, preheat oven to 350.

13. Add egg and vanilla to the sourdough starter mixture, and mix together well.

14. Sprinkle the remaining dry ingredients into the bowl and stir.

15. For best results, refrigerate dough for at least one hour or up to 24 hours prior to baking.

16. Bake cookies for 10 minutes or until the edges start to turn golden amber color.



Sourdough Pfeffernusse Cookies - The Pantry Mama

Dessert • Bread sourdough, Cookie • Holiday
www.pantrymama.com

Serving size: Servings 34 cookies | **Prep time:** 20 mins | **Cook time:** 15 mins

Ingredients

- ☐ 1 tsp Cinnamon (ground)
- ☐ ½ tsp Nutmeg (dried and ground)
- ☐ 1 tsp Ginger (dried and ground)
- ☐ ½ tsp All Spice
- ☐ ¼ tsp Black Pepper (finely cracked - see notes)
- ☐ ¼ tsp Cloves
- ☐ 3 g Salt (¼ tsp)
- ☐ 3 g Baking Soda (½ tsp)
- ☐ 150 g Brown Sugar
- ☐ 110 g Butter (softened at room temperature)

Directions

1. There is no need to preheat the oven for these cookies when you mix the dough because the dough needs to ferment in the fridge for at least a few hours before they are shaped and baked.
2. In a small bowl, combine the cinnamon, nutmeg, ginger, all spice, black pepper, cloves, salt and baking soda and set aside.
3. In a medium sized mixing bowl, add the butter and brown sugar and whisk until well combined.
4. Now, to the butter and brown sugar add the vanilla extract, egg, molasses and sourdough starter. Whisk until the batter is light and fluffy. The sourdough

- ☐ 5 g Vanilla Extract
 - ☐ 1 Egg
 - ☐ 85 g Molasses
 - ☐ 100 g Sourdough Starter (or sourdough discard)
 - ☐ 330 g All Purpose Flour
- Sugar Glaze
- ☐ 250 g Powdered Sugar (icing sugar or confectioners sugar)
 - ☐ 20 g Hot Water (you might need a little extra depending on how thick or thin you want the glaze)

starter will make the mixture seem a little marshmallowy.

5. To this bowl, add the flour and spices you combined earlier and mix with a spatula to form the cookie dough. Cover with plastic and place into the fridge to ferment and firm up. You can leave the cookie dough in there for up to 24 hours, but a minimum of 2 hours is sufficient. The longer you leave it, the longer your sourdough starter has to do it's job.

6. When you're ready to bake

7. When you're ready to bake the cookies, preheat your oven to 350F (175C) and line two large baking trays with parchment paper.

8. Using a cookie scoop, form balls of dough and gently roll them in your hands before placing on the cookie trays. Allow around 2 inches between each cookie ball as they do spread a little.

9. Bake the cookies for around 15 minutes, or until the cookies are golden and firm to the touch with just a little crackling on top.

10. Remove from the oven and transfer to a wire rack to cool just a little.

11. While the cookies are cooling, add the water to the powdered sugar and stir to form a thick glaze.

12. Dip the warm cookies in the glaze and place on the wire rack until cool and the glaze is set.

13. Notes

14. Spices - I have measured the spices using volume measurements because they are too small amounts to register on most scales. You can add mace and anise to the spice mix if you would like to.

15. Black Pepper - you can use white pepper if you

prefer. I've used black pepper because I prefer the taste and I didn't have white pepper on hand.

16. Sugar Glaze - If you don't want to dip the cookies in a sugar glaze, you can roll the warm cookies in powdered sugar. Give them a generous dusting and then allow them to cool on a wire rack.



Double Chocolate Sourdough Muffins - Little Spoon Farm

Dessert • Bread sourdough, Cookie • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 16 muffins | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

2 cups (240 g) all purpose flour
½ cup (45 g) cocoa powder regular or dark
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon (5 g) salt
½ cup (125 g) unfed sourdough starter
½ cup (120 g) avocado oil or vegetable oil
1 cup (200 g) granulated sugar
2 large eggs

Directions

1. Preheat the oven to 425°F (218°C) and place the oven rack in the center position. Line a muffin tin with paper liners.
2. In a large mixing bowl, whisk together 2 cups AP flour, ½ cup cocoa powder, ½ teaspoon baking soda, 2 teaspoons baking powder and 1 teaspoon salt. Set the bowl aside.
3. In a separate bowl mix the wet ingredients. Use a whisk to combine the ½ cup of oil, 1 cup sugar, 2 eggs, ¾ cup sour cream, ¼ cup milk, 2 teaspoons vanilla extract and ½ cup of sourdough starter discard. Mix until the ingredients come together and are smooth.

¾ cup (185 g) sour cream
2 teaspoons (10 g) vanilla
extract
¼ cup (60 g) milk
1 ¾ cups (315 g) semi-sweet
chocolate chips

4. Pour the wet ingredients into the bowl with the dry ingredients and mix the batter until it just comes together. Do not over mix the batter. Add the chocolate chips and stir until they are evenly distributed in the batter.

5. Use an ice cream scooper to fill the liners. The batter should come to the top of the liner for bigger muffins. Sprinkle a few chocolate chips on top of each one if you want even more chocolate flavor!

6. Bake the muffins for the first 5 minutes at 425°F (218°C) in the preheated oven. Lower the oven temperature to 350°F (176°C) and continue to bake the muffins for an additional 15-18 minutes. A toothpick inserted into the center should come out clean when they are done.

7. Remove the muffins from the oven and allow them to cool completely in the muffin tin.



Sourdough Sausage Balls

Appetizer • Bread sourdough, Pork • Vicky Fairbanks
www.pantrymama.com

Serving size: 55 Balls | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

150 g All Purpose Flour
20 g Baking Powder ((1.5
tbsp))
1 tsp Salt ((5g))
1 tsp Pepper ((3g))
1 tsp Dried Parsley ((can sub
for chives or other herb of
your choice))
1 tsp Garlic Powder
1 tsp Onion Powder
500 g Pork Sausage ((or hot
sausage or beef sausage))
100 g Parmesan Cheese
((finely grated))
300 g Sharp Cheddar Cheese
((aged cheddar, grated))

Directions

1. Preheat your oven to 185C (365F) and line two baking trays with parchment paper.
2. Add the all purpose flour, baking powder, salt, pepper, dried parsley, garlic powder and onion powder to a large mixing bowl and mix well to ensure all of the spices are well distributed through the all purpose flour.
3. Now, add the pork sausage, parmesan cheese, sharp cheddar cheese, sourdough starter and melted butter to the same bowl and mix all of the ingredients through with the flour mixture. I find it easiest to use my hands for this, but you can of course use a wooden spoon or spatula if you prefer. The mixture will be quite dry and crumbly - but don't panic, that's what it's meant to be like.

150 g Sourdough Starter ((or
sourdough starter discard))
60 g Butter ((Melted))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 78
Total Fat: 6g
Saturated Fat: 3g
Cholesterol: 16mg
Sodium: 253mg
Total Carbohydrate: 3g
Dietary Fiber: 0.1g
Sugars: 0.04g
Protein: 4g

4. Use a tablespoon or cookie scoop to roll the mixture into balls (I made mine around 25g each).

5. Place the balls on the baking trays you prepared earlier leaving a little space between each.

6. Bake for 20 minutes at 185C (365F). They will be a little crunchy on the outside and nice and moist in the middle.

7. Serve the sourdough sausage balls with your favorite dip!



Glazed Sourdough Donuts

Breakfast • Bread sourdough • Vicky Fairbanks
madeinmotherhood.com

Serving size: 12 servings | **Cook time:** 15 mins

Ingredients

1 cup 100% hydration
sourdough starter (250g)
1/2 cup whole milk (115g)
1 large egg
1/4 cup raw cane sugar (55g)
1/4 cup melted unsalted
butter (50g)
1 tsp vanilla (3g)
1 tsp salt (4g)
2 1/4 cup organic bread flour
(290g)
2 cups powdered sugar
1/4 cup whole milk
1-3 cups coconut oil for
frying

Directions

1. Mix the Dough
2. In a Large bowl, whisk together the sourdough starter and milk until the starter is fully dissolved.
3. Add in the egg, sugar, melted butter, and vanilla until everything is well incorporated.
4. Next, sift in your flour and salt and mix until no lumps remain.
5. Strengthen the Dough
6. After mixing, cover the dough with a damp cloth and allow it to rest for 30 minutes.

7. After the rest period, uncover the dough and knead in a stand mixer with a dough hook on medium speed for 12 minutes, or until the dough pulls away from the sides of the bowl. If working without a stand mixer, perform stretch and folds to develop the gluten and strengthen the dough. For instructions on how to stretch and fold [click here](#).

8. Bulk Rise

9. Cover the bowl with a damp cloth and allow the dough to rise overnight for 8-10 hours at 70°F(21°C). This will take more or less time depending on the temperature of your home. When the dough is ready it will be light, airy, and have doubled in size.

10. Roll and Cut

11. Turn the dough out onto a well floured surface. Use a rolling pin to roll the dough into 1/2" thickness. If the dough resists being rolled, allow it to relax for 10 minutes and try again.

12. Use a 2 3/4" biscuit cutter to cut out the donuts. Gather and scraps and allow them to rest for 30 minutes. This will allow you to re-roll the dough and cut more donuts.

13. Take a cut donut and pierce the center with a chopstick or skewer. Spin the dough around the chopstick until the center hole has stretched to a 1" width. Alternatively, pierce a hole and use your fingers to stretch the dough and form a donut shape.

14. Second Rise

15. Place the donuts on a parchment lined surface 2" apart and cover them with a damp cloth. Allow the donuts to rise at room temperature for about 2 hours, or until they have risen by 50% of their original size. See below tip for speeding up second rise.

16. Instructions for Baked Sourdough Donuts

17. After the donuts have risen, preheat the oven to 350°F(180°C). Transfer the parchment paper and donuts onto a large baking sheet. Bake on the center of the oven for 13-15 minutes.

18. Instructions for Fried Sourdough Donuts

19. Heat 1" of coconut oil in a deep sided frying pan over medium heat until it reaches 350°F(180°C). The amount of oil needed will vary based on the size of your pan. I recommend starting with one cup and adding more if needed.

20. Add a few donuts to the oil at a time, and heat for one minute, or just until the bottoms begin to turn golden in color. Flip the donuts and heat the other side for one minute or until they begin to turn golden in color.

21. Transfer the cooked donuts to a cooling rack lined with paper towels to soak up excess oil.

22. Glaze

23. Mix the glaze together at the end of second rise just before you plan to cook the donuts. In a small bowl stir together the milk and powdered sugar until you have a thin runny mixture with no lumps.

24. After cooking, allow your donuts to cool for a few minutes and then dip one side into the glaze. Place the freshly glazed donuts glaze side up on a drying rack, and allow the glaze to set for 10 minutes before serving.

Notes

1 dough multiple doughnuts. I'm keeping my dough in a covered metal bowl and bottom shelf of my refrigerator is so cold dough keeps multiple days without overfermenting so I can use the same dough several times to make partial batches. Frosted with a

chocolate ganach or simple cream cheese frosting
warm so it melts . Filled with strawberry thickened
strawberry freezer jam and a basic pastry cream
(recipe link for dough in comments)



Sourdough Brownies Recipe

Dessert • Bread sourdough • Vicky Fairbanks
littlespoonfarm.com

Serving size: 16 | **Prep time:** 25 mins | **Cook time:** 35 mins

Ingredients

8 tablespoons unsalted butter
12 oz. semi sweet chocolate chips
1/2 cup dutched cocoa powder (or regular cocoa powder)
2 teaspoons vanilla extract
2 large eggs
1 egg yolk
1 cup granulated sugar
1/2 cup dark brown sugar
1/2 cup sourdough starter discard
1 cup all-purpose flour
1 teaspoon salt

Directions

1. Preheat oven to 350°F (176°C) and line a 9" x 9" baking dish with parchment paper.
2. Melt the butter in a small saucepan over low heat. Add the chocolate chips, vanilla extract and dutched cocoa powder. Stir the ingredients until the chocolate chips have melted and the mixture is smooth. Remove the saucepan from the burner and set it aside to cool down.
3. In a large mixing bowl, beat the eggs, brown sugar and granulated sugar with an electric mixer for 7-10 minutes. Add the sourdough discard and chocolate mixture to the bowl beat on low until combined. Add the flour and salt and stir with a spatula until just combined. (The batter will be very thick.)

Nutrition

Amount per serving

Serving size: 1 serving

Calories: 302

Total Fat: 15g

Saturated Fat: 9g

Cholesterol: 52mg

Sodium: 208mg

Total Carbohydrate: 39g

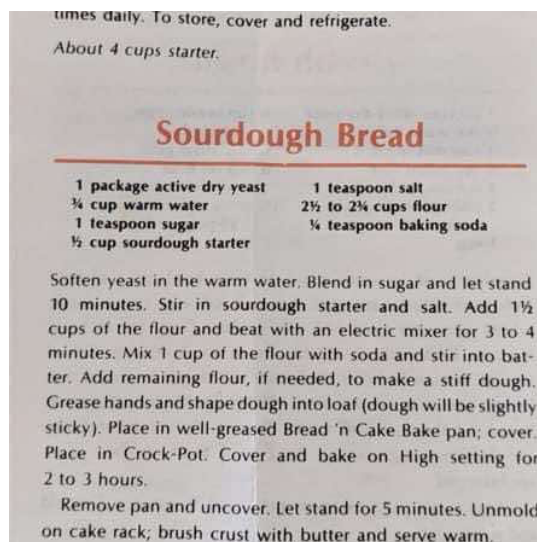
Dietary Fiber: 3g

Sugars: 27g

Protein: 4g

4. Pour the batter into the baking dish and smooth the top. Bake for 35-40 minutes.

5. Allow the brownies to cool completely in the pan after they come out of the oven. Remove the brownies from the pan by lifting them with the parchment paper and cut into squares.



Sour dough starter

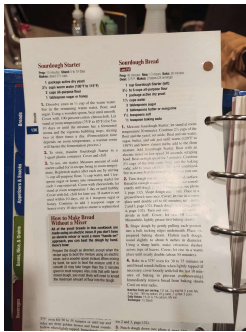
Side Dish • Bread sourdough • Vicky Fairbanks

Ingredients

Directions

My mother gave me my Nina's sourdough recipe and it's a lot like this one! So I made it and then I have my true sourdough starter that I use. With my Nina's recipe I made it up and then kept in the fridge 3-5 days, took it out and added instant potatoes, sugar, and warm water then leave it out for 8-12 hours then I use the starter, sugar, water, oil, flour and make my bread and put the starter in the fridge then repeat.. if I don't cook with it then I take a cup of the starter out every 3-5 days after feeding it and throw it out and put the starter back in the fridge. My kids prefer my Nina's recipe over actual sourdough

Photos





Sourdough Bagels

Snack • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 25 mins | **Cook time:** 30 mins

Ingredients

½ cup sourdough starter,
bubbly and active (113
grams)
1 cup water (236 grams)
2 tablespoons honey (21
grams)
2 teaspoons salt (10 grams)
4 cups unbleached all
purpose flour (560 grams)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar

Nutrition

Amount per serving

Directions

1. Add sourdough starter, water, honey, salt, and two cups flour to a stand mixer.
2. Mix until it comes together, about 10 minutes on low speed. The dough will be really stiff and difficult to incorporate.
3. Add remaining flour, half a cup at a time. Use a dough hook and knead until it is smooth and pliable.
4. Cover dough with wet tea towel, plastic wrap, or beeswax wrap and allow to ferment for 8 to 12 hours.
5. After fermentation, divide into 8 equal pieces.
6. Roll the dough into balls, flatten them down a bit,

Serving size: 1
Calories: 283
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 1004mg
Total Carbohydrate: 61g
Dietary Fiber: 2g
Sugars: 8g
Protein: 7g

and poke a hole in the middle with your finger. Stretch the hole a bit to widen.

7. Cover with a tea towel and allow the dough to rise in a warm spot for 1-4 hours or until puffy.

8. Preheat oven to 425 degrees.

9. Bring a large pot of water to a boil and add the baking soda and sugar.

10. Using a slotted spoon, gently add bagels to the water and boil for one minute, flip, then boil for another minute.

11. Shake off excess water and dip into desired toppings (optional).

12. Place boiled bagels on parchment-lined baking sheet.

13. Bake for 20-25 minutes, or until golden on top.



Sourdough Bagels

Side Dish • Bread sourdough • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 8 | **Prep time:** 25 mins | **Cook time:** 35 mins

Ingredients

Ingredients to make ½ cup
(100 g) of Active Sourdough
Starter
1 tablespoon (15 g)
sourdough starter
⅓ cup + 1 tablespoon (50 g)
all-purpose flour
3 ½ tablespoons (50 g)
water
Bagel Dough
½ cup (100 g) active
sourdough starter
1 cup + 1 tablespoon (255
g) water
2 tablespoons (40 g) honey
or sugar

Directions

FEED YOUR SOURDOUGH STARTER

12 hours before you plan to mix the dough, add the ingredients to make ½ cup (100 g) of active sourdough starter to a clean jar. Stir until combined, loosely cover the jar and let the starter rise at room temperature. (The ingredients will create a total of 115 g active starter but, because some of it will stick to the sides of the jar during the transfer, we are making a little more than needed.) The sourdough starter is ready to use when it has doubled in size and there are plenty of bubbles on the surface and sides of the jar.

MAKE THE DOUGH

In the bowl of a stand mixer, stir together the starter, water, honey and salt with a spatula. Add the bread flour and use your hands to bring the ingredients together as best as possible. The dough will be very stiff. Place the dough hook on the mixer and mix the dough on the lowest speed for 6-7 minutes. (Or 10

2 teaspoons (10 g) fine sea salt

4 cups + 2 tablespoons (500 g) bread flour

Water Bath

6 cups water

1 tablespoon granulated sugar

Optional Toppings

sesame seeds

Everything Bagel Seasoning
salt sprinkle on top, don't dip

poppy seeds

shredded cheese

INGREDIENTS TO MAKE ½ CUP
(100 G) OF ACTIVE
SOURDOUGH STARTER

1 tablespoon (15 g)
sourdough starter

⅓ cup + 1 tablespoon (50 g)
all-purpose flour

3 ½ tablespoons (50 g) water

BAGEL DOUGH

½ cup (100 g) active
sourdough starter

1 cup + 1 tablespoon (255 g)
water

2 tablespoons (40 g) honey
or sugar

2 teaspoons (10 g) fine sea
salt

4 cups + 2 tablespoons (500
g) bread flour

WATER BATH

6 cups water

1 tablespoon granulated
sugar

OPTIONAL TOPPINGS

sesame seeds

Everything Bagel Seasoning

minutes by hand.) Cover the bowl and let rest at room temperature for 8-12 hours. (See notes for cinnamon raisin bagels.)

Line a baking sheet with parchment paper. Turn the dough out onto a clean work surface and divide into 8 equal pieces. Shape each piece into a ball. To shape the bagel, place a dough ball on the surface in front of you and use your thumb to poke a hole straight down through the middle of the dough. Pick the bagel dough up, gently shape the ring and place on the parchment paper. Repeat with remaining dough balls. Cover the dough with a towel and let rise for 30-60 minutes or until puffy. (See notes about parchment paper.)

Preheat oven to 425°F (218°C) making sure that the oven rack is in the center position. Bring 6 cups of water to a boil in a large stockpot and add 1 tablespoon of sugar. Once the bagels have finished rising, boil them for 2 minutes on each side. (Only boil 3-4 at a time, making sure not to crowd the pot.)

Use a mesh strainer to remove the bagels and let rest on the parchment paper until cool enough to handle. Once cool enough, dip one side into your choice of toppings and place back onto the parchment paper.

Bake the bagels at 425°F (218°C) for 25-28 minutes or until golden brown.

NOTES

Parchment Paper: I recommend using Kirkland brand parchment paper from Costco. I've used it for years with zero sticking issues with any of my recipes. Flour the bottom of the bagels or the parchment paper after shaping them if you have issues with sticking.

Cinnamon Raisin Bagels: Add 2 teaspoons of ground cinnamon to the dry ingredients. After kneading the dough, add ¾ cups of raisins and knead them into the dough to distribute evenly.

How to measure flour without a scale: Use a spoon to scoop the flour into a measuring cup until it is heaped on top. Take a butterknife and level off the top. This should give you the most accurate measurement for flour.

Tips for baking in warm and/or high humidity areas: Reduce the water by 50 grams in the initial mix and then slowly add the remaining water until you achieve the correct hydration level. You may need to bake the bagels a few minutes longer. This will take some trial and error!

salt sprinkle on top, don't dip
poppy seeds
shredded cheese

To Store: Keep baked bagels covered, at room temperature for up to 1 week. Storing in the fridge is not recommended.

To Freeze baked bagels: Let the bagels cool completely. Wrap bagels individually in plastic wrap and place in a freezer-safe container for up to 3 months.

To Reheat: Allow the bagels to thaw on counter, if frozen. Cut in half and heat in toaster or toaster oven.



Sourdough Bread Bowls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 35 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt

Nutrition

Amount per serving
Serving size: 1

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Calories: 195
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 973mg
Total Carbohydrate: 40g
Dietary Fiber: 4g
Sugars: 0g
Protein: 8g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 8 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15-20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 8 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12-15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor a small X at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.

18. Once cooled, cut open the top and scoop out the insides.

19. Ladle in your favorite soup and enjoy.



Sourdough Bread In A Bread Machine

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 7 hours

Ingredients

1 1/4 cup water
1/4 cup unsalted butter,
melted
4 cups bread flour
2 tablespoons granulated
sugar
1/2 tablespoon salt
1/2 cup sourdough starter,
bubbly and active

Nutrition

Amount per serving
Serving size: 1
Calories: 225
Total Fat: 5g

Directions

1. Add the water and melted butter to the bread machine.
2. On top of that add the bread flour, sugar and salt.
3. Lastly, add the sourdough starter.
4. Use the kneading function on the bread machine. (For my machine this is function 8) Mine is set to knead for 25 minutes.
5. Optional: After the first knead cycle finishes, I press the button again and let it knead the dough one more time, for an additional 25 minute cycle.
6. Next, I just allow the dough to sit in the bread

Saturated Fat: 3g
Cholesterol: 10mg
Sodium: 267mg
Total Carbohydrate: 39g
Dietary Fiber: 1g
Sugars: 2g
Protein: 6g

machine for about 6 hours, or until the dough nearly rises to the top of the bread pan. I like to spritz the top with water a few times to make sure the dough doesn't dry out on top. (Optional , but also helps the crust to turn golden in the baking step.)

7. After the dough has risen for several hours, I go to the baking function (function 13 on my bread maker) and select the option for dark crust. This makes the bake time 1 hour.

8. Pull the bread out of the bread maker and allow to cool.



Sourdough Brownies Recipe

Dessert • Bread sourdough • Vicky Fairbanks
littlespoonfarm.com

Serving size: 16 | **Prep time:** 25 mins | **Cook time:** 35 mins

Ingredients

8 tablespoons unsalted butter
12 oz. semi sweet chocolate chips
1/2 cup dutched cocoa powder (or regular cocoa powder)
2 teaspoons vanilla extract
2 large eggs
1 egg yolk
1 cup granulated sugar
1/2 cup dark brown sugar
1/2 cup sourdough starter discard
1 cup all-purpose flour
1 teaspoon salt

Directions

1. Preheat oven to 350°F (176°C) and line a 9" x 9" baking dish with parchment paper.
2. Melt the butter in a small saucepan over low heat. Add the chocolate chips, vanilla extract and dutched cocoa powder. Stir the ingredients until the chocolate chips have melted and the mixture is smooth. Remove the saucepan from the burner and set it aside to cool down.
3. In a large mixing bowl, beat the eggs, brown sugar and granulated sugar with an electric mixer for 7-10 minutes. Add the sourdough discard and chocolate mixture to the bowl beat on low until combined. Add the flour and salt and stir with a spatula until just combined. (The batter will be very thick.)

Nutrition

Amount per serving

Serving size: 1 serving

Calories: 302

Total Fat: 15g

Saturated Fat: 9g

Cholesterol: 52mg

Sodium: 208mg

Total Carbohydrate: 39g

Dietary Fiber: 3g

Sugars: 27g

Protein: 4g

4. Pour the batter into the baking dish and smooth the top. Bake for 35-40 minutes.

5. Allow the brownies to cool completely in the pan after they come out of the oven. Remove the brownies from the pan by lifting them with the parchment paper and cut into squares.



Sourdough Carrot Cake Cookies

Dessert • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 24 cookies | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

- ☐ 160 g Butter (softened at room temperature)
- ☐ 175 g Brown Sugar
- ☐ 2 Eggs
- ☐ 5 g Vanilla Extract
- ☐ 100 g Sourdough Discard (or active sourdough starter)
- ☐ 200 g All Purpose Flour
- ☐ 8 g Baking Soda
- ☐ 1 tsp Ground Cinnamon
- ☐ 1 tsp Ground Ginger
- ☐ 3 g Salt
- ☐ 250 g Carrot
- ☐ 50 g Unsweetened Coconut Flakes

Directions

1. In a large mixing bowl, add the butter, sugar, vanilla extract and eggs and whisk together until well combined.
2. Now add the sourdough starter and whisk until the batter is light and marshmallowy.
3. Now, add all the dry ingredients to the bowl and stir together using a spatula until you have a thick, sticky cookie dough.
4. Cover the bowl with a plastic cover and place in the refrigerator for a minimum of two hours. It's fine to leave the dough up to 24 hours.
5. When you're ready to bake the sourdough carrot

☐ 90 g Raisins

☐ 180 g Rolled Oats

Vanilla Cream Cheese Glaze
(Optional)

☐ 120 g Cream Cheese
(softened at room
temperature)

☐ 5 g Vanilla Extract

☐ 100 g Powdered Sugar

☐ 20 g Milk

cake cookies, preheat your oven to 190C (375F) and line two large cookie sheets with parchment paper.

6. Use a cookie scoop to scoop out balls of dough and place them on the cookie sheets leaving 2" between each dough ball.

7. Take a flat bottomed glass or measuring cup and run it under water. Use the glass or cup to flatten each of the dough balls.

8. Bake the cookies for 20 minutes at 190C (375F) or until just golden. You want the edges to be crispy and the middles to be just set.

9. Allow the cookies to cool on the baking tray and then after 10 minutes transfer to a wire cooling rack to cool completely.

10. To Make The Glaze

11. To make the glaze, add all of the glaze ingredients to a stand mixer or food processor and blend until it's smooth and creamy. Add to a piping bag and drizzle over the cookies.

12. You can mix the glaze by hand, but it's so much easier in a food processor or stand mixer.



Sourdough Chocolate Crinkle Cookies

Dessert • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: 36 cookies | **Prep time:** 20 mins | **Cook time:** 12 mins

Ingredients

180 g Butter ((softened at room temperature))
300 g Granulated Sugar
2 Eggs
100 g Sourdough Starter ((active starter or sourdough discard))
10 g Baking Soda
2 g Salt
80 g Cocoa Powder
300 g All Purpose Flour
75 g Powdered Sugar ((for rolling the dough balls in))

Directions

1. Making the Cookie Dough
2. In a medium size bowl, cream butter and granulated sugar together until well combined (I've just used a whisk but you can use a stand mixer if you prefer).
3. Now add the egg and sourdough starter. Whisk together until the batter is light and fluffy.
4. Now, add the baking soda, salt, cocoa powder and all purpose flour and stir to create a thick cookie dough. The dough will be a bit wetter than a regular cookie dough. The cocoa powder can be a little hard to incorporate, but stick with it, it will come together.
5. Cover the bowl of cookie dough with a plastic food

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 117
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 20mg
Sodium: 134mg
Total Carbohydrate: 19g
Dietary Fiber: 1g
Sugars: 10g
Protein: 2g

cover and place into the fridge for at least 2 hours.
This dough can be left in the fridge overnight to ferment with no issues.

6. When You're Ready to Bake

7. Preheat the oven to 200C (390F). Prepare two large cookie sheets with parchment paper.

8. Using a cookie scoop, scoop out balls of dough and roll them into perfect balls. Roll each ball first into the granulated sugar and then into the powdered sugar until they are completely coated and then place onto the prepared cookie sheet. You want to leave a space between each one as they do spread out.

9. Bake the cookies for 10 to 12 minutes at 200C (390F) or until they are crinkly and just set in the middle. Remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack to cool completely.



Sourdough Chocolate Star

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

- ☐ 540 g All Purpose Flour
- ☐ 100 g Sourdough Starter can use discard
- ☐ 7 g Instant Yeast optional
- ☐ 200 g Milk Full fat, room temp
- ☐ 2 Eggs room temp (approx. 45g each)
- ☐ 100 g Butter room temp
- ☐ 50 g Sugar
- ☐ 10 g Salt
- ☐ 200 g Nutella
- ☐ 1 Egg + 1 Tbsp water For egg wash
- ☐ Icing Sugar for dusting

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes.
3. Don't worry if the mix appears dry, it will soften up once you add the butter.
4. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
5. Once the dough is smooth and pulling away from the

sides of the bowl, set it aside to rise. You want the dough to double in size.

6. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

7. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax.

8. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible.

9. Each disc should be around 25 to 30cm across (10 - 11 inches).

10. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle.

11. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

12. Spread this with $\frac{1}{3}$ of the nutella.

13. Lay the second disc on top and spread that with another $\frac{1}{3}$ of nutella.

14. Now lay the third disc on top and spread it with the remaining nutella and place the forth disc on top.

15. So you should have 4 layers of dough with 3 layers of nutella in between.

16. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

17. Now, place a small glass jar at the centre of the dough.

18. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist.

19. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge.

20. Now cut make a cut in the middle of each quarter and then a cut between each of those - making 16 cuts in total.

21. I've put a full color pictorial in the blog post above.

22. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

23. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

24. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

25. The star is cooked when the dough is golden brown.

26. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!

27. Notes

28. This recipe has been developed using a

Thermomix and can also be mixed using a stand mixer. You can knead the dough by hand, but it is much easier to use a stand mixer, particularly for the butter & salt kneading.

29. Cooking Time Notes - you will need to adjust the cooking temp/time to suit your oven. My oven burns this if I cook it above 180C so I keep it lower. I find it is generally done at the 25 minute mark. You may find yours needs a little more time. It's ok to leave it in the oven longer if it needs it, just keep an eye on it, as the enriched dough and chocolate filling will burn easily.

30. The star is baked to perfection when it's golden brown and you can see the bread in the twists is cooked through. I do not use a thermometer to check whether it's done.



Sourdough Chocolate Star Bread

Appetizer • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

540 g All Purpose Flour
100 g Sourdough Starter (can use discard)
7 g Instant Yeast (optional)
200 g Milk (Full fat, room temp)
2 Eggs (room temp (approx. 45g each))
100 g Butter (room temp)
50 g Sugar
10 g Salt
200 g Nutella
1 Egg + 1 Tbsp water (For egg wash)
Icing Sugar (for dusting)

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes. Don't worry if the mix appears dry, it will soften up once you add the butter.
3. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
4. Once the dough is smooth and pulling away from the sides of the bowl, set it aside to rise. You want the dough to double in size.

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 540
Total Fat: 20g
Saturated Fat: 14g
Cholesterol: 70mg
Sodium: 612mg
Total Carbohydrate: 77g
Dietary Fiber: 3g
Sugars: 21g
Protein: 11g

5. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

6. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible. Each disc should be around 25 to 30cm across (10 - 11 inches).

7. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

8. Spread this with 1/3 of the nutella.

9. Lay the second disc on top and spread that with another 1/3 of nutella.

10. Now lay the third disc on top and spread it with the remaining nutella and place the fourth disc on top. So you should have 4 layers of dough with 3 layers of nutella in between.

11. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

12. Now, place a small glass jar at the centre of the dough.

13. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge. Now cut make a cut in the middle of each quarter and then a cut between each of those - making

16 cuts in total.I've put a full color pictorial in the blog post above.

14. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

15. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

16. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

17. The star is cooked when the dough is golden brown.

18. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!



Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic

Side Dish • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 12 People | **Prep time:** 1 hour 30 mins | **Cook time:** 20 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm 37C)
80 g Water (Room temp)
20 g Sugar (Fine white)
30 g Butter
10 g Salt
150 g Mozzarella (Shredded)
50 g Parmesan Cheese (Shredded)
50 g Butter
5 g Garlic powder
10 g Salt

Directions

1. Add warm milk, water and sugar to the bowl of your stand mixer. Mix until the sugar is dissolved.
2. Now add the flour and sourdough starter and use the stand mixer to knead into a rough dough. Allow to rest for around 30 minutes.
3. Add the salt and butter and knead the dough until it is silky and elastic. This is such a lovely dough it should be very easy to handle.
4. Transfer the dough to a bowl and allow it bulk ferment until the dough has risen around 30%.
5. Cheese and Garlic Filling

60 g Butter
5 g Garlic Powder
20 g Parmesan Cheese
(Shredded)

Nutrition

Amount per serving
Serving size: 40 g
Calories: 321
Total Fat: 15g
Saturated Fat: 9g
Cholesterol: 41mg
Sodium: 910mg
Total Carbohydrate: 35g
Dietary Fiber: 1g
Sugars: 3g
Protein: 11g

6. While the dough is fermenting, it's time to make the filling for the bread rolls.

7. Add mozzarella, parmesan, butter and garlic to a food processor and blitz until it forms a thick paste. Place this into the fridge to chill until you need it.

8. Shaping & Filling the Bread Rolls

9. Once the dough has finished the bulk ferment, you will need to shape and fill the bread rolls with the garlic cheese filling.

10. Weigh out the dough into whatever size balls you'd like. I've done them at 40g.

11. Take each piece of dough and add a small ball of filling (approx. 7g) to the centre. Pinch the dough around the filling and gently roll into a ball.

12. Once you have filled and shaped all of the bread rolls, arrange them on a tray to form the shape of a Christmas tree. Cut out a star if you like and elongate one of the rolls to form the trunk.

13. Cover the Christmas Tree and allow the rolls to proof and get nice and puffy. See notes for using the fridge for proofing.

14. Baking the Christmas Tree

15. Preheat the oven to 180C/356F.

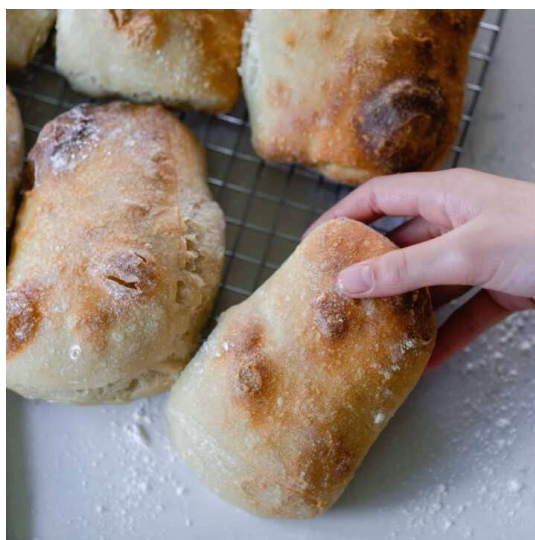
16. Take the ingredients for the garlic butter topping and blend together. Using a pastry brush, lightly brush a little onto each bread roll (save the rest for when the Christmas Tree comes out of the oven).

17. Bake the Christmas Tree at 180-C/356F for approximately 20 minutes or until the rolls are golden brown.

18. Take the Christmas Tree out of the oven and brush on the rest of garlic butter topping so that it melts into the rolls. Sprinkle with fresh rosemary or whatever herbs you would like.

19. Transfer onto a cooling rack and allow to cool a little before serving (you want it to be warm but not scalding hot).

20. Serve with Marinara Sauce for dipping.



Sourdough Ciabatta

Side Dish • Bread sourdough • Mexican food
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

1 cup bubbly and active
sourdough starter (227
grams)
2 cups water (472 grams)
1 tablespoon salt (17 grams)
4 ½ cups bread flour (630
grams)

Nutrition

Amount per serving
Serving size: 1
Calories: 332
Total Fat: 2g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 798mg

Directions

1. Feed sourdough starter 4-12 hours before starting the sourdough ciabatta dough.
2. Gently combine the starter, water, salt and flour in a large mixing bowl. Allow the dough to rest for 30 minutes to autolyse.
3. Perform three series of stretch and folds each 30 minutes apart. (Make sure to cover the bowl with plastic wrap, foil, or a damp tea towel in between so the dough doesn't dry out.)
4. To do this, first stretch the dough up about 6 -12 inches on one side, and then push it in to the center of the dough. Turn the bowl a quarter turn, and repeat the process, turn a quarter turn, repeat the stretch and fold.

Total Carbohydrate: 67g
Dietary Fiber: 3g
Sugars: 0g
Protein: 11g

5. Cover the bowl with a damp tea towel, and allow it to rise until doubled. The time this takes will depend on the temperature of your house and how active your starter is. For me, this usually takes about 4 hours.

6. Transfer the dough to the refrigerator and allow it to ferment for 12-24 hours.

7. The next day, slide the dough out of the bowl and onto a floured work surface. Be careful not to deflate the bubbles.

8. Gently shape the dough into a rectangular shape, and dust the top with flour.

9. Divide the dough into 8 equal pieces by cutting it down the middle lengthwise and then making three cuts on each side.

10. Use the bench scraper to gently transfer the rolls to parchment paper.

11. Cover with a tea towel and allow to rise 1-2 hours.

12. Preheat pizza stone at 475 and put a cast iron skillet on the bottom rack.

13. Add a bit of water to the cast iron skillet on the bottom rack for steam (this helps the crust to develop a golden color and give it an extra-crusty crust).

14. Slide the loaves onto the pizza stone (with the parchment paper) or a large baking sheet, and place into the hot oven.

15. Bake for 25 minutes or until the crust is golden.

16. Move to a cooling rack to cool.



Sourdough Cibatta Rolls Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 6 cibatta rolls | **Prep time:** 2 hours 15 mins | **Cook time:** 20 mins

Ingredients

100 g Sourdough Starter
360 g Water
12 g Salt
450 g Bread Flour ((or you can use all purpose flour))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 286
Total Fat: 1g
Saturated Fat: 0.2g
Sodium: 780mg
Total Carbohydrate: 58g
Dietary Fiber: 2g
Sugars: 0.2g

Directions

1. Feed Your Sourdough Starter Traditional cibatta bread is made using a preferment or biga. In this sourdough cibatta recipe, your sourdough starter is the preferment, so ensure your sourdough starter is active and at room temperature. It should be fed within 6 to 8 hours of making your sourdough cibatta bread.

2. Mix the Dough In a large mixing bowl, combine 100g of sourdough starter and 360g of water until the sourdough starter is well dissolved. Then add the flour and salt and mix until all the ingredients come together into a shaggy dough.

3. Autolyse Cover the bowl with a plastic cover or damp cloth and let the dough rest for about 30 minutes to 1 hour. This autolyse process allows the flour to fully hydrate.

Protein: 9g

4. Stretch and Fold Over the next 2 hours, you will need to gently stretch and fold the dough. Try to do 2 to 4 sets of stretches and folds during this 2 hour period. To fold, wet your hands and lift one side of the dough, stretch it, then fold it over the center. Repeat with all four sides of the dough.

5. Bulk Fermentation Cover the bowl and let the dough sit at room temperature until it rises around 50%. This is a very high hydration dough so it won't take as long as a regular sourdough loaf.

6. Once the dough has risen, gently pull the edges of the dough into the centre to create a sticky ball. Cover and place in the fridge for around 8 to 12 hours (you can leave it up to 24 hours if you like, but I find I get best results from 12 hours).

7. Divide and Shape When you are ready to shape the sourdough cibatta dough, take the bowl out of the fridge. Generously dust a clean surface with all purpose flour. Use a silicone dough scraper to flip the sourdough cibatta dough out onto the floured countertop with the sticky side on the top. Gently pull the dough out into a rough rectangle. It definitely doesn't have to be perfect, this is rustic Italian bread. Generously cover the top of the dough surface in flour (this will help with the next step). Use a metal dough scraper to cut the dough into 6 fairly even pieces. Alternatively, you can cut the dough down the middle and create two equally shaped loaves.

8. Final Proof Take a baking peel or pizza peel and generously cover it in all purpose flour. If there are any odd shaped rolls, you can gently pull the edges together to neaten them up, or just leave them as they are. Sprinkle the top of the rolls with a generous amount of flour and gently transfer them to the prepared baking peel. Allow the sourdough cibatta rolls to proof at room temperature until they have visibly puffed up and developed a slightly airy texture. Remember you were working with cold dough, so this might take a bit longer than you'd expect. I don't cover my sourdough cibatta rolls while they proof, but you can if you want to. I just put a fly net dome over them

to stop the flies, but that's it.

9. Preheat the Oven When your sourdough cibatta rolls are ready to bake, preheat your oven to 475°F (245°C) with a baking stone placed on the middle rack. See notes for information about steam for this bake.

10. Baking When you're ready, carefully transfer the cibatta rolls to the hot baking stone in the oven (if you've added enough flour they should easily slide across). Bake for about 20 minutes, or until the rolls are golden brown and have a crisp crust.

11. Cool and Enjoy Allow the ciabatta rolls to cool on a wire rack. Once cooled, they're ready to be enjoyed with your favorite spreads or as sandwich rolls.



Sourdough Cinnamon Raisin bread

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 40 mins | **Cook time:** 40 mins

Ingredients

- ☐ 100 g Sourdough Discard (unfed sourdough starter - or see notes for using active sourdough starter)
- ☐ 300 g Water
- ☐ 1 Egg
- ☐ 60 g Brown Sugar
- ☐ 5 g Yeast (instant or active dry yeast is fine - or see notes for using active sourdough starter)
- ☐ 550 g Bread Flour
- ☐ 10 g Salt
- ☐ 40 g Butter (softened at room temperature)
- ☐ 100 g Raisins (increase to

Directions

1. I have written these instructions to make the dough by hand. It is a sticky dough when you add the butter, but it's totally doable by hand. You can definitely use a stand mixer if you prefer (I've added notes for this at the bottom of the recipe card).
2. In a large bowl, whisk together sourdough discard, water, egg and brown sugar. Once it's well combined, add the yeast to the liquid and stir through.
3. Now add the bread flour and salt to the bowl and bring this together into a shaggy dough. Allow this to sit for around 30 minutes.
4. Once the dough has been sitting for 30 minutes, tip it onto the counter and add a little of the soft butter on top of the shaggy dough. Knead the dough until the

150g if you want heavy raisins)

☐ 5 g Cinnamon (approx. 2 teaspoons)

butter has been distributed through, then add a little more butter until all the butter has been added.

5. Don't worry if the dough feels slimy or too sticky. Keep kneading. This dough is similar to a brioche dough in that it will get quite unworkable until you really push the butter into the dough. All of a sudden it will come together.

6. Once the butter has all been added, sprinkle the raisins through the dough as you continue to knead.

7. The dough will take around 10 minutes to knead by hand and will become silky and elastic.

8. Once the dough has been sufficiently kneaded, place it into a bowl and cover with a plastic food cover. Allow the dough to double in the bowl before moving onto the next step.

9. Because we've added a little commercial yeast, this won't take too long (I've added notes below in case you don't want to use yeast and want to use your active starter instead).

10. Once the dough has doubled, tip it out onto the counter top with the smooth side underneath and the sticky side on the top. Gently ease the dough out into a rectangle. It should be quite easy to do this as the dough is very elastic.

11. Sprinkle the dough with cinnamon so that it is evenly covered.

12. Roll the dough up into a log and tuck the ends under. Place the dough into an oiled sandwich loaf tin and gently press it down so that it fills up the base of the tin. Place a plastic food cover back onto the pan and leave it to rise up and get nice and puffy. Ideally, you want it to just peak above the rim of the pan before you bake it.

13. Once the dough has risen, you'll need to bake your

loaf.

14. Turn your oven on and set the temperature to 180C/350F.

15. Lightly egg wash the top of the dough.

16. Bake your bread at 180C/350F for around 40 to 45 minutes or until the loaf is golden brown. I like putting this loaf on a lower rack in the oven. Just watch the top as the egg wash is prone to getting dark quite quickly.

17. Remove from the loaf tin and allow to cool on a wire rack.

18. Notes

19. Sourdough Discard

20. You can use 100g sourdough discard with 5g commercial yeast or you can use 100g active, bubbly sourdough starter without yeast. I have provided timelines for both of these options in the main body of the post above.

21. Using a Stand Mixer

22. I have provided instructions for kneading by hand above, however you can easily make this recipe in a stand mixer (it's actually easier!).

23. Add the ingredients to the bowl in the order shown on the recipe card, but when it gets to kneading, use the dough hook on your stand mixer.

24. You can add the butter and the raisins at the same time.

25. Knead the dough in 2 minute increments, with a small rest after each 2 minutes until the dough is soft and elastic and doesn't stick to the sides of the bowl.

26. You can also make this recipe in a Thermomix using the knead function. It takes around 5 minutes for the dough to be sufficiently kneaded and the raisins incorporated.

27. You can read more about using a stand mixer for sourdough bread [here](#).



Sourdough Cinnamon Rolls With Cream Cheese Topping

Breakfast, Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 12 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 sourdough starter, bubbly and active (113 grams)
1/2 cup water (118 grams)
4 cups all-purpose flour (540 grams)
1/2 cup melted coconut oil
1/2 cup honey (168 grams)
2 eggs
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup softened butter (114 grams)
1 cup brown sugar (200

Directions

1. In the bowl of a stand mixer, combine active sourdough starter, flour, honey, water, eggs, and melted coconut oil. Mix together until smooth, glossy, and passes the windowpane test.
2. Place the dough in a greased bowl and cover the with a beeswax wrap, foil or plastic wrap.
3. Allow to rest in warm place overnight, or up to 12 hours.
4. The next day, preheat the oven to 375 degrees.
5. Add the baking soda, baking powder and salt to the dough and mix in the stand mixer on medium speed for

grams)
2 tablespoons cinnamon
6 ounces cream cheese
1/2 cup heavy cream (120 grams)
1/2 cup maple syrup or honey (168 grams for honey)
2 teaspoons vanilla extract

Nutrition

Amount per serving
Serving size: 1
Calories: 562
Total Fat: 27g
Saturated Fat: 18g
Cholesterol: 78mg
Sodium: 327mg
Total Carbohydrate: 74g
Dietary Fiber: 4g
Sugars: 32g
Protein: 9g

about 5 minutes, or knead with your hands. Combine well.

6. In a separate bowl, combine softened butter, brown sugar, and cinnamon. Stir to combine.

7. Lightly dust the counter with flour, and roll out the dough into a 1/4 inch thick rectangle.

8. Add butter and cinnamon-sugar filling to the top of the dough and spread evenly.

9. Roll the dough up as tightly as you can. When you get to the end, pinch the edge into the main roll, to create a seam.

10. Slice to make 12 even rolls.

11. Place the rolls into a well-seasoned 14" cast iron skillet or baking dish.

12. Bake at 375 degrees for 20-25 minutes or until the rolls are lightly browned and the dough is cooked through. Allow them to cool a bit.

13. In a medium saucepan, over medium heat, add cream cheese, heavy cream, maple syrup or honey, and vanilla extract. Stir until combined. Use an immersion blender to get the frosting extra smooth, if desired.

14. Pour over cinnamon rolls and enjoy.



Sourdough Cornbread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 9 | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

1 cup yellow cornmeal
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup milk
1/4 cup melted butter (or other neutral oil)
1/2 cup starter
1 tsp baking soda
2 tsp baking powder
1 large egg
1 tsp salt

Nutrition

Amount per serving

Directions

1. Combine cornmeal, flour, sugar, milk, butter, and sourdough starter. Mix well.
2. Cover with plastic wrap, a damp tea towel, lid, or foil. Allow to ferment for 8-18 hours. Or skip this step and bake one time.
3. The next day, preheat oven to 400.
4. Sprinkle baking soda, baking powder, and salt over the fermented dough. Add an egg and mix well. This is easiest using a stand mixer.
5. Pour into a 8x8 greased pan.
6. Bake for 20 minutes or until a toothpick comes out

Serving size: 1
Calories: 178
Total Fat: 6g
Saturated Fat: 4g
Cholesterol: 35mg
Sodium: 566mg
Total Carbohydrate: 28g
Dietary Fiber: 1g
Sugars: 12g
Protein: 3g

clean and the edges of the cornbread are turning golden in color.

7. Allow to cool. Slice and serve.



Sourdough Dinner Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly (113 g)
1/4 cup sugar (50 g)
3/4 cup warm water (177 g)
1/4 cup melted butter (56 g)
1/2 tsp sea salt (2 g)
2 1/2 cups all-purpose flour
(350 g)
Egg (for egg wash)

Nutrition

Amount per serving
Serving size: 1
Calories: 253
Total Fat: 7g

Directions

1. In a stand mixer bowl, add ingredients.
2. Knead on speed 2 (for a Kitchen Aid) for 10-15 minutes using the dough hook, until the dough becomes smooth, stretchy, and can pass the windowpane test.
3. Place in a greased bowl and cover with a towel.
4. Allow to rise overnight (8-24 hours).
5. The next day, divide the dough into eight equal parts and put in a greased 9x13 or 8x8 dish. Allow it to rise until doubled, approximately one to two hours.
6. Preheat oven to 375

Saturated Fat: 4g
Cholesterol: 39mg
Sodium: 202mg
Total Carbohydrate: 42g
Dietary Fiber: 2g
Sugars: 6g
Protein: 6g

7. Brush top with egg wash (optional, but will give it that lovely golden color).

8. Place the rolls into the oven for about 25-30 minutes, or until they start turning golden brown.

9. Top with melted butter if desired.

10. Allow to cool, and enjoy.



Sourdough Discard Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 50 mins

Ingredients

1 1/4 cup water (295g)
2 1/2 tsp yeast or one packet (7g)
2 tsp salt (10g)
1 cup sourdough discard (255g)
4 cups All-purpose flour 575g

Nutrition

Amount per serving
Serving size: 1
Calories: 224
Total Fat: 1g
Saturated Fat: 0g

Directions

1. Warm water to about 110 degrees. Add active dry yeast and stir. Allow to sit for about five minutes until it gets nice and bubbly.
2. In a large bowl, whisk together salt and flour.
3. Add sourdough starter and yeast/water mixture.
4. Mix well with a large spoon or silicon spatula. It will be a shaggy dough.
5. Cover with a lid or plastic wrap and leave at room temperature for around 12 hours.
6. The next day, preheat the oven to 450. Place your dutch oven and lid into the oven to preheat.

Cholesterol: 0mg
Sodium: 494mg
Total Carbohydrate: 46g
Dietary Fiber: 2g
Sugars: 0g
Protein: 7g

7. Turn the dough on a lightly floured surface. The dough will be pretty sticky.

8. Shape into a ball by pulling the sides and bringing them into the center. I do this about 4-6 times. Flip the ball over, seam side down.

9. Taking your hands, grab the dough and pull it towards you a few times rotating the dough after each pull. This adds tension (as does the last step) to the dough, which helps the dough rise more during baking.

10. Place the dough on parchment paper. Cover with a towel and allow to rise in a warm place for 30 minutes to an hour.

11. Slash with a lame or knife (if desired) and place the parchment paper and dough into the dutch oven and cover with a lid.

12. Place the dutch oven into the oven and turn the heat down to 400 degrees. Bake with the lid on for 30 minutes, then remove the lid and bake for about 20-30 minutes until golden brown.

13. Allow to cool completely before slicing



Sourdough Discard Crackers

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 60 crackers | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

- ☐ 220 g Sourdough Discard unfed sourdough starter
- ☐ 80 g All Purpose Flour
- ☐ 50 g Whole Wheat Flour
- ☐ 5 g Salt
- ☐ 30 g Butter soft
- ☐ 30 g Parmesan Cheese shredded
- ☐ 20 g Olive Oil for brushing
- ☐ 10 g Sea Salt for topping
- ☐ Fresh Rosemary

Directions

1. Preheat oven to 350F/180C.
2. Add sourdough discard, flour, soft butter, salt and parmesan to a mixing bowl and bring the ingredients together to form a pliable dough (see notes).
3. Divide the dough into two portions (this makes it easier to roll).
4. Place each ball onto a piece of parchment paper and flatten out with your hands into a rough rectangle.
5. Sprinkle on the rosemary and push it into the dough gently.
6. Now roll out to a thin sheet of dough using a rolling

pin. You want it around 1/16" or 1.5mm thick. The thinner you can get it the better because thick crackers won't cook properly and won't crisp up in the oven.

7. The dough should not be sticky at all and easy to roll - however see notes below for some troubleshooting if your dough is sticky.

8. Use a cracker roller to perforate dough. If you don't have a cracker roller you can use a cookie cutter or knife to cut into crackers and then pierce each one with the tines of a fork.

9. Place each parchment paper with dough on top onto a baking sheet. This recipe will generally need two baking trays.

10. Brush dough with olive oil and sprinkle with salt.

11. Bake at 350F/180C for around 25 minutes or until crackers are golden and crisp.

12. Let the crackers cool on a rack before breaking into individual pieces.



Sourdough Discard Garlic Rolls

Side Dish • Bread sourdough • Dinner
www.thisjess.com

Serving size: 9 rolls | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

¼ cup non-dairy milk (or regular dairy milk, warmed to 110°F)
1 ½ teaspoons instant yeast
2 teaspoons granulated sugar
1 ¾ cups + 1 Tablespoon all-purpose flour
200 grams (about ¾ cup) sourdough discard (unfed, at room temperature)
1 egg (lightly beaten)
1 teaspoon kosher salt
3 Tablespoons unsalted butter (divided)
3 Tablespoons unsalted

Directions

1. Combine the warmed milk, instant yeast, and sugar in the bowl of a stand mixer*. Add the flour, sourdough discard, beaten egg and salt. With the mixer on low speed, slowly add 2 Tablespoons of melted butter. Increase speed to medium and mix until a shaggy dough forms.
2. Transfer the dough to a smooth work surface and knead until a smooth dough forms, about 3-4 minutes. The dough should be smooth and slightly tacky (but not sticky). If needed, add more flour or milk (1 Tablespoon at a time) to reach your desired consistency.
3. Transfer the dough to a large greased bowl and cover with plastic wrap. Let rise for about 90 minutes, or until doubled in size.

butter (melted)

½ teaspoon garlic powder

1 Tablespoon fresh parsley
(chopped)

flaky sea salt

4. Brush an 8x8-inch baking pan with 1 Tablespoon melted butter and set aside.

5. Turn the dough onto a smooth work surface and divide into 9 equal-sized pieces. This doesn't have to be exact, but if you do want perfectly identical rolls, weigh the dough and divide that number by 9 to determine how much the dough for each roll should weigh. Roll each piece of dough into a ball in the palm of your hand, then place the rolls into the prepared baking pan. Repeat until you have 9 rolls.

6. Cover the baking pan with plastic wrap and let the rolls rise for 60 minutes, until puffed and doubled in size.

7. Preheat the oven to 375°F. Brush the rolls with 1 Tablespoon melted butter. Bake for 20-25 minutes until golden brown.

8. While the rolls bake, melt the remaining 3 Tablespoons unsalted butter. Remove from heat, then add the garlic powder and chopped parsley and stir to combine. Remove the rolls from the oven and immediately brush with the parsley and butter mixture. Serve while warm.



Sourdough Discard Pizza Crust

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 2 mins | **Cook time:** 10 mins

Ingredients

Sourdough discard
Italian Seasoning
Salt
Olive Oil
Pizza Stone or Cast Iron
Skillet

Nutrition

Amount per serving
Serving size: 1
Calories: 213
Total Fat: 7g
Saturated Fat: 2g
Cholesterol: 5mg
Sodium: 308mg

Directions

1. Preheat a pizza stone, or cast iron skillet, on 425 degrees.
2. When the oven is preheated, and the pans are scorching hot, take them out of the oven.
3. Drizzle your baking vessel (stone or skillet) of choice with a little extra virgin olive oil.
4. Ladle sourdough starter onto the hot pan. Now, this is the part that will really bother my recipe-lovin, rule-abidin blog readers. I am not going to give you an amount. I can't. You just spread it out until you have a nice thin layer in the size you want. If you want to see how this looks, watch the video in the blog post.

Total Carbohydrate: 32g
Dietary Fiber: 3g
Sugars: 1g
Protein: 7g

5. Hit it with another drizzle of olive oil.
6. Sprinkle it with salt and Italian seasoning.
7. It will already start to bake when it makes contact with the pan. This is totally good and expected.
8. Pop it back in the oven, until crispy, and easily pulls up from the pan. About 10 minutes.



Sourdough Discard Pretzels

Appetizer • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 15 | **Prep time:** 15 mins | **Cook time:** 15 mins

Ingredients

3 teaspoons active dry yeast (9g)
1 cup water (236 g)
1 cup sourdough discard (285 grams)
2 tablespoons honey (42 g)
2 teaspoons salt (14 g)
4 cups unbleached all purpose flour (560 g)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar
1 egg yolk
1 tablespoon water

Directions

1. Whisk the warm water and yeast together in the bowl of your stand mixer. Cover and allow to sit for 5 minutes. It should get nice and bubbly.
2. To the bowl of a stand mixer with the dough hook attachment, add the sourdough discard, honey, salt and flour.
3. Beat on low speed for 2 minutes. Alternatively, you can turn the dough out onto a lightly floured surface and knead the dough by hand for 5-10 minutes.
4. Place the dough in a large mixing bowl that has been lightly greased.
5. Cover the bowl with aluminum foil, a beeswax wrap,

Nutrition

Amount per serving

Serving size: 1

Calories: 147

Total Fat: 1g

Saturated Fat: 0g

Cholesterol: 12mg

Sodium: 558mg

Total Carbohydrate: 30g

Dietary Fiber: 1g

Sugars: 3g

Protein: 4g

plastic wrap, or a wet tea towel.

6. Let the dough rise at room temperature for 60-90 minutes, or until doubled in size.

7. Divide the dough into 15 equal pieces.

8. Roll each piece into a 18" rope and then create a U-shape.

9. Take the two ends of the rope and create a twist with the dough.

10. Twist it twice and then press the ends of the dough into the bottom of the U-shape. Make sure to pinch the dough together well to prevent the dough from unraveling during the boiling process.

11. Cover with a tea towel and let the dough rest in a warm place for 30 minutes to one hour, or until puffy.

12. Preheat the oven to 425°F.

13. Bring water in a large stockpot to a boil and add 1 tablespoon of baking soda and 1 tablespoon of brown sugar.

14. Add the pretzels to the boiling water and boil for 30 seconds on each side, being careful not to overcrowd.

15. Using a slotted spoon, remove the pretzels and place on a parchment lined baking sheet.

16. Brush each pretzel with egg wash and sprinkle with coarse salt or pretzel salt.

17. Bake for 15 minutes, or until golden brown.

18. Another option is to bake and then once they are done baking, brush with melted butter and dip in cinnamon sugar. Yum.



Sourdough Discard Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 15 mins | **Cook time:** 45 mins

Ingredients

3 teaspoons active dry yeast (9 grams)
1 tablespoon honey (21 grams)
4 tablespoons butter, softened (57 grams)
1/2 tablespoon salt (8 grams)
1 cup sourdough discard (285 grams)
1 cup water (236 grams)
4 cups all purpose flour (560 grams)

Nutrition

Amount per serving

Directions

1. Whisk together warm water, honey, and yeast. Allow it to sit at room temperature for about 5 minutes. The mixture should get nice and bubbly.
2. To a bowl of a stand mixer with dough hook attachment, add all of the ingredients.
3. Knead on low speed until dough is smooth and elastic- about 10 minutes or so. It may take longer. You can also do this by hand. It shouldn't stick to the sides of the bowl.
4. To check to make sure the gluten has developed enough so the bread is nice and fluffy, it should pass the windowpane test. Grab a small ball of the dough and stretch it into a square. It should stretch thin enough to see through without breaking.

Serving size: 1
Calories: 245
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 12mg
Sodium: 382mg
Total Carbohydrate: 43g
Dietary Fiber: 2g
Sugars: 2g
Protein: 6g

5. Place the dough in a greased bowl with a lid, plastic wrap, or towel.

6. Let the dough rise (also known as bulk rise) for about 1-2 hours (or until it about doubles in size) in a warm place like on top of a stove or on top of the refrigerator.

7. Grease a bread pan or add parchment paper.

8. Roll the dough flat into a rectangle and roll it up. Pinch the ends to the rest of the loaf.

9. Add the shaped bread dough to the parchment lined or buttered loaf pans seam side down. Second rise for 30 minutes to an hour at room temperature, or until doubled. Covered with a towel.

10. Optional: whisk an egg in a small bowl. Brush on top of the dough.

11. Bake the sandwich loaf at 375 for about 45 minutes, or until a lovely golden brown color on top.

12. Allow to cool completely before slicing or storing.



Sourdough Farmhouse White Sandwich Loaf

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 1 Loaf | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

270 g Water ((warm))
85 g Milk ((warm))
45 g White Sugar
120 g Sourdough Starter
((fed and bubbly))
50 g Butter ((melted but
cooled))
600 g Bread Flour
12 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2652
Total Fat: 71g

Directions

1. Premix & Autolyse: Add your milk, water and sugar to a large bowl and stir until the sugar is dissolved. It does help if you warm your milk and water just a little.
2. Now add the sourdough starter to the liquid ingredients and stir to dissolve it a little.
3. Now add the rest of your ingredients - bread flour, salt and butter. Mix them together until a shaggy dough forms. Cover with a damp kitchen towel or elastic food cover and let it sit for around an hour.
4. Kneading Your Farmhouse White Sandwich Dough: You can knead this dough by hand or in a stand mixer or Thermomix. Either way is fine and you'll end up with soft, elastic dough that is slightly sticky, but shouldn't stick to your hands. Kneading by hand -

Saturated Fat: 40g
Cholesterol: 178mg
Sodium: 6453mg
Total Carbohydrate: 421g
Dietary Fiber: 13g
Sugars: 41g
Protein: 76g

knead the dough for around 10 minutes or until it is soft and elastic. The dough should feel slightly sticky but not be a big mess. Stand Mixer - you'll need to use your dough hook. Knead for 2 minutes, then give your mixer a rest for 2 minutes. Knead again for 2 minutes and so on. The dough should come away from the sides of the bowl when it's done. Thermomix - knead using the dough function for 5 minutes.

5. Bulk Ferment: Once your dough is kneaded sufficiently, you need to bulk ferment it. If you're using a stand mixer, it's fine to leave it in the mixing bowl. If you're using a Thermomix you'll need to tip your dough into a glass or ceramic bowl to finish its bulk ferment. At this point, you can just leave the dough as it is, covering it with some plastic wrap to stop it drying out. If you prefer your dough to be a bit neater, you can wet your hands and fold it into a neat ball. As with any sourdough bread, the bulk ferment time will depend on the temperature in your kitchen and of course the strength of your starter. You're looking for your dough to be just UNDER double. Now remember this is an enriched dough and it's a lower hydration so it will take longer than a lean dough. Try to put it somewhere warm if you can.

6. Shaping: Once your dough has finished its bulk ferment you can shape your dough. Before you start shaping, lightly butter or oil your loaf tin (I've used olive oil for the loaf in the photos). Ease your dough out of the bowl using a silicone dough scraper, remembering to have the smooth side on the counter and the sticky side facing up. You shouldn't need any flour for this as your dough shouldn't stick (it's such a beautiful silky, enriched dough). Gently ease your dough out into a rough rectangle, with the shortest side in front of you. Pop any large bubbles and gently flatten the dough using your fingertips. Then roll the dough up into a log (using the short side) and tuck the ends under. Leave the dough to sit and relax for around 30 minutes. After 30 minutes, tighten up the log by pulling the dough a little, using the sticky underside to create tension. Then simply plop the log into your buttered tin.

7. Second Rise: Once your bread has been shaped and

is in the tin, you'll need to let it rise again so that it fills up the shape of the tin. This should only take a few hours, but like the bulk ferment, this will depend on the strength of your starter and the temperature of your kitchen. You'll know it's done when it's risen above the lip of the tin (if you're using an open tin). It will be rounded on the top. When you poke it it will leave a slight indent but spring back nice and slowly. If you shaped it quite tight, you'll see some tension on the top of the dough as it's risen.

8. Baking Your Sandwich Bread: Preheat your oven to around 180C/350F. Let your oven warm for around 10 minutes and then place your sandwich loaf in the oven and bake for approximately 40 minutes or until the top is golden brown. It may take a little longer depending on your oven - you'll know it's done when it's golden brown on top and sounds hollow when you tap the base.

9. Once your dough is baked, remove it from the tin and leave to cool on a wire rack. Brush the top with some melted butter for a richer flavored, softer crust. Ideally, leave it for at least 90 minutes before you cut into it. Enjoy!



Sourdough Hawaiian Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 18 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1 Cup Pineapple Juice
½ cup milk
½ cup sugar
½ cup starter
¼ cup unsalted butter
softened
1 teaspoon vanilla
1 large egg
2 teaspoons salt
5 cups All Purpose Flour
1 egg yolk
2 Tablespoon water

Nutrition

Directions

1. Add all of the ingredients (except the egg wash) to the stand mixer with a dough hook.
2. Knead until smooth and elastic. About 10-15 minutes.
3. Place dough in a greased bowl and cover with plastic wrap or a tight lid.
4. Allow to rise overnight. About 8-12 hours.
5. Divide dough into 18 even rolls and place in a greased 9x13 baking dish.
6. Cover with a towel and allow to rise until doubled. About 1-3 hours depending on the temperature of your

Amount per serving

Serving size: 1

Calories: 193

Total Fat: 4g

Saturated Fat: 2g

Cholesterol: 38mg

Sodium: 98mg

Total Carbohydrate: 34g

Dietary Fiber: 1g

Sugars: 7g

Protein: 5g

home.

7. Once the dough has doubled, create the egg wash and brush over the dough.

8. Bake for 20-25 minutes at 375 until the rolls are golden in color.

9. Cool.



Sourdough Pastry Braid

Dessert • Bread sourdough, Cake • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. Add the flour, sugar, sourdough starter, milk, egg, vanilla and salt to the bowl of a stand mixer with the dough hook attached. Mix on low speed until the dough becomes smooth and glossy. You can also easily do this by hand. Mix and knead to make a shaggy, sticky dough. Continue to knead for about 5-10 minutes
2. Form the dough into a ball and place in a bowl. Cover with plastic wrap, foil, or a beeswax wrap and place in a warm spot for about 4 hours.
3. Place the bowl in the refrigerator to continue fermenting for 8 hours, or up to 3 days.
4. To roll the butter block out into a 6" by 8" inch rectangle, place the sticks of butter on a large piece of

8 ounces cream cheese
1/4 cup granulated sugar
1 large egg yolk
1 teaspoon lemon juice
1/2 teaspoon vanilla extract
3/4 cup cup fresh, canned or frozen fruit
Lemon curd
Pie filling
Jam
1 large egg white, beaten lightly with 1 tablespoon cold water
1 cup confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla
pinch of salt

Nutrition

Amount per serving
Serving size: 1
Calories: 323
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 90mg
Sodium: 201mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 19g
Protein: 5g

parchment paper. Sprinkle it with flour.

5. Fold the parchment paper around the butter, so that the butter will fill the entire envelope once you roll it out. You are aiming for a butter block that is 6 inches by 8 inches. You don't need to be too precise here. You just want to make sure the pastry dough can entirely encase the butter when you roll it out for laminating.

6. Tap out the butter with a rolling pin lightly to start to spread the butter, then roll smooth.

7. Chill the butter for 10 minutes. You want the butter to stay nice and cold to create the flaky butter layers. Too warm and it will just smush out. Cold butter is essential.

8. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

9. Roll it out into a 16" by 8" inch rectangle.

10. Place the butter packet in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the middle seam and sides closed, so none of the butter can escape.

11. Roll the dough, with the butter sealed inside, back out into a 16" by 8" inch rectangle.

12. Fold each side into the center again; then fold one side over the other to make a rectangle with 4 layers of dough. (See picture)

13. Wrap the dough in plastic wrap, and put it back in the refrigerator for 30 minutes.

14. Roll the dough out into another 16" by 8" inch rectangle.

15. Again, fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of

dough.

16. Wrap the dough in plastic wrap, and put it back in the refrigerator for 2 hours, up to 12 hours.

17. Preheat the oven to 400 degrees.

18. Divide the dough in half. Put the half you aren't working with back in the refrigerator, so that it doesn't get warm while you are shaping the other.

19. Roll the pastry dough out into a 12" by 9" rectangle. Visually divide the dough into three equal sections. You could also mark it with small cuts, if desired.

20. Spread the cream cheese filling down the center. Top it with fruit, jam or pie filling.

21. Using a sharp knife, cut 10 strips on each side of the filling, avoiding cutting into the center. Remove the outside strips from the top. This gives you a bit of dough to encase the filling.

22. Fold the remaining top piece of dough down over the filling.

23. Next, fold the strips to the center, alternating sides to create a braid. Angle them down a bit, so that by time you get to the bottom, there is enough dough to encase the bottom of the pastry braid.

24. Chill for one hour.

25. Brush with an egg wash.

26. Bake for 20-22 minutes, or until golden brown.

27. Spread the glaze on top. (optional)

28. Serve warm.



Sourdough Peanut Butter Cookies

Dessert • Bread sourdough, Cookie • Holiday, Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 24 | **Prep time:** 15 mins | **Cook time:** 10 mins

Ingredients

1/2 cup butter, room temp
1 cup peanut butter
1/2 cup brown sugar
1/2 cup sugar
1 egg
1 teaspoon vanilla
1/2 cup sourdough starter
1 1/2 cup flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt

Nutrition

Amount per serving

Directions

1. Preheat oven to 350°. Place parchment paper on a cookie sheet.
2. In the bowl of a stand mixer with paddle attachment, combine sugar, brown sugar, butter, peanut butter. Cream together for a few minutes until light and fluffy.
3. Add egg and mix until well incorporated.
4. Add vanilla and sourdough starter and mix until just combined.
5. In a large mixing bowl, mix dry ingredients together.
6. Add the dry ingredients to the wet ingredients about 1/3 at a time, and mix until just incorporated.

Serving size: 1
Calories: 169
Total Fat: 9g
Saturated Fat: 4g
Cholesterol: 18mg
Sodium: 139mg
Total Carbohydrate: 18g
Dietary Fiber: 1g
Sugars: 9g
Protein: 4g

7. Roll the dough into balls and place on a prepared baking sheet.

8. Using a fork, gently press the dough ball with the prongs of the fork. Then, turn the fork 90 degrees and press again to flatten and make a criss cross pattern.

9. Bake for 12-15 minutes or until the edges begin to turn golden brown.

10. Move to a cooling rack to cool.

11. The night before, mix together butter, sugar, peanut butter, sourdough starter and flour in a stand mixer bowl and cover. Allow the grains to ferment for 8-24 hours.

12. The next day, preheat oven to 350.

13. Add egg and vanilla to the sourdough starter mixture, and mix together well.

14. Sprinkle the remaining dry ingredients into the bowl and stir.

15. For best results, refrigerate dough for at least one hour or up to 24 hours prior to baking.

16. Bake cookies for 10 minutes or until the edges start to turn golden amber color.



Sourdough Pfeffernusse Cookies - The Pantry Mama

Dessert • Bread sourdough, Cookie • Holiday
www.pantrymama.com

Serving size: Servings 34 cookies | **Prep time:** 20 mins | **Cook time:** 15 mins

Ingredients

- ☐ 1 tsp Cinnamon (ground)
- ☐ ½ tsp Nutmeg (dried and ground)
- ☐ 1 tsp Ginger (dried and ground)
- ☐ ½ tsp All Spice
- ☐ ¼ tsp Black Pepper (finely cracked - see notes)
- ☐ ¼ tsp Cloves
- ☐ 3 g Salt (¼ tsp)
- ☐ 3 g Baking Soda (½ tsp)
- ☐ 150 g Brown Sugar
- ☐ 110 g Butter (softened at room temperature)

Directions

1. There is no need to preheat the oven for these cookies when you mix the dough because the dough needs to ferment in the fridge for at least a few hours before they are shaped and baked.
2. In a small bowl, combine the cinnamon, nutmeg, ginger, all spice, black pepper, cloves, salt and baking soda and set aside.
3. In a medium sized mixing bowl, add the butter and brown sugar and whisk until well combined.
4. Now, to the butter and brown sugar add the vanilla extract, egg, molasses and sourdough starter. Whisk until the batter is light and fluffy. The sourdough

- ☐ 5 g Vanilla Extract
 - ☐ 1 Egg
 - ☐ 85 g Molasses
 - ☐ 100 g Sourdough Starter (or sourdough discard)
 - ☐ 330 g All Purpose Flour
- Sugar Glaze
- ☐ 250 g Powdered Sugar (icing sugar or confectioners sugar)
 - ☐ 20 g Hot Water (you might need a little extra depending on how thick or thin you want the glaze)

starter will make the mixture seem a little marshmallowy.

5. To this bowl, add the flour and spices you combined earlier and mix with a spatula to form the cookie dough. Cover with plastic and place into the fridge to ferment and firm up. You can leave the cookie dough in there for up to 24 hours, but a minimum of 2 hours is sufficient. The longer you leave it, the longer your sourdough starter has to do it's job.

6. When you're ready to bake

7. When you're ready to bake the cookies, preheat your oven to 350F (175C) and line two large baking trays with parchment paper.

8. Using a cookie scoop, form balls of dough and gently roll them in your hands before placing on the cookie trays. Allow around 2 inches between each cookie ball as they do spread a little.

9. Bake the cookies for around 15 minutes, or until the cookies are golden and firm to the touch with just a little crackling on top.

10. Remove from the oven and transfer to a wire rack to cool just a little.

11. While the cookies are cooling, add the water to the powdered sugar and stir to form a thick glaze.

12. Dip the warm cookies in the glaze and place on the wire rack until cool and the glaze is set.

13. Notes

14. Spices - I have measured the spices using volume measurements because they are too small amounts to register on most scales. You can add mace and anise to the spice mix if you would like to.

15. Black Pepper - you can use white pepper if you

prefer. I've used black pepper because I prefer the taste and I didn't have white pepper on hand.

16. Sugar Glaze - If you don't want to dip the cookies in a sugar glaze, you can roll the warm cookies in powdered sugar. Give them a generous dusting and then allow them to cool on a wire rack.



Sourdough Pita Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 5 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly
1 cup water
1/2 cup whole wheat flour
2 cups all purpose flour
1 tablespoon sugar
2 tablespoons olive oil, plus
more for oiling bowl
1 teaspoon salt

Nutrition

Amount per serving
Serving size: 1
Calories: 202
Total Fat: 4g

Directions

1. Combine everything in the bowl of a stand mixer with the dough hook.
2. Knead on medium/low speed for 10 minutes or until dough is stretchy and smooth.
3. Oil a large bowl. Place the dough in the bowl and add a lid or plastic wrap. and allow to rise until doubled.
4. Let the dough rise in a warm place until doubled in size. About 4-6 hours at room temperature or up to 12 in the refrigerator.
5. Divide the dough into 8 equal portions and shape into small balls on a lightly floured surface

Saturated Fat: 1g
Cholesterol: 0mg
Sodium: 267mg
Total Carbohydrate: 37g
Dietary Fiber: 2g
Sugars: 2g
Protein: 5g

6. Let the dough rest for 15 minutes to relax gluten.

7. Roll each ball of dough into a 6" thin circle with a rolling pin, no more than 1/4" thick.

8. Allow them to rise a little until puffy (about 30 min-1 hr). Cover with a damp tea towel during this final rise to avoid the dough drying out.

9. While the pitas are doing their last rise, get a large pizza stone or cast iron skillet preheating in the oven at 500 degrees. You want to use a heavy vessel so that it can retain the heat. When the pitas hit the hot surface they release steam in the oven, and cook rapidly, creating the pocket that is so great for sandwiches or pita pockets!

10. Place the pita bread dough onto the hot baking surface and place into a hot oven. Bake for 5 minutes or so. They should puff up really nicely.



Sourdough Pop Tarts Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Pop Tarts | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

250 g All Purpose Flour
5 g Salt ((or to taste))
10 g Sugar ((optional - see notes))
230 g Unsalted Butter (must be COLD)
200 g Sourdough Starter (or Sourdough Discard)
10 g White Vinegar (or Apple Cider Vinegar)
50 g Iced Water (just in case)
1 Egg ((for egg wash))
20 g Milk ((for egg wash))
100 g Brown Sugar
5 g Ground Cinnamon ((2

Directions

1. Sourdough Pop Tart Crust
2. Add all purpose flour, salt and sugar to a large mixing bowl and stir together until well combined. Set aside for now.
3. Grate the cold butter into a bowl. If the butter starts to melt or is very soft once grated, place the bowl into the freezer. This will help to firm the butter up and make the next step much easier. I cannot stress enough how important it is for the butter to be COLD.
4. Place the cold, grated butter into the bowl with the flour, salt and sugar and use a spatula, pastry cutter or simply your finger tips to coat the butter in the flour. You want the butter to stay cold, so try to touch it as little as you can.

tsp))

10 g All Purpose Flour
100 g Powdered Sugar
15 g Milk
1/2 tsp Ground Cinnamon
5 g Vanilla Extract
125 g Strawberry Jam
6 g Corn Starch
100 g Powdered Sugar
30 g Strawberry Jam
15 g Milk

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2801
Total Fat: 190g
Saturated Fat: 119g
Cholesterol: 495mg
Sodium: 1972mg
Total Carbohydrate: 244g
Dietary Fiber: 8g
Sugars: 16g
Protein: 33g

5. Now, add the sourdough starter or discard and vinegar and bring the mixture into a dry, shaggy dough. It's best just to use your hands to squeeze the pastry dough together. It will be a rough, dry dough. If the dough really isn't coming together at all, add a little iced water until you are able to bring it together.

6. Tip the rough dough out onto the counter, divide the dough into two pieces and bring each piece into a rough ball. Wrap each ball of pastry dough in parchment paper and squash it down into a disc shape. Wrap each disc in cling wrap and place both discs into the fridge. If you prefer to just refrigerate as one ball, that's fine too. You can just divide the pastry into two pieces when you want to roll it out.

7. Leave the dough a minimum of one hour to fully hydrate and become cold. You can leave the dough in the fridge for up to 48 hours before you use it.

8. Making the Sourdough Pop Tarts

9. Before you start, mix the ingredients for the fillings together: Brown Sugar Cinnamon - combine the ingredients together and mix until well combined. It will be a sandy texture when ready. Strawberry - mix the corn starch and strawberry jam until you can't see the corn starch (the jam will be a little cloudy).

10. Roll out one disc of pastry until it's around 3mm or 1/8" thick. You want to create 12 rectangles from this dough (I've made my rectangles around 8cm x 12cm (3" x 5") - you can make your bigger or smaller if you prefer).

11. Once you've cut the 12 rectangles out, lay them on a baking sheet lined with parchment paper (it's ok to use a few trays, this is especially good if you are making 2 different fillings).

12. Egg wash each of the rectangles (you want egg wash on the whole rectangle, not just the edges).

13. Add your filling, ensuring you keep it in the middle. You'll want around a tablespoon of filling for each pop tart. You don't want to overfill them as the filling will leak out.

14. Now roll out the other disc of dough and cut another 12 rectangles, exactly the same size as the bases. Lay a rectangle of dough onto each base, gently sealing them together with your fingers.

15. Now use a fork to crimp the edges and seal the pastry edges. Pop a few holes in the top of each pop tart using your fork to ensure the topping doesn't burst out.

16. Egg wash the top of each pop tart.

17. Bake the sourdough pop tarts at 200C (390F) for around 20 minutes or until the pastry is golden brown.

18. When the pop tarts are done, remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack.

19. Pop Tart Frosting

20. While the pop tarts are cooling, mix together the ingredients for the frosting. Whether you're making both types of frosting or just one, all you need to do is combine the ingredients listed until the frosting is smooth.

21. Once the pop tarts have cooled, spread each one with as much frosting as you like. Leave them for around an hour to allow the frosting to set and enjoy!



Sourdough Puff Pastry

Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 20 | **Prep time:** 30 mins | **Cook time:** 15 hours

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. To a bowl of a stand mixer with a dough hook attachment, add the dry ingredients, sourdough starter, milk, egg, and vanilla.
2. Mix on low speed (1 or 2) for about 5 or so minutes or until it becomes smooth and glossy. You can also knead this by hand. Mix and knead to make a shaggy, sticky dough then continue to knead for about 5-10 minutes until smooth and glossy.
3. Shape into a ball and place in a greased large bowl. Cover with plastic wrap, foil, or a beeswax wrap and place at room temperature (a warm place) for about 4 hours.
4. Transfer the bowl to the refrigerator to continue fermenting for 8 hours, or up to 3 days.

1 large egg white, beaten
lightly with 1 tablespoon cold
water

Nutrition

Amount per serving

Serving size: 1

Calories: 185

Total Fat: 10g

Saturated Fat: 6g

Cholesterol: 44mg

Sodium: 119mg

Total Carbohydrate: 20g

Dietary Fiber: 1g

Sugars: 3g

Protein: 3g

5. Place the sticks of butter on a large piece of parchment paper. Sprinkle it with a little flour. Mark a 6" by 8" rectangle onto the parchment paper.

6. Fold the parchment paper around the butter with the folds on that 6" by 8" rectangle you made, so that the butter will fill the entire envelope once you roll it out (also called a butter packet). It doesn't need to be perfectly precise.

7. With a rolling pin, tap out the butter lightly to start to spread the butter, then roll smooth.

8. Chill the butter in the refrigerator for 10 minutes. You want the butter to stay nice and cold to create the layers of butter. If the butter gets too warm, it will just melt into the dough.

9. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

10. Roll it out into a 16" by 8" inch rectangle.

11. Place the butter rectangle in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the dough together down the middle seam and sides closed, so none of the butter can escape.

12. On a lightly floured work surface, roll the dough, with the butter sealed inside, into a 16" by 8" inch rectangle.

13. Fold each side into the center; then fold one side over the other to make a rectangle with four layers of folded dough.

14. Wrap the dough in plastic wrap and place in the refrigerator for 30 minutes.

15. Roll the dough out again into a 16" by 8" inch rectangle.

16. Fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of dough.

17. Wrap the dough in plastic wrap and put it back in the refrigerator for 2 hours or up to 12 hours.

18. Use in any recipe calling for puff pastry.



Sourdough Pumpkin Babka - The Pantry Mama

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 slices | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

Sourdough Pumpkin Babka Dough

- ☐ 100 g Sourdough Starter (fed and bubbly)
- ☐ 2 Eggs
- ☐ 120 g Butter (unsalted)
- ☐ 300 g Pumpkin Puree (see notes)
- ☐ 500 g Bread Flour
- ☐ 10 g Salt

Babka Filling

- ☐ 100 g Brown Sugar
- ☐ 20 g Bread Flour
- ☐ 60 g Butter (unsalted)
- ☐ 2 tsp Pumpkin Pie Spice (see notes for recipe)

Directions

1. Pumpkin Babka Dough
2. In a large mixing bowl, beat the eggs and then add the pumpkin puree and sourdough starter. Whisk together to form a smooth batter.
3. On top of the pumpkin puree mixture, add the bread flour, melted butter and salt. Bring this together into a dry, shaggy dough. Cover with an elastic food cover and allow to rest for around 30 minutes.
4. After 30 minutes, tip the dough onto a clean surface and knead until it's silky and elastic.
5. Once the dough is sufficiently kneaded, place it back into the bowl and cover. Allow the dough to bulk

☐ 1 Egg (to egg wash dough before baking)

Sugar Syrup

☐ 60 g Sugar

☐ 60 g Water

ferment at room temperature until it's risen around 50%.

6. Shaping & Filling the Sourdough Babka

7. Before you shape the dough, you'll need to mix the filling. Mix the filling ingredients together in a small bowl. Set aside until you're ready to shape the dough.

8. Once the sourdough pumpkin babka dough is risen around 50%, tip the dough out onto a clean surface and push out into a rectangle that measures around 16" x 8" (it really doesn't have to be exact).

9. Spread the filling you prepared earlier over the whole rectangle, leaving a 1" border on one of the long sides.

10. Roll the dough up into a log, finished on the side with the border of dough you left unfilled. Tuck the seam underneath the log.

11. Take a dough scraper or bench knife and slice the log in half length ways, leaving a small section still attached at one end.

12. Now twist the two lengths of dough into a rope, twisting it so that the filling is swirled around the dough.

13. Roll each end up so that the dough forms an "S" shape and carefully lift it into your chosen loaf pan.

14. Place an elastic food cover over the pan and allow the dough to rise up (around 50%) so that it fills the tin.

15. While the sourdough pumpkin babka is proofing, make a simple sugar syrup by placing the sugar and water in a small saucepan and heating until the syrup is just boiling, Turn down the heat and let it simmer for around 5 minutes, moving the syrup around the pan occasionally. Once the syrup starts to thicken, remove

from the heat and place into a bowl to cool.

16. Baking Sourdough Pumpkin Babka

17. When the dough is sufficiently proofed, preheat your oven to 180C (350F). Lightly beat an egg with a splash of water and brush it all over the dough. Bake for around 40 minutes, or until the sourdough pumpkin babka is golden brown and a skewer comes out clean.

18. Once the babka is cooked through, remove from the oven and allow to cool for around 10 minutes in the pan.

19. Carefully remove the sourdough pumpkin babka from the pan and place onto a wire rack. Brush the sugar syrup all over the babka, even on the sides. Use as much of the sugar syrup as you can.



Sourdough Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 20 mins | **Cook time:** 45 mins

Ingredients

1/2 cup butter (softened) or coconut oil (113 g)
2 tbs honey or sugar (42 g for honey or 24 g for sugar)
1 tbs salt (17 g)
1 cup starter, active and bubbly (227 g)
2 1/2 cups water (590 g)
8 cups all purpose flour (1120 g)*

Nutrition

Amount per serving
Serving size: 1
Calories: 238

Directions

1. To a stand mixer, add all of the ingredients. I like to add the flour last, so I can add a bit less or more depending on my starter's hydration.
2. Knead until dough is stretchy and smooth. You want it to pull away from the sides of the mixing bowl and be smooth and elastic – about 10 minutes. It should pass the windowpane test.
3. Allow to bulk rise for 10-12 hours in a warm place like on top of a stove or refrigerator.
4. Divide in two equal parts.
5. Shape by rolling the dough flat into a rectangle and rolling it up.

Total Fat: 6g
Saturated Fat: 5g
Cholesterol: 0mg
Sodium: 319mg
Total Carbohydrate: 40g
Dietary Fiber: 1g
Sugars: 2g
Protein: 5g

6. Add to parchment lined or buttered loaf pans.
7. Second rise for 2-4 hours at room temperature, or until doubled.
8. Bake at 375 for 45 minutes, or until golden on top. You can add an optional egg wash for more browning.
9. Allow to cool completely before slicing.



Sourdough Sausage Balls

Appetizer • Bread sourdough, Pork • Vicky Fairbanks
www.pantrymama.com

Serving size: 55 Balls | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

150 g All Purpose Flour
20 g Baking Powder ((1.5
tbsp))
1 tsp Salt ((5g))
1 tsp Pepper ((3g))
1 tsp Dried Parsley ((can sub
for chives or other herb of
your choice))
1 tsp Garlic Powder
1 tsp Onion Powder
500 g Pork Sausage ((or hot
sausage or beef sausage))
100 g Parmesan Cheese
((finely grated))
300 g Sharp Cheddar Cheese
((aged cheddar, grated))

Directions

1. Preheat your oven to 185C (365F) and line two baking trays with parchment paper.
2. Add the all purpose flour, baking powder, salt, pepper, dried parsley, garlic powder and onion powder to a large mixing bowl and mix well to ensure all of the spices are well distributed through the all purpose flour.
3. Now, add the pork sausage, parmesan cheese, sharp cheddar cheese, sourdough starter and melted butter to the same bowl and mix all of the ingredients through with the flour mixture. I find it easiest to use my hands for this, but you can of course use a wooden spoon or spatula if you prefer. The mixture will be quite dry and crumbly - but don't panic, that's what it's meant to be like.

150 g Sourdough Starter ((or
sourdough starter discard))
60 g Butter ((Melted))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 78
Total Fat: 6g
Saturated Fat: 3g
Cholesterol: 16mg
Sodium: 253mg
Total Carbohydrate: 3g
Dietary Fiber: 0.1g
Sugars: 0.04g
Protein: 4g

4. Use a tablespoon or cookie scoop to roll the mixture into balls (I made mine around 25g each).

5. Place the balls on the baking trays you prepared earlier leaving a little space between each.

6. Bake for 20 minutes at 185C (365F). They will be a little crunchy on the outside and nice and moist in the middle.

7. Serve the sourdough sausage balls with your favorite dip!



Sourdough Stollen Recipe - The Pantry Mama

Appetizer • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 10 slices | **Prep time:** 50 mins | **Cook time:** 40 mins

Ingredients

Stiff Sweet Levain

☐ 60 g Sourdough Starter

☐ 60 g Water

☐ 120 g Bread Flour

☐ 20 g Sugar (white, fine)

Dried Fruit

☐ 35 g Spiced Rum (Captain Morgan's, Kraken etc)

☐ 80 g Raisins (or sultanas)

☐ 30 g Mixed Peel

☐ 70 g Dried Apricots (roughly chopped)

☐ 30 g Dried Cranberries (or dried blueberries)

Stollen Dough

Directions

1. Preparing the Levain

2. This levain should be prepared the night before. Add the flour, water, sugar and sourdough starter to a jar and mix thoroughly. Set aside to peak.

3. Preparing the Dried Fruit

4. Add all of the dried fruit to a mixing bowl and add the spiced rum. Stir well to coat all of the fruit. Cover with plastic and set aside overnight.

5. Preparing the Sourdough Stollen Dough

6. Add the sugar, buttermilk, milk and egg to a large mixing bowl and whisk well to combine and dissolve

- ☐ 260 g Stiff Sweet Levain (as prepared above)
 - ☐ 350 g Bread Flour (or all purpose flour)
 - ☐ 245 g Dried Fruit (as prepared above)
 - ☐ 1 Egg (approx. 70g)
 - ☐ 75 g Buttermilk
 - ☐ 75 g Milk
 - ☐ 30 g Sugar
 - ☐ 5 g Salt
 - ☐ 100 g Butter (softened at room temp, I've used salted butter)
- Other Inclusions and Toppings
- ☐ 250 g Marzipan (see notes)
 - ☐ 1 tsp Cinnamon
 - ☐ ½ tsp Nutmeg
 - ☐ 250 g Powdered Sugar (for rolling the baked Stollen in)

the sugar.

7. Now add the stiff sweet levain to the liquid and use your whisk to break up the levain as best you can, allowing it to soften in the other liquid.

8. On top of that add the bread flour and salt and bring together into a stiff dough. Cover with plastic and set aside for around one hour.

9. Tip the sourdough stollen dough out onto the counter top and add a little of the butter. Knead this in, before adding more, until all the butter has been kneaded into the dough. This can be difficult if you're not used to working with enriched doughs. You can use a stand mixer to perform this step if you prefer.

10. It is very similar to kneading butter into sourdough brioche dough.

11. Once the butter is fully incorporated in the dough, allow the dough to rest for around 10 minutes (you can leave it on the counter, just pop the bowl over the top so it doesn't dry out).

12. Now, gently knead in all the boozy dried fruit. The fruit should have absorbed all the rum, so there won't be any excess liquid to worry about. Don't worry if the dough tears a little, leave it to rest for 10 minutes, then knead again.

13. When you're happy that all the fruit has been incorporated into the dough, pop the dough back into the bowl and cover. Allow to bulk ferment at room temperature until the dough has risen around 50%.

14. Don't worry about the dough containing butter milk, egg, milk and butter. It's perfectly safe to leave it out at room temperature.

15. Once the dough has risen to around 50%, it's time to shape the dough and add the marzipan and cinnamon and nutmeg.

16. Shaping Sourdough Stollen

17. Tip the dough out of the bowl onto the counter so the sticky side is on top. If you're making one large stollen, then leave the dough as is, but if you would prefer two smaller stollens, divide the dough into two equally weighted pieces.

18. Gently pull each piece of dough out into a rough rectangle. Mold the marzipan into two long cylinders, the same length as your dough and lay off centre on the long side of each piece dough.

19. Sprinkle the dough with cinnamon and nutmeg if desired.

20. Roll each rectangle of dough into a long roll (similar to when you make sourdough cinnamon rolls). Start on the side where you've laid the marzipan and roll, tucking the bottom seam under, along with the ends. You want to completely conceal the marzipan so that it doesn't leak out in the oven.

21. Transfer each stollen to a baking tray lined with baking paper and cover with a damp kitchen towel. Allow the stollen to proof at room temperature until the dough has risen around 50% again.

22. When you're ready to bake the stollen, preheat the oven to 175C (350F).

23. When the oven is at temperature, bake the sourdough stollen for around 45 minutes (or until it is golden brown).

24. Remove the baked sourdough stollen from the oven and allow to cool for a bit before brushing it all over with melted butter (a pastry brush is perfect for this).

25. Once it's cooled for around an hour, brush it again with butter and then place into a container full of

powdered sugar. Lightly roll the stollen around in the powdered sugar until it's completely and evenly covered on all surfaces.

26. Now, wrap your stollens in a piece of aluminum foil and allow them to mature for at least 24 hours before you try them (it's worth the wait I promise).

27. Notes

28. Marzipan - I have used store bought Marzipan in my sourdough stollen. You can omit the marzipan if you don't like it. Divide the 250g portion into 2 pieces if you're making 2 smaller stollens.

29. Rum - if you don't want to use alcohol, you can soak the dried fruit in the same amount of orange juice or apple juice.

30. Butter - I've used salted butter in this recipe, you can use unsalted if you prefer.



Sourdough Stuffing

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 40 mins

Ingredients

1 small round sourdough bread (1 pound)
1 stick salted butter
3 stalks celery, chopped
1 medium onion, chopped
1 Tbsp chopped fresh sage or 1 tsp dried
1 Tbsp chopped fresh thyme or 1 tsp dried
3 cups homemade chicken broth
2 large eggs
2 tsp salt
1/2 teaspoon pepper

Directions

1. Prepare and bake homemade sourdough bread, if making from scratch.
2. Preheat the oven to 350 F.
3. Add half of the butter to a baking dish (or cast iron skillet) and place in the oven to melt.
4. Cut the crusty sourdough bread into 1-inch cubes.
5. Take out the baking dish from the oven and toss the melted butter with the bread.
6. Bake for 20 minutes, stirring halfway in between so the bread cubes don't get burnt, but rather get nice and toasty.

Nutrition

Amount per serving

Serving size: 1

Calories: 155

Total Fat: 13g

Saturated Fat: 8g

Cholesterol: 79mg

Sodium: 1098mg

Total Carbohydrate: 7g

Dietary Fiber: 1g

Sugars: 2g

Protein: 3g

7. Dice onions and celery.

8. Sauté onions and celery over medium heat in a skillet with the remaining butter until they are a little soft, around 5-10 minutes.

9. Add salt and pepper.

10. Pull the toasted bread out of the oven.

11. In a large bowl, add bone broth and eggs and whisk together.

12. Add the vegetable mixture and herbs to the broth mixture and mix well.

13. Pour the broth and vegetable mixture over the toasted bread and let it sit for 10 minutes to allow bread to soak up the eggs and broth.

14. Bake for 25-30 minutes, until it starts to turn golden brown.



Sourdough Zucchini Bread

Appetizer • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 2 Loaves | **Prep time:** 25 mins | **Cook time:** 50 mins

Ingredients

170 g Butter (room temp)
250 g Sugar
2 Eggs (room temp)
200 g Sourdough Starter
2 tsp Vanilla
300 g Zucchini (Shredded
(weigh the zucchini first, then
squeeze out the excess
moisture))
390 g All Purpose Flour
6 g Baking Powder (1 tsp)
10 g Baking Soda (1 tsp)
5 g Salt (1/2 tsp)
2 tsp Cinnamon (or as much
as you'd like)
1/2 tsp Ginger (or as much as

Directions

1. Preheat your oven to 350F (175C).
2. Prepare 2 loaf pans by coating the inside of each generously with butter (I do this even if my loaf pans are non stick). See notes for pan sizes.
3. Cream the butter, sugar and eggs until light in color and nice and fluffy. It's best to use a stand mixer or hand mixer for steps 3 and 4 - you'll get the best result from your zucchini bread.
4. Now add sourdough starter and vanilla to the creamed butter, sugar and eggs and beat until well combined.
5. Now add all the dry ingredients and shredded

you'd like)
1/2 tsp Nutmeg (or as much
as you'd like)

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2001
Total Fat: 76g
Saturated Fat: 46g
Cholesterol: 346mg
Sodium: 3283mg
Total Carbohydrate: 301g
Dietary Fiber: 9g
Sugars: 130g
Protein: 31g

zucchini (make sure you've squeezed the moisture out) into a separate bowl and mix until well combined and the zucchini is coated in flour.

6. Now add the wet ingredients into the bowl with the dry ingredients and fold gently until combined - try not to over mix it!

7. Now pour the mixture into two loaf pans that have been well greased with butter (I put 630g of mixture into each tin).

8. Bake the sourdough zucchini bread for around 50 minutes at 350F (175C) (the time really depends on your oven). Insert a skewer into the middle of the bread - if it comes out clean, they're ready to come out of the oven.

9. Allow the sourdough zucchini bread to cool in the tins for 10 to 15 minutes before removing them and placing on a wire rack to cool.



All Purpose Flour Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 520 g All Purpose Flour
- ☐ 320 g Water
- ☐ 50 g Sourdough Starter
- ☐ 10 g Salt

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large ceramic or glass bowl.
3. Glass is always good as you can see what's happening underneath your dough. This recipe is based on you having an active starter that you have fed a few hours before starting your bake.
4. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
5. I find a dough scraper the easiest way to mix it as you can keep the sides of bowl clean.

6. The dough will be fairly shaggy and only just brought together.

7. Cover your bowl with cling film or a damp tea towel and let it sit for around 10 minutes.

8. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.

9. Forming Up The Dough

10. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

11. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

12. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

13. Stretch & Fold - Creating Structure

14. Over the next few hours you need to create some structure for your dough by "stretching and folding".

15. Aim to do around 4-6 sets of stretches and folds.

16. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

17. Bulk Ferment

18. Once you've finished your stretch and folds, place

the cling film or damp tea towel back over your dough and let it rest and ferment (a plastic cover is a better option for this stage).

19. See notes below for more info on this step.

20. Shaping The Dough

21. Once your dough has finished it's first ferment, it's time to shape it into either a boule or a batard.

22. You'll need to flour your counter top with rice flour for this (we use rice flour because it has no gluten but semolina is also a great option). Try to be quite sparing with the rice flour, you only need a very light dusting.

23. Use a silicone dough scraper to gently ease the dough out of the bowl. You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

24. You can either shape your dough into a batard (oblong) or a boule (round). You'll find instructions for shaping your dough in the notes section.

25. You will need a banneton to put your dough into. If you do not have a banneton, then a bowl or basket lined with a floured tea towel is perfectly fine. Make sure your bowl isn't too big though, you want your dough to retain some shape.

26. Whatever you're using needs to be liberally floured with your rice flour. If you're using a banneton - liberally sprinkle it with rice flour. If you're using a cloth or tea towel, rub the flour into it to ensure it becomes non stick.

27. Placing Into A Banneton

28. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top - this way the top of your dough will get the pretty

lines from the banneton.

29. If you're using a cloth or tea towel in a bowl it's ok to put your dough with the smooth side up. Just make sure the dough is tight.

30. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

31. Cold Ferment

32. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

33. I use a large plastic bag to cover it - I just reuse it each time.

34. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

35. Preparing To Bake

36. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

37. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

38. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

39. Bake Time!

40. Now it's time to bake!

41. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

42. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven.

43. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

44. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

45. If you want to you can spritz your dough with extra water before you put the lid on.

46. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

49. Finishing The Bake

50. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Chocolate Sourdough Bread - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour
 - ☐ 360 g Water (can increase by 20 to 30g if you wish, especially if you increase the amount of cocoa powder)
 - ☐ 100 g Sourdough Starter (or chocolate sourdough starter)
 - ☐ 10 g Salt
 - ☐ 50 g Sugar (white sugar)
 - ☐ 150 g Semi-Sweet Chocolate (dark chocolate, chopped or grated)
 - ☐ 30 g Cocoa Powder
- Optional Ingredients
- ☐ 10 g Dark Malt Powder (for

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter, sugar, cocoa powder and water into a large ceramic or glass bowl.
3. Mix these together until they are all dissolved in the water. Then add your flour (and dark malt powder if you are going to use it) and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.
5. Forming Up The Dough
6. After the dough has been through autolyse you need

darker color)

to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. Bulk Ferment

14. Once you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage). You want the dough to double. You can find more information on bulk fermentation [here](#).

15. Shaping The Dough

16. Once your dough has finished its first ferment, it's time to shape it and add the chopped chocolate. Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton.

17. Right, let's shape that dough.

18. Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of chopped chocolate over the dough. As you shape it into a batard or boule, keep sprinkling the chocolate on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard [here](#).

20. When you have finished shaping, the chocolate should be neatly tucked inside the dough.

21. Placing Into A Banneton

22. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top.

23. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

24. Cold Ferment

25. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

26. I use a large plastic bag to cover it - I just reuse it each time.

27. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold

ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

28. Preparing To Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. Bake Time!

33. Now it's time to bake!

34. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

35. Make sure that you make the baking paper big enough to use the edges as a handle to lower to dough into your Dutch Oven.

36. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

37. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

38. If you want to you can spritz your dough with extra water before you put the lid on.

39. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

42. Finishing The Bake

43. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Double Chocolate Sourdough Muffins - Little Spoon Farm

Dessert • Bread sourdough, Cookie • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 16 muffins | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

2 cups (240 g) all purpose flour
½ cup (45 g) cocoa powder regular or dark
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon (5 g) salt
½ cup (125 g) unfed sourdough starter
½ cup (120 g) avocado oil or vegetable oil
1 cup (200 g) granulated sugar
2 large eggs

Directions

1. Preheat the oven to 425°F (218°C) and place the oven rack in the center position. Line a muffin tin with paper liners.
2. In a large mixing bowl, whisk together 2 cups AP flour, ½ cup cocoa powder, ½ teaspoon baking soda, 2 teaspoons baking powder and 1 teaspoon salt. Set the bowl aside.
3. In a separate bowl mix the wet ingredients. Use a whisk to combine the ½ cup of oil, 1 cup sugar, 2 eggs, ¾ cup sour cream, ¼ cup milk, 2 teaspoons vanilla extract and ½ cup of sourdough starter discard. Mix until the ingredients come together and are smooth.

¾ cup (185 g) sour cream
2 teaspoons (10 g) vanilla
extract
¼ cup (60 g) milk
1 ¾ cups (315 g) semi-sweet
chocolate chips

4. Pour the wet ingredients into the bowl with the dry ingredients and mix the batter until it just comes together. Do not over mix the batter. Add the chocolate chips and stir until they are evenly distributed in the batter.

5. Use an ice cream scooper to fill the liners. The batter should come to the top of the liner for bigger muffins. Sprinkle a few chocolate chips on top of each one if you want even more chocolate flavor!

6. Bake the muffins for the first 5 minutes at 425°F (218°C) in the preheated oven. Lower the oven temperature to 350°F (176°C) and continue to bake the muffins for an additional 15-18 minutes. A toothpick inserted into the center should come out clean when they are done.

7. Remove the muffins from the oven and allow them to cool completely in the muffin tin.



Fluffy Sourdough Cinnamon Rolls

Breakfast • Bread sourdough • Breakfast
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 1 hour | **Cook time:** 25 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm (37C))
7 g Salt
1 Egg ((approx. 45g))
80 g Sugar (Caster/Fine Sugar)
50 g Butter (Room Temp)
5 g Vanilla Extract
100 g Butter (Cold)
100 g White Sugar (Caster/Fine)
100 g Brown Sugar (Light or Dark)
15 g Cinnamon (ground)

Directions

1. To make the dough
2. Warm the milk to around 37C. Add the warm milk and sugar to the bowl of your stand mixer and mix until the sugar has thoroughly dissolved. You can just warm the milk in the microwave before putting into your stand mixer bowl. You just don't want cold milk in your dough as it will take forever to rise!
3. Now add your sourdough starter, egg, vanilla, salt and flour and use your stand mixer to knead into a rough dough. This shouldn't take too long (around 2 to 3 minutes). Leave the dough to rest in the stand mixer bowl for around 30 minutes.
4. Add the butter and knead into the dough until the dough is smooth and fairly elastic. You may need to

125 g Cream Cheese (Block - not spreadable)
25 g Butter (Cold)
100 g Powdered Sugar
5 g Vanilla Extract
1 pinch Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 440
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 58mg
Sodium: 382mg
Total Carbohydrate: 66g
Dietary Fiber: 2g
Sugars: 33g
Protein: 7g

increase the speed of your stand mixer to allow the butter to be incorporated (see notes below).

5. Transfer to the dough to a bowl and allow to ferment. You want the dough to rise a little (around 30%) and feel soft to the touch. This needs to happen at room temp - not in the fridge.

6. Once the dough has finished bulk ferment, you will need to fill and shape the cinnamon rolls.

7. Rolling and Filling the Dough

8. Before you roll out the dough you need to make the filling. Add brown sugar, white sugar, cinnamon and butter to a stand mixer and mix until it resembles wet sand. Set aside while you roll out the dough.

9. Turn the dough out on to the counter. It shouldn't be sticky and be easy to handle. Do not use flour when rolling out the dough.

10. Gently roll the dough out into a rectangle. 60cm x 30cm is a good size to aim for. It doesn't have to be perfect, but the bigger you can get it, the more perfect cinnamon sugar swirls you will get.

11. Spread the filling all over the dough, leaving a 10cm gap on one of the long edges. You need to leave a gap so that dough will stick to itself when you roll it.

12. Once the filling is spread, roll the dough into a log, starting on the opposite long edge to the gap you've left.

13. Roll the dough into a tight log, using the unfilled dough to seal the log. You can spray a little water on the part where the dough joins if you want to - but the dough should stick to itself without it. Lay the log out with the seam underneath.

14. Cut the log into approximately 12 pieces (you can measure and divide by 12 if you want them to look

even - or just go freehand if you're not too fussed). Using dental floss to cut them will help you keep their shape and give the cinnamon rolls a flat surface.

15. Place the rolls into a cast iron skillet lined with baking paper (I've used a 12" skillet). Face all the seams inwards so that they don't unravel. If you don't have a cast iron skillet, a baking tray or casserole dish is perfectly fine. They don't have to touch as they will once the dough is puffy.

16. Second Rise

17. Cover the skillet containing the rolls with a tea towel or plastic wrap and allow the dough to rise. The dough is enriched, so it will take a little longer than normal (especially since we are dealing with sourdough). Once the dough is puffy, you can bake them straight away - or see baking timeline above to extend the second rise and hold them in the fridge overnight.

18. Baking

19. Once the rolls are puffy and have taken up the room in the skillet, it's time to bake them. Preheat your oven to 180C/356F.

20. Bake rolls for 20 minutes at 180C/356F. Keep an eye on them though as they will burn easily due to the sugar.

21. Once they're finished baking, leave them to cool in the skillet for around 30 minutes before taking them out.

22. Once they're out of the oven, you can brush them with butter to give them a nice glaze. You can leave them unbuttered if you prefer. The butter will give them a nice shine.

23. Vanilla Cream Cheese Frosting

24. Add cream cheese, butter, powdered sugar, vanilla and salt to your stand mixer. Beat the frosting until it's thick and glossy. Store in the fridge until ready to use.

25. Once the rolls have cooled a little (I leave it about 30 minutes) smother them in the vanilla cream cheese frosting. You can use a vanilla glaze or even just dust them in icing sugar if you prefer.



Fried Sourdough Donuts with Vanilla Glaze

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 Donuts | **Prep time:** 1 hour | **Cook time:** 4 mins

Ingredients

100 g Sourdough Starter
180 g Buttermilk ((see notes for milk alternative))
3 Egg Yolks
40 g Sugar
400 g Bread Flour
60 g Butter
5 g Salt
125 g Powdered Sugar
30 g Milk
5 g Vanilla Extract

Nutrition

Amount per serving

Directions

1. The easiest way to make sourdough donuts is using a stand mixer - but it is totally possible to do this recipe by hand. For this reason, I've included 3 different versions of instructions to mix & knead the dough.

2. MIX & KNEAD USING A STAND MIXER - it's so easy to make this dough using your stand mixer. Add the sourdough starter, buttermilk, egg yolks and sugar to the bowl of your stand mixer. Mix on low speed (with the paddle attachment) until all of the ingredients are well combined. Change to the dough hook attachment, then add the bread flour, butter and salt to the liquid ingredients and knead using your dough hook until a soft, elastic dough forms. The dough will be tacky, but not sticky and shouldn't stick to your fingers. MIX & KNEAD USING A THERMOMIX - add all ingredients to the bowl and use the knead function to knead for

Serving size: 1 serving
Calories: 292
Total Fat: 8g
Saturated Fat: 4g
Cholesterol: 74mg
Sodium: 253mg
Total Carbohydrate: 49g
Dietary Fiber: 1g
Sugars: 17g
Protein: 7g

around 4 to 5 minutes or until the dough is soft and elastic. It should be tacky, but not sticky. MIX & KNEED BY HAND - mixing by hand takes a little elbow grease, but it's totally doable. Don't be frightened when you add the butter, it will look like a mess, but with lots of kneading, the butter will go into the dough. To a large mixing bowl, add the sourdough starter, buttermilk, egg yolks and sugar. Use a whisk to whisk the ingredients until they form a foamy batter and the sugar is dissolved. Add the bread flour and salt to the liquid ingredients and use a spatula to bring the ingredients into a shaggy dough. Tip the dough out onto the counter and knead for around one to two minutes, or until the dough starts to become smooth and supple. Allow the dough to rest for around 5 minutes, then add the butter in small amount, kneading until it's all absorbed into the dough. The dough should be soft and elastic. It will be tacky, but not sticky and shouldn't stick to your fingers once it's kneaded sufficiently.

3. Once the dough has been kneaded using whatever method you prefer, place the dough back into a bowl and cover with plastic wrap or an elastic food cover. Allow the dough to bulk ferment at room temperature until it rises by around 50%.

4. Once the dough has risen, tip it out onto the counter and roll it out into a rough rectangle/square - around 25cm x 25cm (10" x 10").

5. Use a donut cutter to cut out your donuts (dip the cutter into flour first). If you don't have a donut cutter a glass, wide mouth jar or even a biscuit cutter is a good alternative. If you want donuts that you can fill, it's best to use a biscuit cutter to get the round shape without the hole. I don't use the donut holes, I add them back into the dough when I re roll it to cut out more donuts.

6. Place the cut donuts onto a cookie sheet or board lined with parchment paper and cover with a damp cloth. Allow them to proof until they're full and puffy.

7. When you're ready to fry the donuts, heat up your oil

to 180C (approx. 350F). I have used a deep fryer which regulates the temperature for me. You can use a Dutch Oven or skillet filled with oil if you don't have a deep fryer (see notes on type of oil to use below).

8. Add the donuts to the oil in batches - around 3 or 4 at a time. Fry for around 2 minutes on each side before removing from the oil and draining on some paper towel. If you are using cinnamon sugar to coat, you'll want to dip them straight into this out of the oil.

9. When the donuts have cooled a little bit, mix the glaze ingredients together and stir until smooth. Dip each donut into the glaze and then onto a wire rack to allow the glaze to set.



Glazed Sourdough Donuts

Breakfast • Bread sourdough • Vicky Fairbanks
madeinmotherhood.com

Serving size: 12 servings | **Cook time:** 15 mins

Ingredients

1 cup 100% hydration
sourdough starter (250g)
1/2 cup whole milk (115g)
1 large egg
1/4 cup raw cane sugar (55g)
1/4 cup melted unsalted
butter (50g)
1 tsp vanilla (3g)
1 tsp salt (4g)
2 1/4 cup organic bread flour
(290g)
2 cups powdered sugar
1/4 cup whole milk
1-3 cups coconut oil for
frying

Directions

1. Mix the Dough
2. In a Large bowl, whisk together the sourdough starter and milk until the starter is fully dissolved.
3. Add in the egg, sugar, melted butter, and vanilla until everything is well incorporated.
4. Next, sift in your flour and salt and mix until no lumps remain.
5. Strengthen the Dough
6. After mixing, cover the dough with a damp cloth and allow it to rest for 30 minutes.

7. After the rest period, uncover the dough and knead in a stand mixer with a dough hook on medium speed for 12 minutes, or until the dough pulls away from the sides of the bowl. If working without a stand mixer, perform stretch and folds to develop the gluten and strengthen the dough. For instructions on how to stretch and fold [click here](#).

8. Bulk Rise

9. Cover the bowl with a damp cloth and allow the dough to rise overnight for 8-10 hours at 70°F(21°C). This will take more or less time depending on the temperature of your home. When the dough is ready it will be light, airy, and have doubled in size.

10. Roll and Cut

11. Turn the dough out onto a well floured surface. Use a rolling pin to roll the dough into 1/2" thickness. If the dough resists being rolled, allow it to relax for 10 minutes and try again.

12. Use a 2 3/4" biscuit cutter to cut out the donuts. Gather and scraps and allow them to rest for 30 minutes. This will allow you to re-roll the dough and cut more donuts.

13. Take a cut donut and pierce the center with a chopstick or skewer. Spin the dough around the chopstick until the center hole has stretched to a 1" width. Alternatively, pierce a hole and use your fingers to stretch the dough and form a donut shape.

14. Second Rise

15. Place the donuts on a parchment lined surface 2" apart and cover them with a damp cloth. Allow the donuts to rise at room temperature for about 2 hours, or until they have risen by 50% of their original size. See below tip for speeding up second rise.

16. Instructions for Baked Sourdough Donuts

17. After the donuts have risen, preheat the oven to 350°F(180°C). Transfer the parchment paper and donuts onto a large baking sheet. Bake on the center of the oven for 13-15 minutes.

18. Instructions for Fried Sourdough Donuts

19. Heat 1" of coconut oil in a deep sided frying pan over medium heat until it reaches 350°F(180°C). The amount of oil needed will vary based on the size of your pan. I recommend starting with one cup and adding more if needed.

20. Add a few donuts to the oil at a time, and heat for one minute, or just until the bottoms begin to turn golden in color. Flip the donuts and heat the other side for one minute or until they begin to turn golden in color.

21. Transfer the cooked donuts to a cooling rack lined with paper towels to soak up excess oil.

22. Glaze

23. Mix the glaze together at the end of second rise just before you plan to cook the donuts. In a small bowl stir together the milk and powdered sugar until you have a thin runny mixture with no lumps.

24. After cooking, allow your donuts to cool for a few minutes and then dip one side into the glaze. Place the freshly glazed donuts glaze side up on a drying rack, and allow the glaze to set for 10 minutes before serving.

Notes

1 dough multiple doughnuts. I'm keeping my dough in a covered metal bowl and bottom shelf of my refrigerator is so cold dough keeps multiple days without overfermenting so I can use the same dough several times to make partial batches. Frosted with a

chocolate ganach or simple cream cheese frosting
warm so it melts . Filled with strawberry thickened
strawberry freezer jam and a basic pastry cream
(recipe link for dough in comments)



High Hydration Sourdough Bread Recipe - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour 100%
- ☐ 400 g Water 80%
- ☐ 100 g Sourdough Starter (active and bubbly, recently fed) 20%
- ☐ 12 g Salt 2%

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large mixing bowl.
3. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with an elastic food cover or plastic wrap and let it sit for around 1 hour. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.
5. Forming Up The Dough

6. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-25 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cover back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. This is high hydration sourdough so the dough will more slack than you're used to (if you've been making sourdough bread at a lower hydration).

14. Bulk Ferment

15. Once you've finished your stretch and folds, cover the dough with a plastic cover and allow it to ferment at room temperature until it doubles. Remember this is a high hydration dough, so it will not take as long as you might normally be familiar with. You can find more information on understanding when bulk fermentation is finished [here](#).

16. Shaping The Dough

17. Once your dough has finished its first ferment, it's time to shape it into either a boule or a batard. I find it easier to shape higher hydration dough into a batard, but you should do whatever you're comfortable with.

18. Use a dough scraper to gently ease the dough out of the bowl (I highly recommend using a dough scraper for high hydration sourdough bread). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. You can see a video of me shaping a sourdough batard [here](#).

20. You will need a proofing basket or container to put your dough into.

21. Whatever you're using needs to be liberally floured with rice flour or semolina.

22. Placing Into A Proofing Container

23. Once the dough is shaped into a batard, place it into your proofing basket or container smooth side down, so your seam is on the top.

24. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

25. Cold Ferment (optional)

26. Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge.

27. Try to leave it in the fridge for a minimum 5 hours. Ideally, you want to leave it around 12 to 24 hours for full flavor.

28. Preparing to Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets hot. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge (or counter) until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of parchment paper or silicone sling if using.

33. Gently score your bread with a clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

34. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the silicone sling or parchment paper as a handle. Put the lid on and place into the hot oven.

35. BAKE TIME:

40 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

38. Finishing The Bake

39. When you remove your dough from the oven, carefully remove it from the oven as soon as possible and place on a wire rack to cool.



High Protein Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 SLICES | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

500 g Bread Flour
350 g Water ((can increase by 20 to 30g if you wish))
100 g Sourdough Starter
10 g Salt
150 g High Protein Nut & Seed Mix ((see notes for specific ingredient breakdown))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 190
Total Fat: 1g

Directions

1. Autolyse - Premixing The DoughWeigh out your sourdough starter and water into a large ceramic or glass bowl. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
2. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.
3. Forming Up The DoughAfter the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly

Saturated Fat: 0.1g
Sodium: 390mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 0.2g
Protein: 6g

sticky but as you bring it into a ball, it will become smoother and shinier.

4. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

5. Stretch & Fold - Creating StructureOver the next few hours you need to create some structure for your dough by "stretching and folding". Aim to do around 4-6 sets of stretches and folds. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

6. Bulk FermentOnce you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage).See notes below for more info on this step.

7. Shaping The DoughOnce your dough has finished its first ferment, it's time to shape it and add the high protein nut and seed mix.Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton. Then add a handful of the nut and seed mix to the banneton as well (this means that it will stick to the top of the dough once it's placed on top).Right, let's shape that dough.Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of the nut and seed mix over the dough. As you shape it into a batard, keep sprinkling the nut and seed mix on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard here.When you have finished shaping, the nut and seed mix should be neatly tucked inside the dough.

8. Placing Into A BannetonOnce the dough is shaped,

place it into your banneton smooth side down, so your seam is on the top. The nut and seed mix you placed in the bottom of the banneton will stick to the top of the dough while it proofs. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

9. Cold Ferment Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge. I use a large plastic bag to cover it - I just reuse it each time. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours.

10. Preparing To Bake Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

11. Bake Time! Now it's time to bake! When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven. Gently score your bread with a lame, clean razor blade or knife. You can find my full guide on how to score sourdough bread [here](#). Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven. BAKE TIME: 30 Minutes with the lid on at 230C/450F plus 10-15 Minutes with the lid off at 210C/410F

12. Finishing The Bake When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Homemade Sourdough Bread, Step by Step

Side Dish • Bread sourdough • Vicky Fairbanks
alexandracooks.com

Serving size: 1 loaf | **Prep time:** 18 hours | **Cook time:** 45 mins

Ingredients

50 – 100 g (1/4 – 1/2 cup)
bubbly, active starter — I
always use 100 grams, see
notes above
375 g (1 1/2 cups plus 1 tbsp)
warm water, or more, see
notes above
500 g (4 cups plus 2 tbsp)
bread flour
9 to 12 g (1.5 – 2.5
teaspoons) fine sea salt, see
notes above

Directions

1. Whisk the starter and water together in a large bowl with a fork or spatula. Add the flour and salt. Mix to combine, finishing by hand if necessary to form a rough dough. Cover with a damp towel and let rest for 30 minutes.
2. After 30 minutes, grab a corner of the dough and pull it up and into the center. Repeat until you've performed this series of folds 4 to 5 times with the dough. Let dough rest for another 30 minutes and repeat the stretching and folding action. If you have the time: do this twice more for a total of 4 times in 2 hours. Note: Even if you can only perform one series of stretches and folds, your dough will benefit. So don't worry if you have to run off shortly after you mix the dough.

3. Cover the bowl with a towel and let rise at room temperature, about 8 to 10 hours at 70°F (21°C) or even less if you live in a warm environment. The dough is ready when it has increased by 50% in volume, has a few bubbles on the surface, and jiggles when you move the bowl from side to side. (UPDATE: In the past I have recommended letting the dough rise until it doubles in volume. If you've had success with this, continue to let the dough double. Recently, I have been stopping the bulk fermentation when the dough increases by 50% in volume, and I feel I am actually getting better oven spring in the end.) (Note regarding timing: If you are using 100 g of starter, the bulk fermentation may take less than 8 to 10 hours. If you live in a warm, humid environment, the bulk fermentation may take even less time. In the late spring/early summer, for example, my kitchen is 78°F and the bulk fermentation takes 6 hours. It is best to rely on visual cues (increase in volume by roughly 50%) as opposed to time to determine when the bulk fermentation is done. A straight-sided vessel makes monitoring the bulk fermentation especially easy because it allows you to see when your dough has truly increased in volume by 50%.)

4. Coax the dough onto a lightly floured surface. Gently shape it into a round: fold the top down to the center, turn the dough, fold the top down to the center, turn the dough; repeat until you've come full circle. If you have a bench scraper, use it to push and pull the dough to create tension.

5. Let the dough rest seam side up rest for 30 minutes. Meanwhile, line an 8-inch (20-cm) bowl or proofing basket with a towel (flour sack towels are ideal) and dust with flour (preferably rice flour, which doesn't burn the way all-purpose flour does). Using a bench scraper or your hands, shape it again as described in step 4. Place the round into your lined bowl, seam side up.

6. Cover the dough and refrigerate for 1 hour or for as long as 48 hours. (Note: I prefer to let this dough proof for at least 24 hours prior to baking. See video for the difference in the crumb of a loaf that has proofed for 6 hours vs one that has proofed for 24 hours. The

original recipe calls for a 1-hour rise, and if you have had success doing that, by all means, keep doing it.)

7. Place a Dutch oven in your oven, and preheat your oven to 550°F (290°C). Cut a piece of parchment to fit the size of your baking pot.

8. Place the parchment over the dough and invert the bowl to release. Using the tip of a small knife or a razor blade, score the dough however you wish — a simple "X" is nice. Use the parchment to carefully transfer the dough into the preheated baking pot.

9. Lower the oven to temperature to 450°F (230°C). Carefully cover the pot. Bake the dough for 30 minutes, covered. Remove the lid, lower the temperature to 400°F (200°C) and continue to bake for 10 – 15 minutes more. If necessary, lift the loaf out of the pot, and bake directly on the oven rack for the last 5 to 10 minutes. Cool on a wire rack for 1 hour before slicing.

10. This loaf will stay fresh up to 3 days stored at room temperature in an airtight plastic bag or container. It freezes beautifully, too.



How to Build a Sourdough Starter from Scratch

Tips • Bread sourdough • Vicky Fairbanks
alexandracooks.com

Serving size: 3 cups

Ingredients

1 small can (192 grams)
pineapple juice, see notes
above
stone-milled flour, see notes
above
Room temperature water, see
notes above

Directions

1. Day 1: Pour the can of juice (roughly 192 grams) into a large bowl or ideally a straight-sided vessel on a tared scale. (A straight-sided vessel allows you to truly see how much your starter is growing. I'm using this Cambro.) Add an equal amount of flour (roughly 192 grams) by weight. Stir the flour and juice together until the flour is absorbed. Cover the vessel. Record the date, time, and measurements — you will forget which day you started if you don't. Let it sit at room temperature for 24 hours.

2. Day 2: Uncover the vessel. Stir the mixture. Re-cover the vessel, and record your work. Let it sit at room temperature for another 24 hours.

3. Day 3: Uncover the vessel. Add 128 grams (1 cup) flour and 128 grams (about 1/2 cup) water. Stir to

combine. Cover the vessel and record your work again. Let it sit at room temperature for 24 hours, stirring once or twice.

4. Day 4: Uncover the vessel. You should see a little action (bubbles) and it should smell pleasant, not unlike a fruity yogurt. Measure out 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Add them to the container. Stir to combine. Cover the vessel. On this day, record your work again, and mark the height of your mixture with tape on the side of your vessel. Let it sit at room temperature for 24 hours, keeping a closer watch this time around. You may see action — rising and bubble formation — within a few hours. If your mixture is in fact rising, let it rise until it nearly doubles in volume; then drop a spoonful of it in water. If it floats, you're in business. Note: Your starter might rise (and possibly fall) while you are sleeping — don't worry if you don't "catch" it at its peak. Continue on with the process.

5. Day 5: At this point, you should be observing some activity in your starter, meaning the starter should have risen slightly (perhaps doubled but perhaps not) and fallen with bubbles transforming from big to small. You'll now take a small portion of this mixture and build a new starter: Transfer 128 grams of the starter to a new jar or vessel, and add 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Stir well to combine, then cover the jar. Mark the height with a rubber band. Let sit at room temperature. Transfer the remaining starter to the fridge — this original mixture is now your sourdough discard and can be used in all sorts of recipes, see notes above. When your new starter doubles in volume, you can do one of three things:

6. Repeat this process: spoon 128 grams of starter into a new vessel and add 128 grams each flour and water. (Transfer the remaining starter to your bucket of discard.) Let the new starter rise until it doubles. Your starter will get stronger with every feeding.

7. Transfer it to the fridge if you need to take a break from the process. You can pick up where you let off when you are ready.

8. Test it out in a sourdough bread recipe.

9. Maintaining your starter: Once you have a strong, active starter on your hands, follow the steps in this post: [How to Feed, Store, and Maintain a Sourdough Starter](#).



Jalapeño Cheddar Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 2 hours | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
8 ounces cheddar
1/2 cup sliced jalapeños (fresh or pickled)

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly. When it is ready, it should be about double in size.
2. In a large bowl, combine warm water and flour until the dough forms. Cover with a damp towel and let the dough rest for 30 minutes.
3. Add sourdough starter to the top of the dough. Dimple in with wet hand.
4. Sprinkle salt on top.
5. Mix the dough with your hands for about 5 minutes to combine all the ingredients well. Cover with a damp towel or plastic wrap while resting.

Amount per serving
Serving size: 1
Calories: 79
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

6. Let rest for 30 minutes.

7. While the dough is in the bowl, grab the edge of the dough firmly and pull up, stretching it upwards. Then place the dough in your hands back into the bowl. Turn the bowl about a quarter turn and do this stretch and fold again, and again one to two more times. This is considered one set of stretches.

8. First 3 sets of stretch and folds – every 15 minutes. During the second stretch and fold, add the sliced fresh jalapeño peppers (or pickled) and shredded cheddar cheese to the middle of the dough.

9. Last 3 sets of stretch and folds – about every 30 minutes.

10. Cover bowl with a wet towel or plastic wrap and allow the dough rest until doubled.

11. Split the dough in half down the middle with a bench scraper. Be really careful not to break those bubbles.

12. Shape the first loaf into a ball by gently spinning it toward you in a circular motion creating tension against the counter. Repeat with the second loaf.

13. Set out 15-20 minutes uncovered.

14. Turn over and shape dough on a clean work surface by folding the two sides over to meet in the middle, and then the other two sides.

15. Transfer to a floured banneton (proofing basket) or bowl with tea towel, seam side up.

16. Cover with a plastic bag and proof for 12-15 hours (or longer) in the refrigerator.

17. Preheat the oven to 500 degrees. Place the dutch

oven with a lid into the oven for 1 hour.

18. Remove bread dough from the fridge and place on a piece of parchment paper.

19. Dust with flour on top to make the scoring pattern stand out more.

20. Score with a razor.

21. Place parchment paper and dough in the dutch oven and place the lid on top. Carefully place the dutch oven into the oven with oven mitts.

22. Bake for 20 minutes at 500 with the lid on.

23. Take the lid off, turn the oven temperature down to 475, and bake for an additional 25 minutes or until browned.



Mini Sourdough Loaves

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 4 | **Prep time:** 1 hour | **Cook time:** 35 mins

Ingredients

250 g unbleached all purpose
100 g freshly ground whole
wheat
125 g bread flour (can omit
and just add more to the
unbleached all purpose)
100 g mature starter (active
and bubbly)
325 g water
10 g salt

Nutrition

Amount per serving
Serving size: 1
Calories: 98

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 487mg
Total Carbohydrate: 20g
Dietary Fiber: 2g
Sugars: 0g
Protein: 4g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 4 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15–20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 4 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12–15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.



Rosemary Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
1 Tbs fresh rosemary - chopped

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. In a large mixing bowl, combine warm water, flour, sourdough starter, and salt with your hands, a wooden spoon, or dough whisk.
3. Cover with plastic wrap or damp towel and let the dough rest for 30 minutes.
4. Add chopped rosemary before performing the stretch and fold technique.
5. Stretch and folds are accomplished by grabbing the edge of the dough and pulling it up, gently shaking it as it stretches upwards. Next, push the stretched

Amount per serving
Serving size: 1
Calories: 78
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

dough back into the center. Turn the bowl about a quarter turn and do this process again, turn the bowl and repeat. Complete the stretch and fold a total of 3-4 times. This is considered one round, repeat for a total of 6 rounds. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a lid or plastic wrap and allow the dough to rise until doubled in a warm place.

7. Place dough on a clean work surface.

8. Split the dough in half down the middle with a bench scraper. Try to be careful not to break any of the bubbles.

9. Shape into a ball by gently spinning it toward you in a circular motion.

10. Set out 15-20 minutes uncovered. This allows a skin to develop.

11. Turn over and shape.

12. Transfer to floured banneton or a bowl lined with a tea towel (I like to use rice flour). Another option is an oiled bowl. Cover with plastic and proof for 12-15 hours in the refrigerator.

13. The next morning, preheat the dutch oven on 500 for 1 hour.

14. Remove dough from the fridge immediately before scoring and baking.

15. Dust with flour on top to make the scoring pattern stand out more.

16. Score the top of the dough with a razor or lame. Place the dough on a piece of parchment paper for best results and transfer to the dutch oven. Careful it is hot.

17. Bake for 20 minutes at 500 with the lid on.

18. Turn the oven temperature down to 475, remove the lid, and bake an additional 25 minutes or until browned.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Seedy Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 | **Prep time:** 10 mins | **Cook time:** 1 hour

Ingredients

Dry Ingredients

- ☐ 220 g All Purpose Flour
- ☐ 20 g Baking Powder (1 tbsp)
- ☐ 5 g Salt
- ☐ 45 g Poppy Seeds
- ☐ 45 g Sesame Seeds
- ☐ 45 g Flax Seeds
- ☐ 45 g Pumpkin Seeds
- ☐ 45 g Rolled Oats

Wet Ingredients

- ☐ 150 g Sourdough Starter (or sourdough starter discard)
- ☐ 2 Eggs

Directions

1. Preheat your oven to 180C (350F) and line a loaf pan with parchment paper (or grease with butter). I've used a glass pan measuring 1.5L 28cm x 11cm or 1.6QT 11.1" x 4.5" to bake this, but it works very well in a metal or aluminium tin also.
2. To a large mixing bowl, add all of the dry ingredients (all purpose flour, baking powder, salt, poppy seeds, sesame seeds, flax seeds, pumpkin seeds and rolled oats). Mix well to combine and set aside.
3. Now take another mixing bowl and add all of the wet ingredients to the bowl (sourdough starter, eggs, maple syrup, natural yogurt, whipping cream, EVOO and brown sugar). Whisk to combine and form a runny liquid where the sugar is completely dissolved.

- ☐ 50 g Maple Syrup (can sub with 50g of honey)
- ☐ 100 g Natural Yogurt
- ☐ 100 g Whipping Cream (can sub with coconut cream)
- ☐ 75 g Extra Virgin Olive Oil
- ☐ 140 g Brown Sugar

4. Pour the wet ingredients onto the dry ingredients. Gently stir to moisten the dry ingredients with the wet ingredients. Do not over mix. You just want to moisten the dry ingredients.

5. Pour the batter into your prepared loaf pan and place in the oven for 1 hour or until the top is golden brown and a toothpick comes out clean.

6. When the seedy sourdough breakfast loaf is done, remove from the oven and allow the loaf to cool in the pan for 5 to 10 minutes. Then transfer to a wire rack to fully cool.

7. Notes

8. Seeds - I have used 45g each of poppy, sesame, flax and pumpkin seeds. You can use any seeds you like. Sunflower seeds, hemp seeds and chia seeds all work well as alternatives.

9. Maple Syrup - you can use equal amounts of honey if you prefer.

10. Olive Oil - you could use any light flavored vegetable oil if you prefer, but I find the flavor is better with olive oil.



Soft Sourdough Dinner Roll Recipe

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 30 mins | **Cook time:** 30 mins

Ingredients

100 g Sourdough Starter (fed and bubbly)
200 g Whole Milk
80 g Water
500 g All Purpose Flour ((see notes for using Bread Flour))
40 g Sugar
50 g Butter (Melted)
10 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2546
Total Fat: 52g

Directions

1. Add the milk, melted butter, water, sugar and salt to the bowl of your stand mixer. Mix the ingredients together so that the sugar and salt are dissolved and the butter is mixed through the milk. It won't take long, like 30 seconds - you just don't want gritty sugar and salt through your dough.
2. Now add your flour and sourdough starter to the liquid in the bowl. Mix the flour and sourdough starter through the liquid so it just comes together.
3. Depending on the type of mixer you're using, you may need to add your dough hook on for the next step. You want to knead the dough using your stand mixer until it forms a silky, slightly tacky dough. The dough is enriched with butter and milk so will be glossy. It will generally come away from the sides of the bowl when

Saturated Fat: 30g
Cholesterol: 128mg
Sodium: 4335mg
Total Carbohydrate: 450g
Dietary Fiber: 14g
Sugars: 51g
Protein: 61g

it's done. It can take anywhere from 3 to 8 minutes depending on the type of stand mixer you're using.

4. Bulk Ferment: Once the dough is sufficiently kneaded you need to let it ferment and rise. You can leave it in your stand mixer bowl for this (saves washing up) or you can transfer it to another bowl if you like. Cover the bowl with plastic or a damp tea towel and let it bulk ferment. As always, the time it takes will depend on your starter and the temperature in your home. You want it to come to just under double. This is an enriched dough and will take a lot longer to bulk ferment than regular sourdough. On a side note - do not worry about leaving your dough out when it has milk and butter in it. Sourdough starter bacteria is wonderful stuff and it will not go bad - even if you leave it on your counter overnight. I do this often and I promise it will be absolutely fine.

5. Once your dough has risen you need to shape it into the rolls. This recipe will give you 12 rolls around 80g in weight. To shape the dough, tip it onto your counter (you won't need flour as it won't be a sticky dough). Using a metal dough scraper, cut the dough into 12 pieces. I like to use a scale to ensure that all the pieces are exactly the same. Gently shape each piece of dough into a round ball. Arrange the dough balls into a parchment lined tin or an oiled baking dish. They need to be just touching each other in the tin.

6. Second Rise: Cover the tin with a tea towel and allow the rolls to double in size. They will look puffy and squished - this is good! It will generally take around 2 hours for them to double - but of course will take longer if your house is cold (ideally you want to put them someplace warm).

7. Baking The Rolls: Once the rolls have doubled, spray liberally with water. Place the rolls into a cold oven set to 180C (350F) and bake for around 30 minutes. You'll know they're done when they are golden on top. Take them out of the oven and brush immediately with melted butter (this is completely optional but gives your rolls a lovely sheen). Once cooked, place your rolls onto a cooling rack to cool slightly before tearing apart and enjoying them! (As always, you know your oven, so

if you need to adjust the temperature for your oven, go right ahead) - see notes below.



Stand Mixer Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks

Prep time: 10 mins

Ingredients

-
- Bread Flour - 450g (about 4 cups)
- Water - 275g (about 1 1/4 cups)
- Sourdough Starter - 100g (about 1/3 cup)
- Salt - 10g (about 1 1/2 tsp)

Directions

Feeding the Starter • The night before you plan to make the dough, take 25 grams of sourdough starter out of the fridge. Add 50 grams of water and 50 grams of bread flour to the jar of leftover starter.

- Mix everything together until no dry bits of flour are left. Cover up the jar of starter and let it rise at room temperature overnight, or for 6-8 hours, until it doubles in size.

Mixing the Dough • Attach the bread hook attachment to your stand mixer. Then, to the bowl of the stand mixer, add 275 grams of water, 100 grams of active sourdough starter, 10 grams of salt, and 450 grams of bread flour.

<https://grantbakes.com/wp-json/mv-create/v1/creations/23/print>

12/27/23, 6:31 Page 1



Strawberry Cream Cheese Cobbler With Sourdough

Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 6 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

3/4 cup all purpose flour (104 g)
1/4 cup sourdough starter (57 g)
3/4 cup milk (183 g)
1/2 cup butter (113 g)
3/4 cup organic cane sugar (157 g)
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
2 cups strawberries - quartered
4 ounce package cream

Directions

1. In a large bowl, mix together flour, sourdough starter, and milk until well combined. Cover and ferment for 8-24 hours.
2. Preheat oven to 350 degrees.
3. Melt the butter.
4. To your sourdough mixture, sprinkle in baking soda, baking powder, salt, and sugar. Mix well.
5. Quarter strawberries.
6. Pour the melted butter into a 9" X 9" baking dish or

cheese
1 egg yolk
1/4 cup sugar (52 g)
1/2 teaspoon vanilla

Nutrition

Amount per serving
Serving size: 1
Calories: 337
Total Fat: 18g
Saturated Fat: 11g
Cholesterol: 70mg
Sodium: 499mg
Total Carbohydrate: 42g
Dietary Fiber: 1g
Sugars: 29g
Protein: 4g

10" cast iron skillet. (If you're making it in a skillet, it's a good idea to just melt the butter in it!)

7. Pour the sourdough topping mixture over melted butter.

8. Next, arrange the quartered strawberries on top in one layer.

9. In a medium bowl or the bowl of a stand mixer, add softened cream cheese, egg yolk, sugar and vanilla. Whisk together.

10. Dollop on top of the strawberries.

11. Place in the preheated oven and bake for 40 minutes until it starts to turn golden brown.

12. Allow to cool for a few minutes. Serve with whipped cream or a scoop of ice cream.



Homemade Ricotta Cheese Recipe

Side Dish • Bread sourdough, Cheese, Sauce • Vicky Fairbanks
www.pantrymama.com

Prep time: 10 mins | **Cook time:** 30 mins

Ingredients

2 liters whole milk ((half gallon))
5 g salt ((1/2 teaspoon))
45 g lemon juice ((or good quality vinegar) (3 tablespoons))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 1247
Total Fat: 66g
Saturated Fat: 38g
Cholesterol: 248mg
Sodium: 2722mg
Total Carbohydrate: 99g

Directions

1. Pour the milk into a heavy based pot and allow it to heat slowly on the stove top. You don't want the milk to boil. It needs to come to around 185 F (if you don't have a thermometer, see recipe notes for knowing when the milk is hot enough).
2. Add salt to the milk during the heating process and stir through.
3. Once the milk is at temperature, turn the heat down to low and pour in the lemon juice or vinegar. Gently agitate the milk to ensure the lemon juice is well distributed and then allow the mixture to remain on the heat for around one to two minutes. Do not let the milk boil, it should just be gently simmering.
4. Remove it from the heat now and cover with a dish

Dietary Fiber: 0.1g
Sugars: 100g
Protein: 68g

towel. Allow it to sit for around 20 minutes to allow the curds to fully separate from the whey. If you put a spoon into the mixture, you'll see the curds sticking to the spoon and the liquid will be a yellowy color - this is the whey.

5. Once the mixture has sat for 20 to 30 minutes, it's time to separate the curds - which is the ricotta cheese - from the whey. You don't want to throw the whey away (check the notes for ways in which you can use this). Sit a ricotta basket or cheesecloth over a jug or bowl and carefully pour the ricotta over the basket so that the ricotta is caught in the basket and the whey drains through. See notes for options what to use as a strainer.

6. Once the ricotta is separated from the whey, allow it drain for a further hour. If you like wet ricotta, an hour should be enough. If you prefer a firmer, drier ricotta, allow it to sit for two to three hours, or even overnight in the fridge. You'll find you get a lot more whey drain out this way.

7. Store the ricotta in an airtight container or jar in the fridge for up to one week. The whey can be stored in an airtight, clean jar in the fridge and used in many different recipes (see notes).



Spinach Pie

Main Dish • Bread sourdough, Casserole • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 30 mins | **Cook time:** 45 mins

Ingredients

4 tablespoons salted butter
1 large onion
3 cloves garlic, minced
2 10 oz. packages frozen spinach, thawed
4 eggs
1 cup Gruyere cheese, shredded
1/2 cup parmesan cheese, grated
1 teaspoon salt
1/2 teaspoon pepper
1 recipe sourdough puff pastry or package of store-bought puff pastry
Egg wash: 1 whole egg or egg

Directions

1. Create puff pastry dough if making it from scratch.
2. Thoroughly remove excess liquid from thawed spinach. Personally, I've found the best way to be lining a colander with a tea towel, adding the spinach, and wringing the excess water out by hand.
3. In a large skillet over medium heat, melt butter and saute onion until translucent. Add minced garlic and cook until fragrant. Remove from heat.
4. In a medium bowl, whisk eggs and add cheeses, salt and pepper.
5. Add strained spinach and stir to combine.

white mixed with 1
tablespoon water

Nutrition

Amount per serving

Serving size: 1

Calories: 284

Total Fat: 19g

Saturated Fat: 9g

Cholesterol: 174mg

Sodium: 711mg

Total Carbohydrate: 14g

Dietary Fiber: 3g

Sugars: 2g

Protein: 15g

6. Lightly grease your baking dish.

7. Divide pastry dough into two parts, rolling the bottom piece out large enough to fit the bottom and sides of your baking dish.

8. Fill with spinach mixture.

9. Roll out second pastry crust to top the dish.

10. Seal the edges with a fork, then cut a few slits in the top.

11. Brush with egg wash.

12. Bake for approximately 45 minutes at 350 degrees, until the top layer of pastry is golden brown and bubbles appear.

13. Allow to cool for 5 to 10 minutes to set. Enjoy!



Whipped Ricotta Dip

Side Dish • Bread sourdough, Cheese, Sauce • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 people | **Prep time:** 10 mins

Ingredients

350 g Ricotta ((store bought or homemade))
30 g Honey ((plus extra to serve))
2 cloves Garlic ((crushed))
4 g Salt
15 g Olive Oil ((plus extra to serve))
Fresh Herbs ((thyme, rosemary, parsley, chives etc))

Directions

1. Add all of the ingredients to a food processor or Thermomix and whip until light and creamy and the herbs are well distributed. You can use a stand mixer if you don't have a food processor, but you'll need to finely chop the herbs and garlic first.

Nutrition

Amount per serving
Serving size: 1 serving

Calories: 842
Total Fat: 60g
Saturated Fat: 31g
Cholesterol: 179mg
Sodium: 1847mg
Total Carbohydrate: 37g
Dietary Fiber: 0.2g
Sugars: 26g
Protein: 40g



Sourdough Sausage Balls

Appetizer • Bread sourdough, Pork • Vicky Fairbanks
www.pantrymama.com

Serving size: 55 Balls | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

150 g All Purpose Flour
20 g Baking Powder ((1.5
tbsp))
1 tsp Salt ((5g))
1 tsp Pepper ((3g))
1 tsp Dried Parsley ((can sub
for chives or other herb of
your choice))
1 tsp Garlic Powder
1 tsp Onion Powder
500 g Pork Sausage ((or hot
sausage or beef sausage))
100 g Parmesan Cheese
((finely grated))
300 g Sharp Cheddar Cheese
((aged cheddar, grated))

Directions

1. Preheat your oven to 185C (365F) and line two baking trays with parchment paper.
2. Add the all purpose flour, baking powder, salt, pepper, dried parsley, garlic powder and onion powder to a large mixing bowl and mix well to ensure all of the spices are well distributed through the all purpose flour.
3. Now, add the pork sausage, parmesan cheese, sharp cheddar cheese, sourdough starter and melted butter to the same bowl and mix all of the ingredients through with the flour mixture. I find it easiest to use my hands for this, but you can of course use a wooden spoon or spatula if you prefer. The mixture will be quite dry and crumbly - but don't panic, that's what it's meant to be like.

150 g Sourdough Starter ((or
sourdough starter discard))
60 g Butter ((Melted))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 78
Total Fat: 6g
Saturated Fat: 3g
Cholesterol: 16mg
Sodium: 253mg
Total Carbohydrate: 3g
Dietary Fiber: 0.1g
Sugars: 0.04g
Protein: 4g

4. Use a tablespoon or cookie scoop to roll the mixture into balls (I made mine around 25g each).

5. Place the balls on the baking trays you prepared earlier leaving a little space between each.

6. Bake for 20 minutes at 185C (365F). They will be a little crunchy on the outside and nice and moist in the middle.

7. Serve the sourdough sausage balls with your favorite dip!



Kate's Soft Sourdough Master Recipe - Venison for Dinner

Side Dish • Bread sourdough
venisonfordinner.com

Serving size: Servings 12 servings | **Cook time:** 45 mins

Ingredients

Pre-Ferment

½ cup sourdough starter it needs to have doubled, but can be falling and needing to be fed, it does not need to be at 'optimal bread baking state'

½ cup warm water

⅔ cups all-purpose flour

Dough

Pre-ferment from above

1 tablespoon butter, coconut oil or olive oil

1 tablespoon honey sub 1 tablespoon honey for 1

Directions

1. I recommend reading the blog post before the recipe, there is some different steps here that may feel confusing, but are explained in the post. Happy Baking!

2. Pre-ferment

3. Mix the pre-ferment of sourdough starter, flour, and water up 8-24 hours before you want to bake. The longer beforehand, the more sour your end product will be. If I plan to mix the dough in the morning, I make it before bed. Cover with plastic wrap or a plastic bag and let sit on the counter.

4. To Make the Dough

tablespoon maple syrup or 2
tablespoon sugar
1 teaspoon salt
¾ cup milk (save buttermilk
from making butter for this if
you have it!) sub non dairy
milk or yogurt/cultured
buttermilk watered down to
to milk consistency.
2 ¼-2 ¾ cup all purpose flour
Butter to brush crust after
baking

5. Melt butter, honey, and salt on low in a saucepan. When it's melted and combined, turn off the heat, add your milk, and stir to combine. With a thermometer or your finger, test the temperature of the mixture. By thermometer, it should be no more than 105F. By your finger...you should be able to comfortably hold it in for 10 seconds. If it's not this warm, turn the heat back on to warm it. If I use a heavy bottom pot, there is enough residual heat to heat the milk, if I use something like a thin enamel pot, there isn't.

6. Add the warm liquid to your mixer (or bowl you plan to mix the dough in) and add your pre-ferment.

7. Stir to combine; it's not going to combine super well until you start adding flour.

8. Add your flour, starting on the low end, and mix the dough, adding more flour as needed just until it's combined, but not a cohesive, nice dough.

9. Let sit 15-30 minutes, then knead the dough.

10. This dough takes more kneading than most- my mixer kneads on low for 10 minutes, so if kneading by hand, you're going to knead about 10-15 minutes.

11. If the dough sticks to the bowl or your hands, add a little more flour, but try not to add too much. It's not a stiff dough, it's on the softer side. Try wetting your hands/counter for kneading if it's sticking and you've already added a lot more flour.

12. Bake in One Day Method

13. Cover your dough with plastic wrap or a plastic bag and let rise 2-3 hours until it looks like it's kind of doubled (don't overthink it, as long as it's 1.5'd its original size).

14. Overnight Method (see notes)

15. Cover your dough with plastic wrap or a plastic bag and let sit overnight. It will be gigantic and beautiful in the morning. Skip the second rise with the overnight method. see notes

16. For Bake in One Day Method: Continue as Below

17. Punch your dough down, give it a few kneads. Yes, you are letting it rise twice before shaping. For more on this, read the blog post above the recipe card.

18. Cover with plastic wrap or a plastic bag and let sit 2-3 hours until it's doubled. To test if your dough has doubled, dip your finger in flour and poke the dough. If the dough bounces back- it's got more to give and needs to keep rising. If the dough stays indented, it's given all it has to give and you can proceed.

19. To Shape your Loaf

20. If you're using this recipe for French Bread, Cinnamon Buns, or Normal Buns, this is where you switch over to that recipe. To use as sandwich bread, proceed as follows.

21. Dump your dough onto a lightly floured counter, press out with your hands to make a rectangle roughly the size of your two hands flat, side by side (roughly 6"x10"). Fold the dough like you were folding a piece of paper to go in an envelope, flip seam side down and let rest 10 minutes.

22. This is called a bench rest or par-shape. It helps your dough keep shape in its final shape and your loaf of bread will be taller.

23. After ten minutes, flip the dough seam side up, flatten out to the same size. This part is funny to describe but fold your rectangle so it's now a triangle, and then starting at the point of the triangle roll it inwards. When it's all rolled up, tuck any non-conforming parts in to make it a good size to fit in your loaf pan. Pinch the seam together, flip seam side down onto a piece of parchment paper. Pop it into your loaf

pan.

24. Cover with a tea towel and let rise 2-3 hours, until it's doubled. If your house is like REALLY cold- 60F or lower...I suggest turning your oven on for a minute or two (put a cast iron pan in there to hold some heat!), turn oven off, then put covered loaf pan in the oven to rise.

25. When it's doubled and ready to bake, (don't forget to take it out of the oven!) preheat oven to 375F.

26. Slash the top of the dough with a sharp knife to allow for expansion.

27. Bake for 20 minutes, flip around and bake another 20 minutes.

28. After the second round of 20 minutes (40 min total) check the internal temp of your loaves- this is the most reliable way to know your bread is ready. Your bread should be 190-200F, if not put it in for another 5 minutes.

29. When your bread is done, take it out of the oven, leave it in the loaf pan to cool, and brush butter on the top. This can be melting and using a brush or just rubbing a stick of butter over the top. This step is technically optional but it REALLY makes a nice soft crust that stays soft.

30. Now the easy part...enjoy your bread! I prefer to slice it all right away. Anything you wont eat within 2-3 days pop in freezer in a bag once its cooled.

31. Notes

32. OVERNIGHT TWEAKS - In my extensive testing of this recipe, I have found if you are doing an overnight rise, you can skip the autolyze rest before kneading AND skip the first punch down and rise. Just let mix, knead, let it rise, punch down and shape in the morning.

33. EXCESS EGGS IN YOUR HOME?! You can swap $\frac{1}{4}$ cup of milk for an egg! Add the egg in step 3. It adds an awesome boost to your dough and when you've got extra eggs, why not?!



Same Day Sourdough Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
therosehomestead.com

Prep time: 10 mins | **Cook time:** 40 mins

Ingredients

1 cup lukewarm water
1 cup active/fed sourdough starter
1/4 cup olive oil
1 1/2 tsp salt
3-4 cups flour (I use freshly milled hard white wheat) (can use store bought whole wheat or unbleached all purpose)

Directions

1. In the bowl of a stand mixer, add water, sourdough starter, olive oil, salt and 3 cups of the flour.
2. Start mixer, add remaining flour 1/4 cup a time until the dough releases from the mixing bowl.
3. Knead 6-8 minutes.
4. Shape dough and place in greased loaf pan, covered.
5. Place in a warm place to rise for 4-8 hours depending on the temperature of your home.
6. Once the dough tops over the pan, preheat the oven to 350 degrees F.

7. Bake for 40 minutes.



Sourdough Discard Pretzel Bites

Snack • Appetizers and Snacks • Vicky Fairbanks
www.thisjess.com

Serving size: Servings 8 servings | **Prep time:** 10 mins | **Cook time:** 15 mins

Ingredients

For the Dough

- ☐ 1 cup + 2 Tablespoons warm water
- ☐ 1 Tablespoon dark brown sugar
- ☐ 2 teaspoons kosher salt
- ☐ 1 ¼ teaspoons active dry yeast
- ☐ 200 grams (about ¾ cup) sourdough discard unfed, at room temperature
- ☐ 567 grams (about 4 cups) all-purpose flour
- ☐ 4 Tablespoons unsalted butter melted

For Boiling

Directions

1. Combine the warm water (1 cup + 2 Tbsp), dark brown sugar, and kosher salt in the bowl of a stand mixer. Sprinkle the yeast on top and let sit for 5 minutes or until the yeast begins to foam. If the yeast does not foam, your yeast is dead and you'll need to start again with fresh yeast.
2. Add the sourdough discard, flour, and melted butter and mix using the dough hook attachment until well-combined. If needed, add more flour or water (1 Tablespoon at a time) to reach your desired dough consistency. Change to medium speed or knead by hand for 4-5 minutes until a smooth dough forms. The dough should not be sticky.
3. Shape the dough into a ball and transfer to a large, oiled bowl. Cover with plastic wrap and let rise for

- ☐ 10 cups water
- ☐ $\frac{2}{3}$ cup baking soda

For Topping

- ☐ 1 egg yolk beaten with 1 Tablespoon water to make an egg wash
- ☐ flaky sea salt
- ☐ everything bagel seasoning

For the Dough

- ☐ 1 cup + 2 Tablespoons warm water
- ☐ 1 Tablespoon dark brown sugar
- ☐ 2 teaspoons kosher salt
- ☐ 1 $\frac{1}{4}$ teaspoons active dry yeast
- ☐ 200 grams (about $\frac{3}{4}$ cup) sourdough discard unfed, at room temperature
- ☐ 567 grams (about 4 cups) all-purpose flour
- ☐ 4 Tablespoons unsalted butter melted

For Boiling

- ☐ 10 cups water
- ☐ $\frac{2}{3}$ cup baking soda

For Topping

- ☐ 1 egg yolk beaten with 1 Tablespoon water to make an egg wash
- ☐ flaky sea salt
- ☐ everything bagel seasoning

about 1 hour, or until doubled in size.

4. Preheat the oven to 450°F. Line 2 half-sheet baking trays with parchment paper and set aside. Bring 10 cups of water and $\frac{2}{3}$ cup baking soda to a boil in a large pot.

5. In the meantime, turn the dough out onto a smooth, dry work surface (no need to flour or oil, you'll want some traction). Divide into 8 equal-sized pieces. Roll each piece into a 12-14 inch rope. Cut the rope into bite-size pieces about 1 $\frac{1}{2}$ -inches long. Roll each piece of dough into a ball (roughly the size of a quarter) and place on the prepared baking pan.

6. Place the pretzel bites in the boiling water mixture for about 30 seconds. Remove using a slotted spatula or spoon and spread on the baking sheet so they're not touching and have room to expand. The bites will be easier to spread while they're still wet; they'll become stickier as they dry.

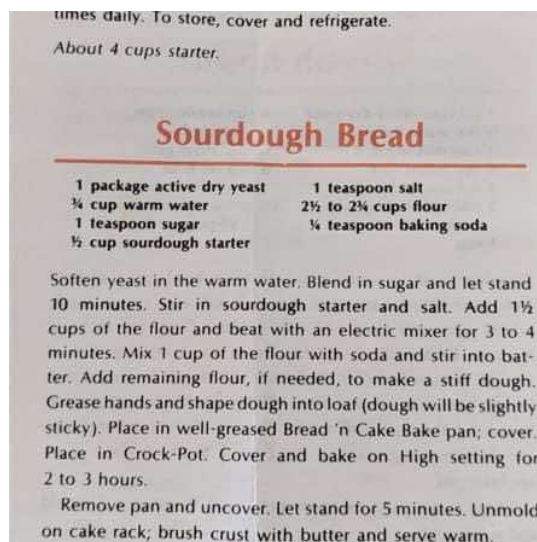
7. Lightly brush each pretzel bite with egg wash* and sprinkle with your chosen toppings (flaky sea salt, everything bagel seasoning, etc.)

8. Bake until golden brown, approximately 13-15 minutes. Transfer to a cooling rack to cool fully. Serve with a mustard or your favorite dipping sauce.

9. Notes

10. You do not need a stand mixer to make this dough. You can also combine the dough ingredients in a large bowl and mix with a wooden spoon.

11. *If you want to make Cinnamon Sugar Sourdough Discard Pretzel Bites, omit the egg wash and bake as directed. Let the pretzel bites cool completely. Brush with melted, unsalted butter and toss in a cinnamon sugar mixture ($\frac{1}{4}$ cup granulated sugar + 1 teaspoon ground cinnamon).



Sour dough starter

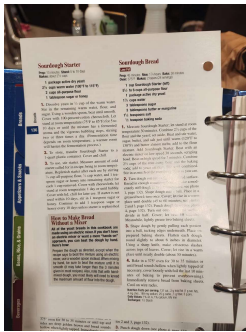
Side Dish • Bread sourdough • Vicky Fairbanks

Ingredients

Directions

My mother gave me my Nina's sourdough recipe and it's a lot like this one! So I made it and then I have my true sourdough starter that I use. With my Nina's recipe I made it up and then kept in the fridge 3-5 days, took it out and added instant potatoes, sugar, and warm water then leave it out for 8-12 hours then I use the starter, sugar, water, oil, flour and make my bread and put the starter in the fridge then repeat.. if I don't cook with it then I take a cup of the starter out every 3-5 days after feeding it and throw it out and put the starter back in the fridge. My kids prefer my Nina's recipe over actual sourdough

Photos





Sourdough Bagels

Snack • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 25 mins | **Cook time:** 30 mins

Ingredients

½ cup sourdough starter,
bubbly and active (113
grams)
1 cup water (236 grams)
2 tablespoons honey (21
grams)
2 teaspoons salt (10 grams)
4 cups unbleached all
purpose flour (560 grams)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar

Nutrition

Amount per serving

Directions

1. Add sourdough starter, water, honey, salt, and two cups flour to a stand mixer.
2. Mix until it comes together, about 10 minutes on low speed. The dough will be really stiff and difficult to incorporate.
3. Add remaining flour, half a cup at a time. Use a dough hook and knead until it is smooth and pliable.
4. Cover dough with wet tea towel, plastic wrap, or beeswax wrap and allow to ferment for 8 to 12 hours.
5. After fermentation, divide into 8 equal pieces.
6. Roll the dough into balls, flatten them down a bit,

Serving size: 1
Calories: 283
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 1004mg
Total Carbohydrate: 61g
Dietary Fiber: 2g
Sugars: 8g
Protein: 7g

and poke a hole in the middle with your finger. Stretch the hole a bit to widen.

7. Cover with a tea towel and allow the dough to rise in a warm spot for 1-4 hours or until puffy.

8. Preheat oven to 425 degrees.

9. Bring a large pot of water to a boil and add the baking soda and sugar.

10. Using a slotted spoon, gently add bagels to the water and boil for one minute, flip, then boil for another minute.

11. Shake off excess water and dip into desired toppings (optional).

12. Place boiled bagels on parchment-lined baking sheet.

13. Bake for 20-25 minutes, or until golden on top.



Sourdough Bagels

Side Dish • Bread sourdough • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 8 | **Prep time:** 25 mins | **Cook time:** 35 mins

Ingredients

Ingredients to make ½ cup
(100 g) of Active Sourdough
Starter

1 tablespoon (15 g)
sourdough starter

⅓ cup + 1 tablespoon (50 g)
all-purpose flour

3 ½ tablespoons (50 g)
water

Bagel Dough

½ cup (100 g) active
sourdough starter

1 cup + 1 tablespoon (255
g) water

2 tablespoons (40 g) honey
or sugar

Directions

FEED YOUR SOURDOUGH STARTER

12 hours before you plan to mix the dough, add the ingredients to make ½ cup (100 g) of active sourdough starter to a clean jar. Stir until combined, loosely cover the jar and let the starter rise at room temperature. (The ingredients will create a total of 115 g active starter but, because some of it will stick to the sides of the jar during the transfer, we are making a little more than needed.) The sourdough starter is ready to use when it has doubled in size and there are plenty of bubbles on the surface and sides of the jar.

MAKE THE DOUGH

In the bowl of a stand mixer, stir together the starter, water, honey and salt with a spatula. Add the bread flour and use your hands to bring the ingredients together as best as possible. The dough will be very stiff. Place the dough hook on the mixer and mix the dough on the lowest speed for 6-7 minutes. (Or 10

2 teaspoons (10 g) fine sea salt

4 cups + 2 tablespoons (500 g) bread flour

Water Bath

6 cups water

1 tablespoon granulated sugar

Optional Toppings

sesame seeds

Everything Bagel Seasoning
salt sprinkle on top, don't dip

poppy seeds

shredded cheese

INGREDIENTS TO MAKE ½ CUP
(100 G) OF ACTIVE
SOURDOUGH STARTER

1 tablespoon (15 g)
sourdough starter

⅓ cup + 1 tablespoon (50 g)
all-purpose flour

3 ½ tablespoons (50 g) water

BAGEL DOUGH

½ cup (100 g) active
sourdough starter

1 cup + 1 tablespoon (255 g)
water

2 tablespoons (40 g) honey
or sugar

2 teaspoons (10 g) fine sea
salt

4 cups + 2 tablespoons (500
g) bread flour

WATER BATH

6 cups water

1 tablespoon granulated
sugar

OPTIONAL TOPPINGS

sesame seeds

Everything Bagel Seasoning

minutes by hand.) Cover the bowl and let rest at room temperature for 8-12 hours. (See notes for cinnamon raisin bagels.)

Line a baking sheet with parchment paper. Turn the dough out onto a clean work surface and divide into 8 equal pieces. Shape each piece into a ball. To shape the bagel, place a dough ball on the surface in front of you and use your thumb to poke a hole straight down through the middle of the dough. Pick the bagel dough up, gently shape the ring and place on the parchment paper. Repeat with remaining dough balls. Cover the dough with a towel and let rise for 30-60 minutes or until puffy. (See notes about parchment paper.)

Preheat oven to 425°F (218°C) making sure that the oven rack is in the center position. Bring 6 cups of water to a boil in a large stockpot and add 1 tablespoon of sugar. Once the bagels have finished rising, boil them for 2 minutes on each side. (Only boil 3-4 at a time, making sure not to crowd the pot.)

Use a mesh strainer to remove the bagels and let rest on the parchment paper until cool enough to handle. Once cool enough, dip one side into your choice of toppings and place back onto the parchment paper.

Bake the bagels at 425°F (218°C) for 25-28 minutes or until golden brown.

NOTES

Parchment Paper: I recommend using Kirkland brand parchment paper from Costco. I've used it for years with zero sticking issues with any of my recipes. Flour the bottom of the bagels or the parchment paper after shaping them if you have issues with sticking.

Cinnamon Raisin Bagels: Add 2 teaspoons of ground cinnamon to the dry ingredients. After kneading the dough, add ¾ cups of raisins and knead them into the dough to distribute evenly.

How to measure flour without a scale: Use a spoon to scoop the flour into a measuring cup until it is heaped on top. Take a butterknife and level off the top. This should give you the most accurate measurement for flour.

Tips for baking in warm and/or high humidity areas: Reduce the water by 50 grams in the initial mix and then slowly add the remaining water until you achieve the correct hydration level. You may need to bake the bagels a few minutes longer. This will take some trial and error!

salt sprinkle on top, don't dip
poppy seeds
shredded cheese

To Store: Keep baked bagels covered, at room temperature for up to 1 week. Storing in the fridge is not recommended.

To Freeze baked bagels: Let the bagels cool completely. Wrap bagels individually in plastic wrap and place in a freezer-safe container for up to 3 months.

To Reheat: Allow the bagels to thaw on counter, if frozen. Cut in half and heat in toaster or toaster oven.



Sourdough Bread Bowls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 35 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt

Nutrition

Amount per serving
Serving size: 1

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Calories: 195
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 973mg
Total Carbohydrate: 40g
Dietary Fiber: 4g
Sugars: 0g
Protein: 8g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 8 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15–20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 8 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12–15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor a small X at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.

18. Once cooled, cut open the top and scoop out the insides.

19. Ladle in your favorite soup and enjoy.



Sourdough Bread In A Bread Machine

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 7 hours

Ingredients

1 1/4 cup water
1/4 cup unsalted butter,
melted
4 cups bread flour
2 tablespoons granulated
sugar
1/2 tablespoon salt
1/2 cup sourdough starter,
bubbly and active

Nutrition

Amount per serving
Serving size: 1
Calories: 225
Total Fat: 5g

Directions

1. Add the water and melted butter to the bread machine.
2. On top of that add the bread flour, sugar and salt.
3. Lastly, add the sourdough starter.
4. Use the kneading function on the bread machine. (For my machine this is function 8) Mine is set to knead for 25 minutes.
5. Optional: After the first knead cycle finishes, I press the button again and let it knead the dough one more time, for an additional 25 minute cycle.
6. Next, I just allow the dough to sit in the bread

Saturated Fat: 3g
Cholesterol: 10mg
Sodium: 267mg
Total Carbohydrate: 39g
Dietary Fiber: 1g
Sugars: 2g
Protein: 6g

machine for about 6 hours, or until the dough nearly rises to the top of the bread pan. I like to spritz the top with water a few times to make sure the dough doesn't dry out on top. (Optional , but also helps the crust to turn golden in the baking step.)

7. After the dough has risen for several hours, I go to the baking function (function 13 on my bread maker) and select the option for dark crust. This makes the bake time 1 hour.

8. Pull the bread out of the bread maker and allow to cool.



Sourdough Brownies Recipe

Dessert • Bread sourdough • Vicky Fairbanks
littlespoonfarm.com

Serving size: 16 | **Prep time:** 25 mins | **Cook time:** 35 mins

Ingredients

8 tablespoons unsalted butter
12 oz. semi sweet chocolate chips
1/2 cup dutched cocoa powder (or regular cocoa powder)
2 teaspoons vanilla extract
2 large eggs
1 egg yolk
1 cup granulated sugar
1/2 cup dark brown sugar
1/2 cup sourdough starter discard
1 cup all-purpose flour
1 teaspoon salt

Directions

1. Preheat oven to 350°F (176°C) and line a 9" x 9" baking dish with parchment paper.
2. Melt the butter in a small saucepan over low heat. Add the chocolate chips, vanilla extract and dutched cocoa powder. Stir the ingredients until the chocolate chips have melted and the mixture is smooth. Remove the saucepan from the burner and set it aside to cool down.
3. In a large mixing bowl, beat the eggs, brown sugar and granulated sugar with an electric mixer for 7-10 minutes. Add the sourdough discard and chocolate mixture to the bowl beat on low until combined. Add the flour and salt and stir with a spatula until just combined. (The batter will be very thick.)

Nutrition

Amount per serving

Serving size: 1 serving

Calories: 302

Total Fat: 15g

Saturated Fat: 9g

Cholesterol: 52mg

Sodium: 208mg

Total Carbohydrate: 39g

Dietary Fiber: 3g

Sugars: 27g

Protein: 4g

4. Pour the batter into the baking dish and smooth the top. Bake for 35-40 minutes.

5. Allow the brownies to cool completely in the pan after they come out of the oven. Remove the brownies from the pan by lifting them with the parchment paper and cut into squares.



Sourdough Carrot Cake Cookies

Dessert • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 24 cookies | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

- ☐ 160 g Butter (softened at room temperature)
- ☐ 175 g Brown Sugar
- ☐ 2 Eggs
- ☐ 5 g Vanilla Extract
- ☐ 100 g Sourdough Discard (or active sourdough starter)
- ☐ 200 g All Purpose Flour
- ☐ 8 g Baking Soda
- ☐ 1 tsp Ground Cinnamon
- ☐ 1 tsp Ground Ginger
- ☐ 3 g Salt
- ☐ 250 g Carrot
- ☐ 50 g Unsweetened Coconut Flakes

Directions

1. In a large mixing bowl, add the butter, sugar, vanilla extract and eggs and whisk together until well combined.
2. Now add the sourdough starter and whisk until the batter is light and marshmallowy.
3. Now, add all the dry ingredients to the bowl and stir together using a spatula until you have a thick, sticky cookie dough.
4. Cover the bowl with a plastic cover and place in the refrigerator for a minimum of two hours. It's fine to leave the dough up to 24 hours.
5. When you're ready to bake the sourdough carrot

☐ 90 g Raisins

☐ 180 g Rolled Oats

Vanilla Cream Cheese Glaze
(Optional)

☐ 120 g Cream Cheese
(softened at room
temperature)

☐ 5 g Vanilla Extract

☐ 100 g Powdered Sugar

☐ 20 g Milk

cake cookies, preheat your oven to 190C (375F) and line two large cookie sheets with parchment paper.

6. Use a cookie scoop to scoop out balls of dough and place them on the cookie sheets leaving 2" between each dough ball.

7. Take a flat bottomed glass or measuring cup and run it under water. Use the glass or cup to flatten each of the dough balls.

8. Bake the cookies for 20 minutes at 190C (375F) or until just golden. You want the edges to be crispy and the middles to be just set.

9. Allow the cookies to cool on the baking tray and then after 10 minutes transfer to a wire cooling rack to cool completely.

10. To Make The Glaze

11. To make the glaze, add all of the glaze ingredients to a stand mixer or food processor and blend until it's smooth and creamy. Add to a piping bag and drizzle over the cookies.

12. You can mix the glaze by hand, but it's so much easier in a food processor or stand mixer.



Sourdough Chocolate Crinkle Cookies

Dessert • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: 36 cookies | **Prep time:** 20 mins | **Cook time:** 12 mins

Ingredients

180 g Butter ((softened at room temperature))
300 g Granulated Sugar
2 Eggs
100 g Sourdough Starter ((active starter or sourdough discard))
10 g Baking Soda
2 g Salt
80 g Cocoa Powder
300 g All Purpose Flour
75 g Powdered Sugar ((for rolling the dough balls in))

Directions

1. Making the Cookie Dough
2. In a medium size bowl, cream butter and granulated sugar together until well combined (I've just used a whisk but you can use a stand mixer if you prefer).
3. Now add the egg and sourdough starter. Whisk together until the batter is light and fluffy.
4. Now, add the baking soda, salt, cocoa powder and all purpose flour and stir to create a thick cookie dough. The dough will be a bit wetter than a regular cookie dough. The cocoa powder can be a little hard to incorporate, but stick with it, it will come together.
5. Cover the bowl of cookie dough with a plastic food

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 117
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 20mg
Sodium: 134mg
Total Carbohydrate: 19g
Dietary Fiber: 1g
Sugars: 10g
Protein: 2g

cover and place into the fridge for at least 2 hours.
This dough can be left in the fridge overnight to ferment with no issues.

6. When You're Ready to Bake

7. Preheat the oven to 200C (390F). Prepare two large cookie sheets with parchment paper.

8. Using a cookie scoop, scoop out balls of dough and roll them into perfect balls. Roll each ball first into the granulated sugar and then into the powdered sugar until they are completely coated and then place onto the prepared cookie sheet. You want to leave a space between each one as they do spread out.

9. Bake the cookies for 10 to 12 minutes at 200C (390F) or until they are crinkly and just set in the middle. Remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack to cool completely.



Sourdough Chocolate Star

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

- ☐ 540 g All Purpose Flour
- ☐ 100 g Sourdough Starter can use discard
- ☐ 7 g Instant Yeast optional
- ☐ 200 g Milk Full fat, room temp
- ☐ 2 Eggs room temp (approx. 45g each)
- ☐ 100 g Butter room temp
- ☐ 50 g Sugar
- ☐ 10 g Salt
- ☐ 200 g Nutella
- ☐ 1 Egg + 1 Tbsp water For egg wash
- ☐ Icing Sugar for dusting

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes.
3. Don't worry if the mix appears dry, it will soften up once you add the butter.
4. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
5. Once the dough is smooth and pulling away from the

sides of the bowl, set it aside to rise. You want the dough to double in size.

6. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

7. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax.

8. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible.

9. Each disc should be around 25 to 30cm across (10 - 11 inches).

10. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle.

11. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

12. Spread this with $\frac{1}{3}$ of the nutella.

13. Lay the second disc on top and spread that with another $\frac{1}{3}$ of nutella.

14. Now lay the third disc on top and spread it with the remaining nutella and place the forth disc on top.

15. So you should have 4 layers of dough with 3 layers of nutella in between.

16. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

17. Now, place a small glass jar at the centre of the dough.

18. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist.

19. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge.

20. Now cut make a cut in the middle of each quarter and then a cut between each of those - making 16 cuts in total.

21. I've put a full color pictorial in the blog post above.

22. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

23. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

24. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

25. The star is cooked when the dough is golden brown.

26. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!

27. Notes

28. This recipe has been developed using a

Thermomix and can also be mixed using a stand mixer. You can knead the dough by hand, but it is much easier to use a stand mixer, particularly for the butter & salt kneading.

29. Cooking Time Notes - you will need to adjust the cooking temp/time to suit your oven. My oven burns this if I cook it above 180C so I keep it lower. I find it is generally done at the 25 minute mark. You may find yours needs a little more time. It's ok to leave it in the oven longer if it needs it, just keep an eye on it, as the enriched dough and chocolate filling will burn easily.

30. The star is baked to perfection when it's golden brown and you can see the bread in the twists is cooked through. I do not use a thermometer to check whether it's done.



Sourdough Chocolate Star Bread

Appetizer • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

540 g All Purpose Flour
100 g Sourdough Starter (can use discard)
7 g Instant Yeast (optional)
200 g Milk (Full fat, room temp)
2 Eggs (room temp (approx. 45g each))
100 g Butter (room temp)
50 g Sugar
10 g Salt
200 g Nutella
1 Egg + 1 Tbsp water (For egg wash)
Icing Sugar (for dusting)

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes. Don't worry if the mix appears dry, it will soften up once you add the butter.
3. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
4. Once the dough is smooth and pulling away from the sides of the bowl, set it aside to rise. You want the dough to double in size.

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 540
Total Fat: 20g
Saturated Fat: 14g
Cholesterol: 70mg
Sodium: 612mg
Total Carbohydrate: 77g
Dietary Fiber: 3g
Sugars: 21g
Protein: 11g

5. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

6. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible. Each disc should be around 25 to 30cm across (10 - 11 inches).

7. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

8. Spread this with 1/3 of the nutella.

9. Lay the second disc on top and spread that with another 1/3 of nutella.

10. Now lay the third disc on top and spread it with the remaining nutella and place the fourth disc on top. So you should have 4 layers of dough with 3 layers of nutella in between.

11. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

12. Now, place a small glass jar at the centre of the dough.

13. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge. Now cut make a cut in the middle of each quarter and then a cut between each of those - making

16 cuts in total.I've put a full color pictorial in the blog post above.

14. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

15. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

16. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

17. The star is cooked when the dough is golden brown.

18. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!



Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic

Side Dish • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 12 People | **Prep time:** 1 hour 30 mins | **Cook time:** 20 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm 37C)
80 g Water (Room temp)
20 g Sugar (Fine white)
30 g Butter
10 g Salt
150 g Mozzarella (Shredded)
50 g Parmesan Cheese (Shredded)
50 g Butter
5 g Garlic powder
10 g Salt

Directions

1. Add warm milk, water and sugar to the bowl of your stand mixer. Mix until the sugar is dissolved.
2. Now add the flour and sourdough starter and use the stand mixer to knead into a rough dough. Allow to rest for around 30 minutes.
3. Add the salt and butter and knead the dough until it is silky and elastic. This is such a lovely dough it should be very easy to handle.
4. Transfer the dough to a bowl and allow it bulk ferment until the dough has risen around 30%.
5. Cheese and Garlic Filling

60 g Butter
5 g Garlic Powder
20 g Parmesan Cheese
(Shredded)

Nutrition

Amount per serving
Serving size: 40 g
Calories: 321
Total Fat: 15g
Saturated Fat: 9g
Cholesterol: 41mg
Sodium: 910mg
Total Carbohydrate: 35g
Dietary Fiber: 1g
Sugars: 3g
Protein: 11g

6. While the dough is fermenting, it's time to make the filling for the bread rolls.

7. Add mozzarella, parmesan, butter and garlic to a food processor and blitz until it forms a thick paste. Place this into the fridge to chill until you need it.

8. Shaping & Filling the Bread Rolls

9. Once the dough has finished the bulk ferment, you will need to shape and fill the bread rolls with the garlic cheese filling.

10. Weigh out the dough into whatever size balls you'd like. I've done them at 40g.

11. Take each piece of dough and add a small ball of filling (approx. 7g) to the centre. Pinch the dough around the filling and gently roll into a ball.

12. Once you have filled and shaped all of the bread rolls, arrange them on a tray to form the shape of a Christmas tree. Cut out a star if you like and elongate one of the rolls to form the trunk.

13. Cover the Christmas Tree and allow the rolls to proof and get nice and puffy. See notes for using the fridge for proofing.

14. Baking the Christmas Tree

15. Preheat the oven to 180C/356F.

16. Take the ingredients for the garlic butter topping and blend together. Using a pastry brush, lightly brush a little onto each bread roll (save the rest for when the Christmas Tree comes out of the oven).

17. Bake the Christmas Tree at 180-C/356F for approximately 20 minutes or until the rolls are golden brown.

18. Take the Christmas Tree out of the oven and brush on the rest of garlic butter topping so that it melts into the rolls. Sprinkle with fresh rosemary or whatever herbs you would like.

19. Transfer onto a cooling rack and allow to cool a little before serving (you want it to be warm but not scalding hot).

20. Serve with Marinara Sauce for dipping.



Sourdough Ciabatta

Side Dish • Bread sourdough • Mexican food
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

1 cup bubbly and active
sourdough starter (227
grams)
2 cups water (472 grams)
1 tablespoon salt (17 grams)
4 ½ cups bread flour (630
grams)

Nutrition

Amount per serving
Serving size: 1
Calories: 332
Total Fat: 2g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 798mg

Directions

1. Feed sourdough starter 4-12 hours before starting the sourdough ciabatta dough.
2. Gently combine the starter, water, salt and flour in a large mixing bowl. Allow the dough to rest for 30 minutes to autolyse.
3. Perform three series of stretch and folds each 30 minutes apart. (Make sure to cover the bowl with plastic wrap, foil, or a damp tea towel in between so the dough doesn't dry out.)
4. To do this, first stretch the dough up about 6 -12 inches on one side, and then push it in to the center of the dough. Turn the bowl a quarter turn, and repeat the process, turn a quarter turn, repeat the stretch and fold.

Total Carbohydrate: 67g
Dietary Fiber: 3g
Sugars: 0g
Protein: 11g

5. Cover the bowl with a damp tea towel, and allow it to rise until doubled. The time this takes will depend on the temperature of your house and how active your starter is. For me, this usually takes about 4 hours.

6. Transfer the dough to the refrigerator and allow it to ferment for 12-24 hours.

7. The next day, slide the dough out of the bowl and onto a floured work surface. Be careful not to deflate the bubbles.

8. Gently shape the dough into a rectangular shape, and dust the top with flour.

9. Divide the dough into 8 equal pieces by cutting it down the middle lengthwise and then making three cuts on each side.

10. Use the bench scraper to gently transfer the rolls to parchment paper.

11. Cover with a tea towel and allow to rise 1-2 hours.

12. Preheat pizza stone at 475 and put a cast iron skillet on the bottom rack.

13. Add a bit of water to the cast iron skillet on the bottom rack for steam (this helps the crust to develop a golden color and give it an extra-crusty crust).

14. Slide the loaves onto the pizza stone (with the parchment paper) or a large baking sheet, and place into the hot oven.

15. Bake for 25 minutes or until the crust is golden.

16. Move to a cooling rack to cool.



Sourdough Cibatta Rolls Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 6 cibatta rolls | **Prep time:** 2 hours 15 mins | **Cook time:** 20 mins

Ingredients

100 g Sourdough Starter
360 g Water
12 g Salt
450 g Bread Flour ((or you can use all purpose flour))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 286
Total Fat: 1g
Saturated Fat: 0.2g
Sodium: 780mg
Total Carbohydrate: 58g
Dietary Fiber: 2g
Sugars: 0.2g

Directions

1. Feed Your Sourdough Starter Traditional cibatta bread is made using a preferment or biga. In this sourdough cibatta recipe, your sourdough starter is the preferment, so ensure your sourdough starter is active and at room temperature. It should be fed within 6 to 8 hours of making your sourdough cibatta bread.

2. Mix the Dough In a large mixing bowl, combine 100g of sourdough starter and 360g of water until the sourdough starter is well dissolved. Then add the flour and salt and mix until all the ingredients come together into a shaggy dough.

3. Autolyse Cover the bowl with a plastic cover or damp cloth and let the dough rest for about 30 minutes to 1 hour. This autolyse process allows the flour to fully hydrate.

Protein: 9g

4. Stretch and Fold Over the next 2 hours, you will need to gently stretch and fold the dough. Try to do 2 to 4 sets of stretches and folds during this 2 hour period. To fold, wet your hands and lift one side of the dough, stretch it, then fold it over the center. Repeat with all four sides of the dough.

5. Bulk Fermentation Cover the bowl and let the dough sit at room temperature until it rises around 50%. This is a very high hydration dough so it won't take as long as a regular sourdough loaf.

6. Once the dough has risen, gently pull the edges of the dough into the centre to create a sticky ball. Cover and place in the fridge for around 8 to 12 hours (you can leave it up to 24 hours if you like, but I find I get best results from 12 hours).

7. Divide and Shape When you are ready to shape the sourdough cibatta dough, take the bowl out of the fridge. Generously dust a clean surface with all purpose flour. Use a silicone dough scraper to flip the sourdough cibatta dough out onto the floured countertop with the sticky side on the top. Gently pull the dough out into a rough rectangle. It definitely doesn't have to be perfect, this is rustic Italian bread. Generously cover the top of the dough surface in flour (this will help with the next step). Use a metal dough scraper to cut the dough into 6 fairly even pieces. Alternatively, you can cut the dough down the middle and create two equally shaped loaves.

8. Final Proof Take a baking peel or pizza peel and generously cover it in all purpose flour. If there are any odd shaped rolls, you can gently pull the edges together to neaten them up, or just leave them as they are. Sprinkle the top of the rolls with a generous amount of flour and gently transfer them to the prepared baking peel. Allow the sourdough cibatta rolls to proof at room temperature until they have visibly puffed up and developed a slightly airy texture. Remember you were working with cold dough, so this might take a bit longer than you'd expect. I don't cover my sourdough cibatta rolls while they proof, but you can if you want to. I just put a fly net dome over them

to stop the flies, but that's it.

9. Preheat the Oven When your sourdough cibatta rolls are ready to bake, preheat your oven to 475°F (245°C) with a baking stone placed on the middle rack. See notes for information about steam for this bake.

10. Baking When you're ready, carefully transfer the cibatta rolls to the hot baking stone in the oven (if you've added enough flour they should easily slide across). Bake for about 20 minutes, or until the rolls are golden brown and have a crisp crust.

11. Cool and Enjoy Allow the ciabatta rolls to cool on a wire rack. Once cooled, they're ready to be enjoyed with your favorite spreads or as sandwich rolls.



Sourdough Cinnamon Raisin bread

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 40 mins | **Cook time:** 40 mins

Ingredients

- ☐ 100 g Sourdough Discard (unfed sourdough starter - or see notes for using active sourdough starter)
- ☐ 300 g Water
- ☐ 1 Egg
- ☐ 60 g Brown Sugar
- ☐ 5 g Yeast (instant or active dry yeast is fine - or see notes for using active sourdough starter)
- ☐ 550 g Bread Flour
- ☐ 10 g Salt
- ☐ 40 g Butter (softened at room temperature)
- ☐ 100 g Raisins (increase to

Directions

1. I have written these instructions to make the dough by hand. It is a sticky dough when you add the butter, but it's totally doable by hand. You can definitely use a stand mixer if you prefer (I've added notes for this at the bottom of the recipe card).
2. In a large bowl, whisk together sourdough discard, water, egg and brown sugar. Once it's well combined, add the yeast to the liquid and stir through.
3. Now add the bread flour and salt to the bowl and bring this together into a shaggy dough. Allow this to sit for around 30 minutes.
4. Once the dough has been sitting for 30 minutes, tip it onto the counter and add a little of the soft butter on top of the shaggy dough. Knead the dough until the

150g if you want heavy raisins)

☐ 5 g Cinnamon (approx. 2 teaspoons)

butter has been distributed through, then add a little more butter until all the butter has been added.

5. Don't worry if the dough feels slimy or too sticky. Keep kneading. This dough is similar to a brioche dough in that it will get quite unworkable until you really push the butter into the dough. All of a sudden it will come together.

6. Once the butter has all been added, sprinkle the raisins through the dough as you continue to knead.

7. The dough will take around 10 minutes to knead by hand and will become silky and elastic.

8. Once the dough has been sufficiently kneaded, place it into a bowl and cover with a plastic food cover. Allow the dough to double in the bowl before moving onto the next step.

9. Because we've added a little commercial yeast, this won't take too long (I've added notes below in case you don't want to use yeast and want to use your active starter instead).

10. Once the dough has doubled, tip it out onto the counter top with the smooth side underneath and the sticky side on the top. Gently ease the dough out into a rectangle. It should be quite easy to do this as the dough is very elastic.

11. Sprinkle the dough with cinnamon so that it is evenly covered.

12. Roll the dough up into a log and tuck the ends under. Place the dough into an oiled sandwich loaf tin and gently press it down so that it fills up the base of the tin. Place a plastic food cover back onto the pan and leave it to rise up and get nice and puffy. Ideally, you want it to just peak above the rim of the pan before you bake it.

13. Once the dough has risen, you'll need to bake your

loaf.

14. Turn your oven on and set the temperature to 180C/350F.

15. Lightly egg wash the top of the dough.

16. Bake your bread at 180C/350F for around 40 to 45 minutes or until the loaf is golden brown. I like putting this loaf on a lower rack in the oven. Just watch the top as the egg wash is prone to getting dark quite quickly.

17. Remove from the loaf tin and allow to cool on a wire rack.

18. Notes

19. Sourdough Discard

20. You can use 100g sourdough discard with 5g commercial yeast or you can use 100g active, bubbly sourdough starter without yeast. I have provided timelines for both of these options in the main body of the post above.

21. Using a Stand Mixer

22. I have provided instructions for kneading by hand above, however you can easily make this recipe in a stand mixer (it's actually easier!).

23. Add the ingredients to the bowl in the order shown on the recipe card, but when it gets to kneading, use the dough hook on your stand mixer.

24. You can add the butter and the raisins at the same time.

25. Knead the dough in 2 minute increments, with a small rest after each 2 minutes until the dough is soft and elastic and doesn't stick to the sides of the bowl.

26. You can also make this recipe in a Thermomix using the knead function. It takes around 5 minutes for the dough to be sufficiently kneaded and the raisins incorporated.

27. You can read more about using a stand mixer for sourdough bread [here](#).



Sourdough Cinnamon Rolls With Cream Cheese Topping

Breakfast, Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 12 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 sourdough starter, bubbly and active (113 grams)
1/2 cup water (118 grams)
4 cups all-purpose flour (540 grams)
1/2 cup melted coconut oil
1/2 cup honey (168 grams)
2 eggs
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup softened butter (114 grams)
1 cup brown sugar (200

Directions

1. In the bowl of a stand mixer, combine active sourdough starter, flour, honey, water, eggs, and melted coconut oil. Mix together until smooth, glossy, and passes the windowpane test.
2. Place the dough in a greased bowl and cover the with a beeswax wrap, foil or plastic wrap.
3. Allow to rest in warm place overnight, or up to 12 hours.
4. The next day, preheat the oven to 375 degrees.
5. Add the baking soda, baking powder and salt to the dough and mix in the stand mixer on medium speed for

grams)
2 tablespoons cinnamon
6 ounces cream cheese
1/2 cup heavy cream (120 grams)
1/2 cup maple syrup or honey (168 grams for honey)
2 teaspoons vanilla extract

Nutrition

Amount per serving
Serving size: 1
Calories: 562
Total Fat: 27g
Saturated Fat: 18g
Cholesterol: 78mg
Sodium: 327mg
Total Carbohydrate: 74g
Dietary Fiber: 4g
Sugars: 32g
Protein: 9g

about 5 minutes, or knead with your hands. Combine well.

6. In a separate bowl, combine softened butter, brown sugar, and cinnamon. Stir to combine.

7. Lightly dust the counter with flour, and roll out the dough into a 1/4 inch thick rectangle.

8. Add butter and cinnamon-sugar filling to the top of the dough and spread evenly.

9. Roll the dough up as tightly as you can. When you get to the end, pinch the edge into the main roll, to create a seam.

10. Slice to make 12 even rolls.

11. Place the rolls into a well-seasoned 14" cast iron skillet or baking dish.

12. Bake at 375 degrees for 20-25 minutes or until the rolls are lightly browned and the dough is cooked through. Allow them to cool a bit.

13. In a medium saucepan, over medium heat, add cream cheese, heavy cream, maple syrup or honey, and vanilla extract. Stir until combined. Use an immersion blender to get the frosting extra smooth, if desired.

14. Pour over cinnamon rolls and enjoy.



Sourdough Cornbread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 9 | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

1 cup yellow cornmeal
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup milk
1/4 cup melted butter (or
other neutral oil)
1/2 cup starter
1 tsp baking soda
2 tsp baking powder
1 large egg
1 tsp salt

Nutrition

Amount per serving

Directions

1. Combine cornmeal, flour, sugar, milk, butter, and sourdough starter. Mix well.
2. Cover with plastic wrap, a damp tea towel, lid, or foil. Allow to ferment for 8-18 hours. Or skip this step and bake one time.
3. The next day, preheat oven to 400.
4. Sprinkle baking soda, baking powder, and salt over the fermented dough. Add an egg and mix well. This is easiest using a stand mixer.
5. Pour into a 8x8 greased pan.
6. Bake for 20 minutes or until a toothpick comes out

Serving size: 1
Calories: 178
Total Fat: 6g
Saturated Fat: 4g
Cholesterol: 35mg
Sodium: 566mg
Total Carbohydrate: 28g
Dietary Fiber: 1g
Sugars: 12g
Protein: 3g

clean and the edges of the cornbread are turning golden in color.

7. Allow to cool. Slice and serve.



Sourdough Dinner Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly (113 g)
1/4 cup sugar (50 g)
3/4 cup warm water (177 g)
1/4 cup melted butter (56 g)
1/2 tsp sea salt (2 g)
2 1/2 cups all-purpose flour
(350 g)
Egg (for egg wash)

Nutrition

Amount per serving
Serving size: 1
Calories: 253
Total Fat: 7g

Directions

1. In a stand mixer bowl, add ingredients.
2. Knead on speed 2 (for a Kitchen Aid) for 10-15 minutes using the dough hook, until the dough becomes smooth, stretchy, and can pass the windowpane test.
3. Place in a greased bowl and cover with a towel.
4. Allow to rise overnight (8-24 hours).
5. The next day, divide the dough into eight equal parts and put in a greased 9x13 or 8x8 dish. Allow it to rise until doubled, approximately one to two hours.
6. Preheat oven to 375

Saturated Fat: 4g
Cholesterol: 39mg
Sodium: 202mg
Total Carbohydrate: 42g
Dietary Fiber: 2g
Sugars: 6g
Protein: 6g

7. Brush top with egg wash (optional, but will give it that lovely golden color).

8. Place the rolls into the oven for about 25-30 minutes, or until they start turning golden brown.

9. Top with melted butter if desired.

10. Allow to cool, and enjoy.



Sourdough Discard Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 50 mins

Ingredients

1 1/4 cup water (295g)
2 1/2 tsp yeast or one packet (7g)
2 tsp salt (10g)
1 cup sourdough discard (255g)
4 cups All-purpose flour 575g

Nutrition

Amount per serving
Serving size: 1
Calories: 224
Total Fat: 1g
Saturated Fat: 0g

Directions

1. Warm water to about 110 degrees. Add active dry yeast and stir. Allow to sit for about five minutes until it gets nice and bubbly.
2. In a large bowl, whisk together salt and flour.
3. Add sourdough starter and yeast/water mixture.
4. Mix well with a large spoon or silicon spatula. It will be a shaggy dough.
5. Cover with a lid or plastic wrap and leave at room temperature for around 12 hours.
6. The next day, preheat the oven to 450. Place your dutch oven and lid into the oven to preheat.

Cholesterol: 0mg
Sodium: 494mg
Total Carbohydrate: 46g
Dietary Fiber: 2g
Sugars: 0g
Protein: 7g

7. Turn the dough on a lightly floured surface. The dough will be pretty sticky.

8. Shape into a ball by pulling the sides and bringing them into the center. I do this about 4-6 times. Flip the ball over, seam side down.

9. Taking your hands, grab the dough and pull it towards you a few times rotating the dough after each pull. This adds tension (as does the last step) to the dough, which helps the dough rise more during baking.

10. Place the dough on parchment paper. Cover with a towel and allow to rise in a warm place for 30 minutes to an hour.

11. Slash with a lame or knife (if desired) and place the parchment paper and dough into the dutch oven and cover with a lid.

12. Place the dutch oven into the oven and turn the heat down to 400 degrees. Bake with the lid on for 30 minutes, then remove the lid and bake for about 20-30 minutes until golden brown.

13. Allow to cool completely before slicing



Sourdough Discard Crackers

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 60 crackers | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

- ☐ 220 g Sourdough Discard unfed sourdough starter
- ☐ 80 g All Purpose Flour
- ☐ 50 g Whole Wheat Flour
- ☐ 5 g Salt
- ☐ 30 g Butter soft
- ☐ 30 g Parmesan Cheese shredded
- ☐ 20 g Olive Oil for brushing
- ☐ 10 g Sea Salt for topping
- ☐ Fresh Rosemary

Directions

1. Preheat oven to 350F/180C.
2. Add sourdough discard, flour, soft butter, salt and parmesan to a mixing bowl and bring the ingredients together to form a pliable dough (see notes).
3. Divide the dough into two portions (this makes it easier to roll).
4. Place each ball onto a piece of parchment paper and flatten out with your hands into a rough rectangle.
5. Sprinkle on the rosemary and push it into the dough gently.
6. Now roll out to a thin sheet of dough using a rolling

pin. You want it around 1/16" or 1.5mm thick. The thinner you can get it the better because thick crackers won't cook properly and won't crisp up in the oven.

7. The dough should not be sticky at all and easy to roll - however see notes below for some troubleshooting if your dough is sticky.

8. Use a cracker roller to perforate dough. If you don't have a cracker roller you can use a cookie cutter or knife to cut into crackers and then pierce each one with the tines of a fork.

9. Place each parchment paper with dough on top onto a baking sheet. This recipe will generally need two baking trays.

10. Brush dough with olive oil and sprinkle with salt.

11. Bake at 350F/180C for around 25 minutes or until crackers are golden and crisp.

12. Let the crackers cool on a rack before breaking into individual pieces.



Sourdough Discard Garlic Rolls

Side Dish • Bread sourdough • Dinner
www.thisjess.com

Serving size: 9 rolls | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

¼ cup non-dairy milk (or regular dairy milk, warmed to 110°F)
1 ½ teaspoons instant yeast
2 teaspoons granulated sugar
1 ¾ cups + 1 Tablespoon all-purpose flour
200 grams (about ¾ cup) sourdough discard (unfed, at room temperature)
1 egg (lightly beaten)
1 teaspoon kosher salt
3 Tablespoons unsalted butter (divided)
3 Tablespoons unsalted

Directions

1. Combine the warmed milk, instant yeast, and sugar in the bowl of a stand mixer*. Add the flour, sourdough discard, beaten egg and salt. With the mixer on low speed, slowly add 2 Tablespoons of melted butter. Increase speed to medium and mix until a shaggy dough forms.
2. Transfer the dough to a smooth work surface and knead until a smooth dough forms, about 3-4 minutes. The dough should be smooth and slightly tacky (but not sticky). If needed, add more flour or milk (1 Tablespoon at a time) to reach your desired consistency.
3. Transfer the dough to a large greased bowl and cover with plastic wrap. Let rise for about 90 minutes, or until doubled in size.

butter (melted)

½ teaspoon garlic powder

1 Tablespoon fresh parsley
(chopped)

flaky sea salt

4. Brush an 8x8-inch baking pan with 1 Tablespoon melted butter and set aside.

5. Turn the dough onto a smooth work surface and divide into 9 equal-sized pieces. This doesn't have to be exact, but if you do want perfectly identical rolls, weigh the dough and divide that number by 9 to determine how much the dough for each roll should weigh. Roll each piece of dough into a ball in the palm of your hand, then place the rolls into the prepared baking pan. Repeat until you have 9 rolls.

6. Cover the baking pan with plastic wrap and let the rolls rise for 60 minutes, until puffed and doubled in size.

7. Preheat the oven to 375°F. Brush the rolls with 1 Tablespoon melted butter. Bake for 20-25 minutes until golden brown.

8. While the rolls bake, melt the remaining 3 Tablespoons unsalted butter. Remove from heat, then add the garlic powder and chopped parsley and stir to combine. Remove the rolls from the oven and immediately brush with the parsley and butter mixture. Serve while warm.



Sourdough Discard Pizza Crust

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 2 mins | **Cook time:** 10 mins

Ingredients

Sourdough discard
Italian Seasoning
Salt
Olive Oil
Pizza Stone or Cast Iron
Skillet

Nutrition

Amount per serving
Serving size: 1
Calories: 213
Total Fat: 7g
Saturated Fat: 2g
Cholesterol: 5mg
Sodium: 308mg

Directions

1. Preheat a pizza stone, or cast iron skillet, on 425 degrees.
2. When the oven is preheated, and the pans are scorching hot, take them out of the oven.
3. Drizzle your baking vessel (stone or skillet) of choice with a little extra virgin olive oil.
4. Ladle sourdough starter onto the hot pan. Now, this is the part that will really bother my recipe-lovin, rule-abidin blog readers. I am not going to give you an amount. I can't. You just spread it out until you have a nice thin layer in the size you want. If you want to see how this looks, watch the video in the blog post.

Total Carbohydrate: 32g
Dietary Fiber: 3g
Sugars: 1g
Protein: 7g

5. Hit it with another drizzle of olive oil.
6. Sprinkle it with salt and Italian seasoning.
7. It will already start to bake when it makes contact with the pan. This is totally good and expected.
8. Pop it back in the oven, until crispy, and easily pulls up from the pan. About 10 minutes.



Sourdough Discard Pretzels

Appetizer • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 15 | **Prep time:** 15 mins | **Cook time:** 15 mins

Ingredients

3 teaspoons active dry yeast (9g)
1 cup water (236 g)
1 cup sourdough discard (285 grams)
2 tablespoons honey (42 g)
2 teaspoons salt (14 g)
4 cups unbleached all purpose flour (560 g)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar
1 egg yolk
1 tablespoon water

Directions

1. Whisk the warm water and yeast together in the bowl of your stand mixer. Cover and allow to sit for 5 minutes. It should get nice and bubbly.
2. To the bowl of a stand mixer with the dough hook attachment, add the sourdough discard, honey, salt and flour.
3. Beat on low speed for 2 minutes. Alternatively, you can turn the dough out onto a lightly floured surface and knead the dough by hand for 5-10 minutes.
4. Place the dough in a large mixing bowl that has been lightly greased.
5. Cover the bowl with aluminum foil, a beeswax wrap,

Nutrition

Amount per serving

Serving size: 1

Calories: 147

Total Fat: 1g

Saturated Fat: 0g

Cholesterol: 12mg

Sodium: 558mg

Total Carbohydrate: 30g

Dietary Fiber: 1g

Sugars: 3g

Protein: 4g

plastic wrap, or a wet tea towel.

6. Let the dough rise at room temperature for 60-90 minutes, or until doubled in size.

7. Divide the dough into 15 equal pieces.

8. Roll each piece into a 18" rope and then create a U-shape.

9. Take the two ends of the rope and create a twist with the dough.

10. Twist it twice and then press the ends of the dough into the bottom of the U-shape. Make sure to pinch the dough together well to prevent the dough from unraveling during the boiling process.

11. Cover with a tea towel and let the dough rest in a warm place for 30 minutes to one hour, or until puffy.

12. Preheat the oven to 425°F.

13. Bring water in a large stockpot to a boil and add 1 tablespoon of baking soda and 1 tablespoon of brown sugar.

14. Add the pretzels to the boiling water and boil for 30 seconds on each side, being careful not to overcrowd.

15. Using a slotted spoon, remove the pretzels and place on a parchment lined baking sheet.

16. Brush each pretzel with egg wash and sprinkle with coarse salt or pretzel salt.

17. Bake for 15 minutes, or until golden brown.

18. Another option is to bake and then once they are done baking, brush with melted butter and dip in cinnamon sugar. Yum.



Sourdough Discard Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 15 mins | **Cook time:** 45 mins

Ingredients

3 teaspoons active dry yeast
(9 grams)
1 tablespoon honey (21
grams)
4 tablespoons butter, softened
(57 grams)
1/2 tablespoon salt (8 grams)
1 cup sourdough discard
(285 grams)
1 cup water (236 grams)
4 cups all purpose flour (560
grams)

Nutrition

Amount per serving

Directions

1. Whisk together warm water, honey, and yeast. Allow it to sit at room temperature for about 5 minutes. The mixture should get nice and bubbly.
2. To a bowl of a stand mixer with dough hook attachment, add all of the ingredients.
3. Knead on low speed until dough is smooth and elastic- about 10 minutes or so. It may take longer. You can also do this by hand. It shouldn't stick to the sides of the bowl.
4. To check to make sure the gluten has developed enough so the bread is nice and fluffy, it should pass the windowpane test. Grab a small ball of the dough and stretch it into a square. It should stretch thin enough to see through without breaking.

Serving size: 1
Calories: 245
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 12mg
Sodium: 382mg
Total Carbohydrate: 43g
Dietary Fiber: 2g
Sugars: 2g
Protein: 6g

5. Place the dough in a greased bowl with a lid, plastic wrap, or towel.

6. Let the dough rise (also known as bulk rise) for about 1-2 hours (or until it about doubles in size) in a warm place like on top of a stove or on top of the refrigerator.

7. Grease a bread pan or add parchment paper.

8. Roll the dough flat into a rectangle and roll it up. Pinch the ends to the rest of the loaf.

9. Add the shaped bread dough to the parchment lined or buttered loaf pans seam side down. Second rise for 30 minutes to an hour at room temperature, or until doubled. Covered with a towel.

10. Optional: whisk an egg in a small bowl. Brush on top of the dough.

11. Bake the sandwich loaf at 375 for about 45 minutes, or until a lovely golden brown color on top.

12. Allow to cool completely before slicing or storing.



Sourdough Farmhouse White Sandwich Loaf

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 1 Loaf | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

270 g Water ((warm))
85 g Milk ((warm))
45 g White Sugar
120 g Sourdough Starter
((fed and bubbly))
50 g Butter ((melted but
cooled))
600 g Bread Flour
12 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2652
Total Fat: 71g

Directions

1. Premix & Autolyse: Add your milk, water and sugar to a large bowl and stir until the sugar is dissolved. It does help if you warm your milk and water just a little.
2. Now add the sourdough starter to the liquid ingredients and stir to dissolve it a little.
3. Now add the rest of your ingredients - bread flour, salt and butter. Mix them together until a shaggy dough forms. Cover with a damp kitchen towel or elastic food cover and let it sit for around an hour.
4. Kneading Your Farmhouse White Sandwich Dough: You can knead this dough by hand or in a stand mixer or Thermomix. Either way is fine and you'll end up with soft, elastic dough that is slightly sticky, but shouldn't stick to your hands. Kneading by hand -

Saturated Fat: 40g
Cholesterol: 178mg
Sodium: 6453mg
Total Carbohydrate: 421g
Dietary Fiber: 13g
Sugars: 41g
Protein: 76g

knead the dough for around 10 minutes or until it is soft and elastic. The dough should feel slightly sticky but not be a big mess. Stand Mixer - you'll need to use your dough hook. Knead for 2 minutes, then give your mixer a rest for 2 minutes. Knead again for 2 minutes and so on. The dough should come away from the sides of the bowl when it's done. Thermomix - knead using the dough function for 5 minutes.

5. Bulk Ferment: Once your dough is kneaded sufficiently, you need to bulk ferment it. If you're using a stand mixer, it's fine to leave it in the mixing bowl. If you're using a Thermomix you'll need to tip your dough into a glass or ceramic bowl to finish its bulk ferment. At this point, you can just leave the dough as it is, covering it with some plastic wrap to stop it drying out. If you prefer your dough to be a bit neater, you can wet your hands and fold it into a neat ball. As with any sourdough bread, the bulk ferment time will depend on the temperature in your kitchen and of course the strength of your starter. You're looking for your dough to be just UNDER double. Now remember this is an enriched dough and it's a lower hydration so it will take longer than a lean dough. Try to put it somewhere warm if you can.

6. Shaping: Once your dough has finished its bulk ferment you can shape your dough. Before you start shaping, lightly butter or oil your loaf tin (I've used olive oil for the loaf in the photos). Ease your dough out of the bowl using a silicone dough scraper, remembering to have the smooth side on the counter and the sticky side facing up. You shouldn't need any flour for this as your dough shouldn't stick (it's such a beautiful silky, enriched dough). Gently ease your dough out into a rough rectangle, with the shortest side in front of you. Pop any large bubbles and gently flatten the dough using your fingertips. Then roll the dough up into a log (using the short side) and tuck the ends under. Leave the dough to sit and relax for around 30 minutes. After 30 minutes, tighten up the log by pulling the dough a little, using the sticky underside to create tension. Then simply plop the log into your buttered tin.

7. Second Rise: Once your bread has been shaped and

is in the tin, you'll need to let it rise again so that it fills up the shape of the tin. This should only take a few hours, but like the bulk ferment, this will depend on the strength of your starter and the temperature of your kitchen. You'll know it's done when it's risen above the lip of the tin (if you're using an open tin). It will be rounded on the top. When you poke it it will leave a slight indent but spring back nice and slowly. If you shaped it quite tight, you'll see some tension on the top of the dough as it's risen.

8. Baking Your Sandwich Bread: Preheat your oven to around 180C/350F. Let your oven warm for around 10 minutes and then place your sandwich loaf in the oven and bake for approximately 40 minutes or until the top is golden brown. It may take a little longer depending on your oven - you'll know it's done when it's golden brown on top and sounds hollow when you tap the base.

9. Once your dough is baked, remove it from the tin and leave to cool on a wire rack. Brush the top with some melted butter for a richer flavored, softer crust. Ideally, leave it for at least 90 minutes before you cut into it. Enjoy!



Sourdough Hawaiian Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 18 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1 Cup Pineapple Juice
½ cup milk
½ cup sugar
½ cup starter
¼ cup unsalted butter
softened
1 teaspoon vanilla
1 large egg
2 teaspoons salt
5 cups All Purpose Flour
1 egg yolk
2 Tablespoon water

Directions

1. Add all of the ingredients (except the egg wash) to the stand mixer with a dough hook.
2. Knead until smooth and elastic. About 10-15 minutes.
3. Place dough in a greased bowl and cover with plastic wrap or a tight lid.
4. Allow to rise overnight. About 8-12 hours.
5. Divide dough into 18 even rolls and place in a greased 9x13 baking dish.
6. Cover with a towel and allow to rise until doubled. About 1-3 hours depending on the temperature of your

Nutrition

Amount per serving

Serving size: 1

Calories: 193

Total Fat: 4g

Saturated Fat: 2g

Cholesterol: 38mg

Sodium: 98mg

Total Carbohydrate: 34g

Dietary Fiber: 1g

Sugars: 7g

Protein: 5g

home.

7. Once the dough has doubled, create the egg wash and brush over the dough.

8. Bake for 20-25 minutes at 375 until the rolls are golden in color.

9. Cool.



Sourdough Pastry Braid

Dessert • Bread sourdough, Cake • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. Add the flour, sugar, sourdough starter, milk, egg, vanilla and salt to the bowl of a stand mixer with the dough hook attached. Mix on low speed until the dough becomes smooth and glossy. You can also easily do this by hand. Mix and knead to make a shaggy, sticky dough. Continue to knead for about 5-10 minutes
2. Form the dough into a ball and place in a bowl. Cover with plastic wrap, foil, or a beeswax wrap and place in a warm spot for about 4 hours.
3. Place the bowl in the refrigerator to continue fermenting for 8 hours, or up to 3 days.
4. To roll the butter block out into a 6" by 8" inch rectangle, place the sticks of butter on a large piece of

8 ounces cream cheese
1/4 cup granulated sugar
1 large egg yolk
1 teaspoon lemon juice
1/2 teaspoon vanilla extract
3/4 cup cup fresh, canned or frozen fruit
Lemon curd
Pie filling
Jam
1 large egg white, beaten lightly with 1 tablespoon cold water
1 cup confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla
pinch of salt

Nutrition

Amount per serving
Serving size: 1
Calories: 323
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 90mg
Sodium: 201mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 19g
Protein: 5g

parchment paper. Sprinkle it with flour.

5. Fold the parchment paper around the butter, so that the butter will fill the entire envelope once you roll it out. You are aiming for a butter block that is 6 inches by 8 inches. You don't need to be too precise here. You just want to make sure the pastry dough can entirely encase the butter when you roll it out for laminating.

6. Tap out the butter with a rolling pin lightly to start to spread the butter, then roll smooth.

7. Chill the butter for 10 minutes. You want the butter to stay nice and cold to create the flaky butter layers. Too warm and it will just smush out. Cold butter is essential.

8. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

9. Roll it out into a 16" by 8" inch rectangle.

10. Place the butter packet in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the middle seam and sides closed, so none of the butter can escape.

11. Roll the dough, with the butter sealed inside, back out into a 16" by 8" inch rectangle.

12. Fold each side into the center again; then fold one side over the other to make a rectangle with 4 layers of dough. (See picture)

13. Wrap the dough in plastic wrap, and put it back in the refrigerator for 30 minutes.

14. Roll the dough out into another 16" by 8" inch rectangle.

15. Again, fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of

dough.

16. Wrap the dough in plastic wrap, and put it back in the refrigerator for 2 hours, up to 12 hours.

17. Preheat the oven to 400 degrees.

18. Divide the dough in half. Put the half you aren't working with back in the refrigerator, so that it doesn't get warm while you are shaping the other.

19. Roll the pastry dough out into a 12" by 9" rectangle. Visually divide the dough into three equal sections. You could also mark it with small cuts, if desired.

20. Spread the cream cheese filling down the center. Top it with fruit, jam or pie filling.

21. Using a sharp knife, cut 10 strips on each side of the filling, avoiding cutting into the center. Remove the outside strips from the top. This gives you a bit of dough to encase the filling.

22. Fold the remaining top piece of dough down over the filling.

23. Next, fold the strips to the center, alternating sides to create a braid. Angle them down a bit, so that by time you get to the bottom, there is enough dough to encase the bottom of the pastry braid.

24. Chill for one hour.

25. Brush with an egg wash.

26. Bake for 20-22 minutes, or until golden brown.

27. Spread the glaze on top. (optional)

28. Serve warm.



Sourdough Peanut Butter Cookies

Dessert • Bread sourdough, Cookie • Holiday, Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 24 | **Prep time:** 15 mins | **Cook time:** 10 mins

Ingredients

1/2 cup butter, room temp
1 cup peanut butter
1/2 cup brown sugar
1/2 cup sugar
1 egg
1 teaspoon vanilla
1/2 cup sourdough starter
1 1/2 cup flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt

Nutrition

Amount per serving

Directions

1. Preheat oven to 350°. Place parchment paper on a cookie sheet.
2. In the bowl of a stand mixer with paddle attachment, combine sugar, brown sugar, butter, peanut butter. Cream together for a few minutes until light and fluffy.
3. Add egg and mix until well incorporated.
4. Add vanilla and sourdough starter and mix until just combined.
5. In a large mixing bowl, mix dry ingredients together.
6. Add the dry ingredients to the wet ingredients about 1/3 at a time, and mix until just incorporated.

Serving size: 1
Calories: 169
Total Fat: 9g
Saturated Fat: 4g
Cholesterol: 18mg
Sodium: 139mg
Total Carbohydrate: 18g
Dietary Fiber: 1g
Sugars: 9g
Protein: 4g

7. Roll the dough into balls and place on a prepared baking sheet.

8. Using a fork, gently press the dough ball with the prongs of the fork. Then, turn the fork 90 degrees and press again to flatten and make a criss cross pattern.

9. Bake for 12-15 minutes or until the edges begin to turn golden brown.

10. Move to a cooling rack to cool.

11. The night before, mix together butter, sugar, peanut butter, sourdough starter and flour in a stand mixer bowl and cover. Allow the grains to ferment for 8-24 hours.

12. The next day, preheat oven to 350.

13. Add egg and vanilla to the sourdough starter mixture, and mix together well.

14. Sprinkle the remaining dry ingredients into the bowl and stir.

15. For best results, refrigerate dough for at least one hour or up to 24 hours prior to baking.

16. Bake cookies for 10 minutes or until the edges start to turn golden amber color.



Sourdough Pfeffernusse Cookies - The Pantry Mama

Dessert • Bread sourdough, Cookie • Holiday
www.pantrymama.com

Serving size: Servings 34 cookies | **Prep time:** 20 mins | **Cook time:** 15 mins

Ingredients

- ☐ 1 tsp Cinnamon (ground)
- ☐ ½ tsp Nutmeg (dried and ground)
- ☐ 1 tsp Ginger (dried and ground)
- ☐ ½ tsp All Spice
- ☐ ¼ tsp Black Pepper (finely cracked - see notes)
- ☐ ¼ tsp Cloves
- ☐ 3 g Salt (¼ tsp)
- ☐ 3 g Baking Soda (½ tsp)
- ☐ 150 g Brown Sugar
- ☐ 110 g Butter (softened at room temperature)

Directions

1. There is no need to preheat the oven for these cookies when you mix the dough because the dough needs to ferment in the fridge for at least a few hours before they are shaped and baked.
2. In a small bowl, combine the cinnamon, nutmeg, ginger, all spice, black pepper, cloves, salt and baking soda and set aside.
3. In a medium sized mixing bowl, add the butter and brown sugar and whisk until well combined.
4. Now, to the butter and brown sugar add the vanilla extract, egg, molasses and sourdough starter. Whisk until the batter is light and fluffy. The sourdough

- ☐ 5 g Vanilla Extract
 - ☐ 1 Egg
 - ☐ 85 g Molasses
 - ☐ 100 g Sourdough Starter (or sourdough discard)
 - ☐ 330 g All Purpose Flour
- Sugar Glaze
- ☐ 250 g Powdered Sugar (icing sugar or confectioners sugar)
 - ☐ 20 g Hot Water (you might need a little extra depending on how thick or thin you want the glaze)

starter will make the mixture seem a little marshmallowy.

5. To this bowl, add the flour and spices you combined earlier and mix with a spatula to form the cookie dough. Cover with plastic and place into the fridge to ferment and firm up. You can leave the cookie dough in there for up to 24 hours, but a minimum of 2 hours is sufficient. The longer you leave it, the longer your sourdough starter has to do it's job.

6. When you're ready to bake

7. When you're ready to bake the cookies, preheat your oven to 350F (175C) and line two large baking trays with parchment paper.

8. Using a cookie scoop, form balls of dough and gently roll them in your hands before placing on the cookie trays. Allow around 2 inches between each cookie ball as they do spread a little.

9. Bake the cookies for around 15 minutes, or until the cookies are golden and firm to the touch with just a little crackling on top.

10. Remove from the oven and transfer to a wire rack to cool just a little.

11. While the cookies are cooling, add the water to the powdered sugar and stir to form a thick glaze.

12. Dip the warm cookies in the glaze and place on the wire rack until cool and the glaze is set.

13. Notes

14. Spices - I have measured the spices using volume measurements because they are too small amounts to register on most scales. You can add mace and anise to the spice mix if you would like to.

15. Black Pepper - you can use white pepper if you

prefer. I've used black pepper because I prefer the taste and I didn't have white pepper on hand.

16. Sugar Glaze - If you don't want to dip the cookies in a sugar glaze, you can roll the warm cookies in powdered sugar. Give them a generous dusting and then allow them to cool on a wire rack.



Sourdough Pita Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 5 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly
1 cup water
1/2 cup whole wheat flour
2 cups all purpose flour
1 tablespoon sugar
2 tablespoons olive oil, plus
more for oiling bowl
1 teaspoon salt

Nutrition

Amount per serving
Serving size: 1
Calories: 202
Total Fat: 4g

Directions

1. Combine everything in the bowl of a stand mixer with the dough hook.
2. Knead on medium/low speed for 10 minutes or until dough is stretchy and smooth.
3. Oil a large bowl. Place the dough in the bowl and add a lid or plastic wrap. and allow to rise until doubled.
4. Let the dough rise in a warm place until doubled in size. About 4-6 hours at room temperature or up to 12 in the refrigerator.
5. Divide the dough into 8 equal portions and shape into small balls on a lightly floured surface

Saturated Fat: 1g
Cholesterol: 0mg
Sodium: 267mg
Total Carbohydrate: 37g
Dietary Fiber: 2g
Sugars: 2g
Protein: 5g

6. Let the dough rest for 15 minutes to relax gluten.

7. Roll each ball of dough into a 6" thin circle with a rolling pin, no more than 1/4" thick.

8. Allow them to rise a little until puffy (about 30 min-1 hr). Cover with a damp tea towel during this final rise to avoid the dough drying out.

9. While the pitas are doing their last rise, get a large pizza stone or cast iron skillet preheating in the oven at 500 degrees. You want to use a heavy vessel so that it can retain the heat. When the pitas hit the hot surface they release steam in the oven, and cook rapidly, creating the pocket that is so great for sandwiches or pita pockets!

10. Place the pita bread dough onto the hot baking surface and place into a hot oven. Bake for 5 minutes or so. They should puff up really nicely.



Sourdough Pop Tarts Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Pop Tarts | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

250 g All Purpose Flour
5 g Salt ((or to taste))
10 g Sugar ((optional - see notes))
230 g Unsalted Butter (must be COLD)
200 g Sourdough Starter (or Sourdough Discard)
10 g White Vinegar (or Apple Cider Vinegar)
50 g Iced Water (just in case)
1 Egg ((for egg wash))
20 g Milk ((for egg wash))
100 g Brown Sugar
5 g Ground Cinnamon ((2

Directions

1. Sourdough Pop Tart Crust
2. Add all purpose flour, salt and sugar to a large mixing bowl and stir together until well combined. Set aside for now.
3. Grate the cold butter into a bowl. If the butter starts to melt or is very soft once grated, place the bowl into the freezer. This will help to firm the butter up and make the next step much easier. I cannot stress enough how important it is for the butter to be COLD.
4. Place the cold, grated butter into the bowl with the flour, salt and sugar and use a spatula, pastry cutter or simply your finger tips to coat the butter in the flour. You want the butter to stay cold, so try to touch it as little as you can.

tsp))

10 g All Purpose Flour
100 g Powdered Sugar
15 g Milk
1/2 tsp Ground Cinnamon
5 g Vanilla Extract
125 g Strawberry Jam
6 g Corn Starch
100 g Powdered Sugar
30 g Strawberry Jam
15 g Milk

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2801
Total Fat: 190g
Saturated Fat: 119g
Cholesterol: 495mg
Sodium: 1972mg
Total Carbohydrate: 244g
Dietary Fiber: 8g
Sugars: 16g
Protein: 33g

5. Now, add the sourdough starter or discard and vinegar and bring the mixture into a dry, shaggy dough. It's best just to use your hands to squeeze the pastry dough together. It will be a rough, dry dough. If the dough really isn't coming together at all, add a little iced water until you are able to bring it together.

6. Tip the rough dough out onto the counter, divide the dough into two pieces and bring each piece into a rough ball. Wrap each ball of pastry dough in parchment paper and squash it down into a disc shape. Wrap each disc in cling wrap and place both discs into the fridge. If you prefer to just refrigerate as one ball, that's fine too. You can just divide the pastry into two pieces when you want to roll it out.

7. Leave the dough a minimum of one hour to fully hydrate and become cold. You can leave the dough in the fridge for up to 48 hours before you use it.

8. Making the Sourdough Pop Tarts

9. Before you start, mix the ingredients for the fillings together: Brown Sugar Cinnamon - combine the ingredients together and mix until well combined. It will be a sandy texture when ready. Strawberry - mix the corn starch and strawberry jam until you can't see the corn starch (the jam will be a little cloudy).

10. Roll out one disc of pastry until it's around 3mm or 1/8" thick. You want to create 12 rectangles from this dough (I've made my rectangles around 8cm x 12cm (3" x 5") - you can make your bigger or smaller if you prefer).

11. Once you've cut the 12 rectangles out, lay them on a baking sheet lined with parchment paper (it's ok to use a few trays, this is especially good if you are making 2 different fillings).

12. Egg wash each of the rectangles (you want egg wash on the whole rectangle, not just the edges).

13. Add your filling, ensuring you keep it in the middle. You'll want around a tablespoon of filling for each pop tart. You don't want to overfill them as the filling will leak out.

14. Now roll out the other disc of dough and cut another 12 rectangles, exactly the same size as the bases. Lay a rectangle of dough onto each base, gently sealing them together with your fingers.

15. Now use a fork to crimp the edges and seal the pastry edges. Pop a few holes in the top of each pop tart using your fork to ensure the topping doesn't burst out.

16. Egg wash the top of each pop tart.

17. Bake the sourdough pop tarts at 200C (390F) for around 20 minutes or until the pastry is golden brown.

18. When the pop tarts are done, remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack.

19. Pop Tart Frosting

20. While the pop tarts are cooling, mix together the ingredients for the frosting. Whether you're making both types of frosting or just one, all you need to do is combine the ingredients listed until the frosting is smooth.

21. Once the pop tarts have cooled, spread each one with as much frosting as you like. Leave them for around an hour to allow the frosting to set and enjoy!



Sourdough Puff Pastry

Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 20 | **Prep time:** 30 mins | **Cook time:** 15 hours

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. To a bowl of a stand mixer with a dough hook attachment, add the dry ingredients, sourdough starter, milk, egg, and vanilla.
2. Mix on low speed (1 or 2) for about 5 or so minutes or until it becomes smooth and glossy. You can also knead this by hand. Mix and knead to make a shaggy, sticky dough then continue to knead for about 5-10 minutes until smooth and glossy.
3. Shape into a ball and place in a greased large bowl. Cover with plastic wrap, foil, or a beeswax wrap and place at room temperature (a warm place) for about 4 hours.
4. Transfer the bowl to the refrigerator to continue fermenting for 8 hours, or up to 3 days.

1 large egg white, beaten
lightly with 1 tablespoon cold
water

Nutrition

Amount per serving

Serving size: 1

Calories: 185

Total Fat: 10g

Saturated Fat: 6g

Cholesterol: 44mg

Sodium: 119mg

Total Carbohydrate: 20g

Dietary Fiber: 1g

Sugars: 3g

Protein: 3g

5. Place the sticks of butter on a large piece of parchment paper. Sprinkle it with a little flour. Mark a 6" by 8" rectangle onto the parchment paper.

6. Fold the parchment paper around the butter with the folds on that 6" by 8" rectangle you made, so that the butter will fill the entire envelope once you roll it out (also called a butter packet). It doesn't need to be perfectly precise.

7. With a rolling pin, tap out the butter lightly to start to spread the butter, then roll smooth.

8. Chill the butter in the refrigerator for 10 minutes. You want the butter to stay nice and cold to create the layers of butter. If the butter gets too warm, it will just melt into the dough.

9. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

10. Roll it out into a 16" by 8" inch rectangle.

11. Place the butter rectangle in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the dough together down the middle seam and sides closed, so none of the butter can escape.

12. On a lightly floured work surface, roll the dough, with the butter sealed inside, into a 16" by 8" inch rectangle.

13. Fold each side into the center; then fold one side over the other to make a rectangle with four layers of folded dough.

14. Wrap the dough in plastic wrap and place in the refrigerator for 30 minutes.

15. Roll the dough out again into a 16" by 8" inch rectangle.

16. Fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of dough.

17. Wrap the dough in plastic wrap and put it back in the refrigerator for 2 hours or up to 12 hours.

18. Use in any recipe calling for puff pastry.



Sourdough Pumpkin Babka - The Pantry Mama

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 slices | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

Sourdough Pumpkin Babka Dough

- ☐ 100 g Sourdough Starter (fed and bubbly)
- ☐ 2 Eggs
- ☐ 120 g Butter (unsalted)
- ☐ 300 g Pumpkin Puree (see notes)
- ☐ 500 g Bread Flour
- ☐ 10 g Salt

Babka Filling

- ☐ 100 g Brown Sugar
- ☐ 20 g Bread Flour
- ☐ 60 g Butter (unsalted)
- ☐ 2 tsp Pumpkin Pie Spice (see notes for recipe)

Directions

1. Pumpkin Babka Dough
2. In a large mixing bowl, beat the eggs and then add the pumpkin puree and sourdough starter. Whisk together to form a smooth batter.
3. On top of the pumpkin puree mixture, add the bread flour, melted butter and salt. Bring this together into a dry, shaggy dough. Cover with an elastic food cover and allow to rest for around 30 minutes.
4. After 30 minutes, tip the dough onto a clean surface and knead until it's silky and elastic.
5. Once the dough is sufficiently kneaded, place it back into the bowl and cover. Allow the dough to bulk

☐ 1 Egg (to egg wash dough before baking)

Sugar Syrup

☐ 60 g Sugar

☐ 60 g Water

ferment at room temperature until it's risen around 50%.

6. Shaping & Filling the Sourdough Babka

7. Before you shape the dough, you'll need to mix the filling. Mix the filling ingredients together in a small bowl. Set aside until you're ready to shape the dough.

8. Once the sourdough pumpkin babka dough is risen around 50%, tip the dough out onto a clean surface and push out into a rectangle that measures around 16" x 8" (it really doesn't have to be exact).

9. Spread the filling you prepared earlier over the whole rectangle, leaving a 1" border on one of the long sides.

10. Roll the dough up into a log, finished on the side with the border of dough you left unfilled. Tuck the seam underneath the log.

11. Take a dough scraper or bench knife and slice the log in half length ways, leaving a small section still attached at one end.

12. Now twist the two lengths of dough into a rope, twisting it so that the filling is swirled around the dough.

13. Roll each end up so that the dough forms an "S" shape and carefully lift it into your chosen loaf pan.

14. Place an elastic food cover over the pan and allow the dough to rise up (around 50%) so that it fills the tin.

15. While the sourdough pumpkin babka is proofing, make a simple sugar syrup by placing the sugar and water in a small saucepan and heating until the syrup is just boiling, Turn down the heat and let it simmer for around 5 minutes, moving the syrup around the pan occasionally. Once the syrup starts to thicken, remove

from the heat and place into a bowl to cool.

16. Baking Sourdough Pumpkin Babka

17. When the dough is sufficiently proofed, preheat your oven to 180C (350F). Lightly beat an egg with a splash of water and brush it all over the dough. Bake for around 40 minutes, or until the sourdough pumpkin babka is golden brown and a skewer comes out clean.

18. Once the babka is cooked through, remove from the oven and allow to cool for around 10 minutes in the pan.

19. Carefully remove the sourdough pumpkin babka from the pan and place onto a wire rack. Brush the sugar syrup all over the babka, even on the sides. Use as much of the sugar syrup as you can.



Sourdough Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 20 mins | **Cook time:** 45 mins

Ingredients

1/2 cup butter (softened) or coconut oil (113 g)
2 tbs honey or sugar (42 g for honey or 24 g for sugar)
1 tbs salt (17 g)
1 cup starter, active and bubbly (227 g)
2 1/2 cups water (590 g)
8 cups all purpose flour (1120 g)*

Nutrition

Amount per serving
Serving size: 1
Calories: 238

Directions

1. To a stand mixer, add all of the ingredients. I like to add the flour last, so I can add a bit less or more depending on my starter's hydration.
2. Knead until dough is stretchy and smooth. You want it to pull away from the sides of the mixing bowl and be smooth and elastic – about 10 minutes. It should pass the windowpane test.
3. Allow to bulk rise for 10-12 hours in a warm place like on top of a stove or refrigerator.
4. Divide in two equal parts.
5. Shape by rolling the dough flat into a rectangle and rolling it up.

Total Fat: 6g
Saturated Fat: 5g
Cholesterol: 0mg
Sodium: 319mg
Total Carbohydrate: 40g
Dietary Fiber: 1g
Sugars: 2g
Protein: 5g

6. Add to parchment lined or buttered loaf pans.
7. Second rise for 2-4 hours at room temperature, or until doubled.
8. Bake at 375 for 45 minutes, or until golden on top. You can add an optional egg wash for more browning.
9. Allow to cool completely before slicing.



Sourdough Sausage Balls

Appetizer • Bread sourdough, Pork • Vicky Fairbanks
www.pantrymama.com

Serving size: 55 Balls | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

150 g All Purpose Flour
20 g Baking Powder ((1.5
tbsp))
1 tsp Salt ((5g))
1 tsp Pepper ((3g))
1 tsp Dried Parsley ((can sub
for chives or other herb of
your choice))
1 tsp Garlic Powder
1 tsp Onion Powder
500 g Pork Sausage ((or hot
sausage or beef sausage))
100 g Parmesan Cheese
((finely grated))
300 g Sharp Cheddar Cheese
((aged cheddar, grated))

Directions

1. Preheat your oven to 185C (365F) and line two baking trays with parchment paper.
2. Add the all purpose flour, baking powder, salt, pepper, dried parsley, garlic powder and onion powder to a large mixing bowl and mix well to ensure all of the spices are well distributed through the all purpose flour.
3. Now, add the pork sausage, parmesan cheese, sharp cheddar cheese, sourdough starter and melted butter to the same bowl and mix all of the ingredients through with the flour mixture. I find it easiest to use my hands for this, but you can of course use a wooden spoon or spatula if you prefer. The mixture will be quite dry and crumbly - but don't panic, that's what it's meant to be like.

150 g Sourdough Starter ((or
sourdough starter discard))
60 g Butter ((Melted))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 78
Total Fat: 6g
Saturated Fat: 3g
Cholesterol: 16mg
Sodium: 253mg
Total Carbohydrate: 3g
Dietary Fiber: 0.1g
Sugars: 0.04g
Protein: 4g

4. Use a tablespoon or cookie scoop to roll the mixture into balls (I made mine around 25g each).

5. Place the balls on the baking trays you prepared earlier leaving a little space between each.

6. Bake for 20 minutes at 185C (365F). They will be a little crunchy on the outside and nice and moist in the middle.

7. Serve the sourdough sausage balls with your favorite dip!



Sourdough Stollen Recipe - The Pantry Mama

Appetizer • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 10 slices | **Prep time:** 50 mins | **Cook time:** 40 mins

Ingredients

Stiff Sweet Levain

- ☐ 60 g Sourdough Starter
- ☐ 60 g Water
- ☐ 120 g Bread Flour
- ☐ 20 g Sugar (white, fine)

Dried Fruit

- ☐ 35 g Spiced Rum (Captain Morgan's, Kraken etc)
- ☐ 80 g Raisins (or sultanas)
- ☐ 30 g Mixed Peel
- ☐ 70 g Dried Apricots (roughly chopped)
- ☐ 30 g Dried Cranberries (or dried blueberries)

Stollen Dough

Directions

1. Preparing the Levain

2. This levain should be prepared the night before. Add the flour, water, sugar and sourdough starter to a jar and mix thoroughly. Set aside to peak.

3. Preparing the Dried Fruit

4. Add all of the dried fruit to a mixing bowl and add the spiced rum. Stir well to coat all of the fruit. Cover with plastic and set aside overnight.

5. Preparing the Sourdough Stollen Dough

6. Add the sugar, buttermilk, milk and egg to a large mixing bowl and whisk well to combine and dissolve

- ☐ 260 g Stiff Sweet Levain (as prepared above)
 - ☐ 350 g Bread Flour (or all purpose flour)
 - ☐ 245 g Dried Fruit (as prepared above)
 - ☐ 1 Egg (approx. 70g)
 - ☐ 75 g Buttermilk
 - ☐ 75 g Milk
 - ☐ 30 g Sugar
 - ☐ 5 g Salt
 - ☐ 100 g Butter (softened at room temp, I've used salted butter)
- Other Inclusions and Toppings
- ☐ 250 g Marzipan (see notes)
 - ☐ 1 tsp Cinnamon
 - ☐ ½ tsp Nutmeg
 - ☐ 250 g Powdered Sugar (for rolling the baked Stollen in)

the sugar.

7. Now add the stiff sweet levain to the liquid and use your whisk to break up the levain as best you can, allowing it to soften in the other liquid.

8. On top of that add the bread flour and salt and bring together into a stiff dough. Cover with plastic and set aside for around one hour.

9. Tip the sourdough stollen dough out onto the counter top and add a little of the butter. Knead this in, before adding more, until all the butter has been kneaded into the dough. This can be difficult if you're not used to working with enriched doughs. You can use a stand mixer to perform this step if you prefer.

10. It is very similar to kneading butter into sourdough brioche dough.

11. Once the butter is fully incorporated in the dough, allow the dough to rest for around 10 minutes (you can leave it on the counter, just pop the bowl over the top so it doesn't dry out).

12. Now, gently knead in all the boozy dried fruit. The fruit should have absorbed all the rum, so there won't be any excess liquid to worry about. Don't worry if the dough tears a little, leave it to rest for 10 minutes, then knead again.

13. When you're happy that all the fruit has been incorporated into the dough, pop the dough back into the bowl and cover. Allow to bulk ferment at room temperature until the dough has risen around 50%.

14. Don't worry about the dough containing butter milk, egg, milk and butter. It's perfectly safe to leave it out at room temperature.

15. Once the dough has risen to around 50%, it's time to shape the dough and add the marzipan and cinnamon and nutmeg.

16. Shaping Sourdough Stollen

17. Tip the dough out of the bowl onto the counter so the sticky side is on top. If you're making one large stollen, then leave the dough as is, but if you would prefer two smaller stollens, divide the dough into two equally weighted pieces.

18. Gently pull each piece of dough out into a rough rectangle. Mold the marzipan into two long cylinders, the same length as your dough and lay off centre on the long side of each piece dough.

19. Sprinkle the dough with cinnamon and nutmeg if desired.

20. Roll each rectangle of dough into a long roll (similar to when you make sourdough cinnamon rolls). Start on the side where you've laid the marzipan and roll, tucking the bottom seam under, along with the ends. You want to completely conceal the marzipan so that it doesn't leak out in the oven.

21. Transfer each stollen to a baking tray lined with baking paper and cover with a damp kitchen towel. Allow the stollen to proof at room temperature until the dough has risen around 50% again.

22. When you're ready to bake the stollen, preheat the oven to 175C (350F).

23. When the oven is at temperature, bake the sourdough stollen for around 45 minutes (or until it is golden brown).

24. Remove the baked sourdough stollen from the oven and allow to cool for a bit before brushing it all over with melted butter (a pastry brush is perfect for this).

25. Once it's cooled for around an hour, brush it again with butter and then place into a container full of

powdered sugar. Lightly roll the stollen around in the powdered sugar until it's completely and evenly covered on all surfaces.

26. Now, wrap your stollens in a piece of aluminum foil and allow them to mature for at least 24 hours before you try them (it's worth the wait I promise).

27. Notes

28. Marzipan - I have used store bought Marzipan in my sourdough stollen. You can omit the marzipan if you don't like it. Divide the 250g portion into 2 pieces if you're making 2 smaller stollens.

29. Rum - if you don't want to use alcohol, you can soak the dried fruit in the same amount of orange juice or apple juice.

30. Butter - I've used salted butter in this recipe, you can use unsalted if you prefer.



Sourdough Stuffing

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 40 mins

Ingredients

1 small round sourdough bread (1 pound)
1 stick salted butter
3 stalks celery, chopped
1 medium onion, chopped
1 Tbsp chopped fresh sage or 1 tsp dried
1 Tbsp chopped fresh thyme or 1 tsp dried
3 cups homemade chicken broth
2 large eggs
2 tsp salt
1/2 teaspoon pepper

Directions

1. Prepare and bake homemade sourdough bread, if making from scratch.
2. Preheat the oven to 350 F.
3. Add half of the butter to a baking dish (or cast iron skillet) and place in the oven to melt.
4. Cut the crusty sourdough bread into 1-inch cubes.
5. Take out the baking dish from the oven and toss the melted butter with the bread.
6. Bake for 20 minutes, stirring halfway in between so the bread cubes don't get burnt, but rather get nice and toasty.

Nutrition

Amount per serving

Serving size: 1

Calories: 155

Total Fat: 13g

Saturated Fat: 8g

Cholesterol: 79mg

Sodium: 1098mg

Total Carbohydrate: 7g

Dietary Fiber: 1g

Sugars: 2g

Protein: 3g

7. Dice onions and celery.

8. Sauté onions and celery over medium heat in a skillet with the remaining butter until they are a little soft, around 5-10 minutes.

9. Add salt and pepper.

10. Pull the toasted bread out of the oven.

11. In a large bowl, add bone broth and eggs and whisk together.

12. Add the vegetable mixture and herbs to the broth mixture and mix well.

13. Pour the broth and vegetable mixture over the toasted bread and let it sit for 10 minutes to allow bread to soak up the eggs and broth.

14. Bake for 25-30 minutes, until it starts to turn golden brown.



Sourdough Zucchini Bread

Appetizer • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 2 Loaves | **Prep time:** 25 mins | **Cook time:** 50 mins

Ingredients

170 g Butter (room temp)
250 g Sugar
2 Eggs (room temp)
200 g Sourdough Starter
2 tsp Vanilla
300 g Zucchini (Shredded
(weigh the zucchini first, then
squeeze out the excess
moisture))
390 g All Purpose Flour
6 g Baking Powder (1 tsp)
10 g Baking Soda (1 tsp)
5 g Salt (1/2 tsp)
2 tsp Cinnamon (or as much
as you'd like)
1/2 tsp Ginger (or as much as

Directions

1. Preheat your oven to 350F (175C).
2. Prepare 2 loaf pans by coating the inside of each generously with butter (I do this even if my loaf pans are non stick). See notes for pan sizes.
3. Cream the butter, sugar and eggs until light in color and nice and fluffy. It's best to use a stand mixer or hand mixer for steps 3 and 4 - you'll get the best result from your zucchini bread.
4. Now add sourdough starter and vanilla to the creamed butter, sugar and eggs and beat until well combined.
5. Now add all the dry ingredients and shredded

you'd like)
1/2 tsp Nutmeg (or as much
as you'd like)

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2001
Total Fat: 76g
Saturated Fat: 46g
Cholesterol: 346mg
Sodium: 3283mg
Total Carbohydrate: 301g
Dietary Fiber: 9g
Sugars: 130g
Protein: 31g

zucchini (make sure you've squeezed the moisture out) into a separate bowl and mix until well combined and the zucchini is coated in flour.

6. Now add the wet ingredients into the bowl with the dry ingredients and fold gently until combined - try not to over mix it!

7. Now pour the mixture into two loaf pans that have been well greased with butter (I put 630g of mixture into each tin).

8. Bake the sourdough zucchini bread for around 50 minutes at 350F (175C) (the time really depends on your oven). Insert a skewer into the middle of the bread - if it comes out clean, they're ready to come out of the oven.

9. Allow the sourdough zucchini bread to cool in the tins for 10 to 15 minutes before removing them and placing on a wire rack to cool.



All Purpose Flour Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 520 g All Purpose Flour
- ☐ 320 g Water
- ☐ 50 g Sourdough Starter
- ☐ 10 g Salt

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large ceramic or glass bowl.
3. Glass is always good as you can see what's happening underneath your dough. This recipe is based on you having an active starter that you have fed a few hours before starting your bake.
4. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
5. I find a dough scraper the easiest way to mix it as you can keep the sides of bowl clean.

6. The dough will be fairly shaggy and only just brought together.

7. Cover your bowl with cling film or a damp tea towel and let it sit for around 10 minutes.

8. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.

9. Forming Up The Dough

10. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

11. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

12. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

13. Stretch & Fold - Creating Structure

14. Over the next few hours you need to create some structure for your dough by "stretching and folding".

15. Aim to do around 4-6 sets of stretches and folds.

16. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

17. Bulk Ferment

18. Once you've finished your stretch and folds, place

the cling film or damp tea towel back over your dough and let it rest and ferment (a plastic cover is a better option for this stage).

19. See notes below for more info on this step.

20. Shaping The Dough

21. Once your dough has finished it's first ferment, it's time to shape it into either a boule or a batard.

22. You'll need to flour your counter top with rice flour for this (we use rice flour because it has no gluten but semolina is also a great option). Try to be quite sparing with the rice flour, you only need a very light dusting.

23. Use a silicone dough scraper to gently ease the dough out of the bowl. You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

24. You can either shape your dough into a batard (oblong) or a boule (round). You'll find instructions for shaping your dough in the notes section.

25. You will need a banneton to put your dough into. If you do not have a banneton, then a bowl or basket lined with a floured tea towel is perfectly fine. Make sure your bowl isn't too big though, you want your dough to retain some shape.

26. Whatever you're using needs to be liberally floured with your rice flour. If you're using a banneton - liberally sprinkle it with rice flour. If you're using a cloth or tea towel, rub the flour into it to ensure it becomes non stick.

27. Placing Into A Banneton

28. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top - this way the top of your dough will get the pretty

lines from the banneton.

29. If you're using a cloth or tea towel in a bowl it's ok to put your dough with the smooth side up. Just make sure the dough is tight.

30. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

31. Cold Ferment

32. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

33. I use a large plastic bag to cover it - I just reuse it each time.

34. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

35. Preparing To Bake

36. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

37. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

38. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

39. Bake Time!

40. Now it's time to bake!

41. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

42. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven.

43. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

44. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

45. If you want to you can spritz your dough with extra water before you put the lid on.

46. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

49. Finishing The Bake

50. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Chocolate Sourdough Bread - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour
 - ☐ 360 g Water (can increase by 20 to 30g if you wish, especially if you increase the amount of cocoa powder)
 - ☐ 100 g Sourdough Starter (or chocolate sourdough starter)
 - ☐ 10 g Salt
 - ☐ 50 g Sugar (white sugar)
 - ☐ 150 g Semi-Sweet Chocolate (dark chocolate, chopped or grated)
 - ☐ 30 g Cocoa Powder
- Optional Ingredients
- ☐ 10 g Dark Malt Powder (for

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter, sugar, cocoa powder and water into a large ceramic or glass bowl.
3. Mix these together until they are all dissolved in the water. Then add your flour (and dark malt powder if you are going to use it) and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.
5. Forming Up The Dough
6. After the dough has been through autolyse you need

darker color)

to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. Bulk Ferment

14. Once you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage). You want the dough to double. You can find more information on bulk fermentation [here](#).

15. Shaping The Dough

16. Once your dough has finished its first ferment, it's time to shape it and add the chopped chocolate. Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton.

17. Right, let's shape that dough.

18. Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of chopped chocolate over the dough. As you shape it into a batard or boule, keep sprinkling the chocolate on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard [here](#).

20. When you have finished shaping, the chocolate should be neatly tucked inside the dough.

21. Placing Into A Banneton

22. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top.

23. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

24. Cold Ferment

25. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

26. I use a large plastic bag to cover it - I just reuse it each time.

27. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold

ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

28. Preparing To Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. Bake Time!

33. Now it's time to bake!

34. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

35. Make sure that you make the baking paper big enough to use the edges as a handle to lower to dough into your Dutch Oven.

36. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

37. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

38. If you want to you can spritz your dough with extra water before you put the lid on.

39. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

42. Finishing The Bake

43. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Double Chocolate Sourdough Muffins - Little Spoon Farm

Dessert • Bread sourdough, Cookie • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 16 muffins | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

2 cups (240 g) all purpose flour
½ cup (45 g) cocoa powder regular or dark
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon (5 g) salt
½ cup (125 g) unfed sourdough starter
½ cup (120 g) avocado oil or vegetable oil
1 cup (200 g) granulated sugar
2 large eggs

Directions

1. Preheat the oven to 425°F (218°C) and place the oven rack in the center position. Line a muffin tin with paper liners.
2. In a large mixing bowl, whisk together 2 cups AP flour, ½ cup cocoa powder, ½ teaspoon baking soda, 2 teaspoons baking powder and 1 teaspoon salt. Set the bowl aside.
3. In a separate bowl mix the wet ingredients. Use a whisk to combine the ½ cup of oil, 1 cup sugar, 2 eggs, ¾ cup sour cream, ¼ cup milk, 2 teaspoons vanilla extract and ½ cup of sourdough starter discard. Mix until the ingredients come together and are smooth.

$\frac{3}{4}$ cup (185 g) sour cream
2 teaspoons (10 g) vanilla
extract
 $\frac{1}{4}$ cup (60 g) milk
1 $\frac{3}{4}$ cups (315 g) semi-sweet
chocolate chips

4. Pour the wet ingredients into the bowl with the dry ingredients and mix the batter until it just comes together. Do not over mix the batter. Add the chocolate chips and stir until they are evenly distributed in the batter.

5. Use an ice cream scooper to fill the liners. The batter should come to the top of the liner for bigger muffins. Sprinkle a few chocolate chips on top of each one if you want even more chocolate flavor!

6. Bake the muffins for the first 5 minutes at 425°F (218°C) in the preheated oven. Lower the oven temperature to 350°F (176°C) and continue to bake the muffins for an additional 15-18 minutes. A toothpick inserted into the center should come out clean when they are done.

7. Remove the muffins from the oven and allow them to cool completely in the muffin tin.



Fluffy Sourdough Cinnamon Rolls

Breakfast • Bread sourdough • Breakfast
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 1 hour | **Cook time:** 25 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm (37C))
7 g Salt
1 Egg ((approx. 45g))
80 g Sugar (Caster/Fine Sugar)
50 g Butter (Room Temp)
5 g Vanilla Extract
100 g Butter (Cold)
100 g White Sugar (Caster/Fine)
100 g Brown Sugar (Light or Dark)
15 g Cinnamon (ground)

Directions

1. To make the dough
2. Warm the milk to around 37C. Add the warm milk and sugar to the bowl of your stand mixer and mix until the sugar has thoroughly dissolved. You can just warm the milk in the microwave before putting into your stand mixer bowl. You just don't want cold milk in your dough as it will take forever to rise!
3. Now add your sourdough starter, egg, vanilla, salt and flour and use your stand mixer to knead into a rough dough. This shouldn't take too long (around 2 to 3 minutes). Leave the dough to rest in the stand mixer bowl for around 30 minutes.
4. Add the butter and knead into the dough until the dough is smooth and fairly elastic. You may need to

125 g Cream Cheese (Block - not spreadable)
25 g Butter (Cold)
100 g Powdered Sugar
5 g Vanilla Extract
1 pinch Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 440
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 58mg
Sodium: 382mg
Total Carbohydrate: 66g
Dietary Fiber: 2g
Sugars: 33g
Protein: 7g

increase the speed of your stand mixer to allow the butter to be incorporated (see notes below).

5. Transfer to the dough to a bowl and allow to ferment. You want the dough to rise a little (around 30%) and feel soft to the touch. This needs to happen at room temp - not in the fridge.

6. Once the dough has finished bulk ferment, you will need to fill and shape the cinnamon rolls.

7. Rolling and Filling the Dough

8. Before you roll out the dough you need to make the filling. Add brown sugar, white sugar, cinnamon and butter to a stand mixer and mix until it resembles wet sand. Set aside while you roll out the dough.

9. Turn the dough out on to the counter. It shouldn't be sticky and be easy to handle. Do not use flour when rolling out the dough.

10. Gently roll the dough out into a rectangle. 60cm x 30cm is a good size to aim for. It doesn't have to be perfect, but the bigger you can get it, the more perfect cinnamon sugar swirls you will get.

11. Spread the filling all over the dough, leaving a 10cm gap on one of the long edges. You need to leave a gap so that dough will stick to itself when you roll it.

12. Once the filling is spread, roll the dough into a log, starting on the opposite long edge to the gap you've left.

13. Roll the dough into a tight log, using the unfilled dough to seal the log. You can spray a little water on the part where the dough joins if you want to - but the dough should stick to itself without it. Lay the log out with the seam underneath.

14. Cut the log into approximately 12 pieces (you can measure and divide by 12 if you want them to look

even - or just go freehand if you're not too fussed). Using dental floss to cut them will help you keep their shape and give the cinnamon rolls a flat surface.

15. Place the rolls into a cast iron skillet lined with baking paper (I've used a 12" skillet). Face all the seams inwards so that they don't unravel. If you don't have a cast iron skillet, a baking tray or casserole dish is perfectly fine. They don't have to touch as they will once the dough is puffy.

16. Second Rise

17. Cover the skillet containing the rolls with a tea towel or plastic wrap and allow the dough to rise. The dough is enriched, so it will take a little longer than normal (especially since we are dealing with sourdough). Once the dough is puffy, you can bake them straight away - or see baking timeline above to extend the second rise and hold them in the fridge overnight.

18. Baking

19. Once the rolls are puffy and have taken up the room in the skillet, it's time to bake them. Preheat your oven to 180C/356F.

20. Bake rolls for 20 minutes at 180C/356F. Keep an eye on them though as they will burn easily due to the sugar.

21. Once they're finished baking, leave them to cool in the skillet for around 30 minutes before taking them out.

22. Once they're out of the oven, you can brush them with butter to give them a nice glaze. You can leave them unbuttered if you prefer. The butter will give them a nice shine.

23. Vanilla Cream Cheese Frosting

24. Add cream cheese, butter, powdered sugar, vanilla and salt to your stand mixer. Beat the frosting until it's thick and glossy. Store in the fridge until ready to use.

25. Once the rolls have cooled a little (I leave it about 30 minutes) smother them in the vanilla cream cheese frosting. You can use a vanilla glaze or even just dust them in icing sugar if you prefer.



Fried Sourdough Donuts with Vanilla Glaze

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 Donuts | **Prep time:** 1 hour | **Cook time:** 4 mins

Ingredients

100 g Sourdough Starter
180 g Buttermilk ((see notes for milk alternative))
3 Egg Yolks
40 g Sugar
400 g Bread Flour
60 g Butter
5 g Salt
125 g Powdered Sugar
30 g Milk
5 g Vanilla Extract

Nutrition

Amount per serving

Directions

1. The easiest way to make sourdough donuts is using a stand mixer - but it is totally possible to do this recipe by hand. For this reason, I've included 3 different versions of instructions to mix & knead the dough.

2. MIX & KNEAD USING A STAND MIXER - it's so easy to make this dough using your stand mixer. Add the sourdough starter, buttermilk, egg yolks and sugar to the bowl of your stand mixer. Mix on low speed (with the paddle attachment) until all of the ingredients are well combined. Change to the dough hook attachment, then add the bread flour, butter and salt to the liquid ingredients and knead using your dough hook until a soft, elastic dough forms. The dough will be tacky, but not sticky and shouldn't stick to your fingers. MIX & KNEAD USING A THERMOMIX - add all ingredients to the bowl and use the knead function to knead for

Serving size: 1 serving
Calories: 292
Total Fat: 8g
Saturated Fat: 4g
Cholesterol: 74mg
Sodium: 253mg
Total Carbohydrate: 49g
Dietary Fiber: 1g
Sugars: 17g
Protein: 7g

around 4 to 5 minutes or until the dough is soft and elastic. It should be tacky, but not sticky. MIX & KNEED BY HAND - mixing by hand takes a little elbow grease, but it's totally doable. Don't be frightened when you add the butter, it will look like a mess, but with lots of kneading, the butter will go into the dough. To a large mixing bowl, add the sourdough starter, buttermilk, egg yolks and sugar. Use a whisk to whisk the ingredients until they form a foamy batter and the sugar is dissolved. Add the bread flour and salt to the liquid ingredients and use a spatula to bring the ingredients into a shaggy dough. Tip the dough out onto the counter and knead for around one to two minutes, or until the dough starts to become smooth and supple. Allow the dough to rest for around 5 minutes, then add the butter in small amount, kneading until it's all absorbed into the dough. The dough should be soft and elastic. It will be tacky, but not sticky and shouldn't stick to your fingers once it's kneaded sufficiently.

3. Once the dough has been kneaded using whatever method you prefer, place the dough back into a bowl and cover with plastic wrap or an elastic food cover. Allow the dough to bulk ferment at room temperature until it rises by around 50%.

4. Once the dough has risen, tip it out onto the counter and roll it out into a rough rectangle/square - around 25cm x 25cm (10" x 10").

5. Use a donut cutter to cut out your donuts (dip the cutter into flour first). If you don't have a donut cutter a glass, wide mouth jar or even a biscuit cutter is a good alternative. If you want donuts that you can fill, it's best to use a biscuit cutter to get the round shape without the hole. I don't use the donut holes, I add them back into the dough when I re roll it to cut out more donuts.

6. Place the cut donuts onto a cookie sheet or board lined with parchment paper and cover with a damp cloth. Allow them to proof until they're full and puffy.

7. When you're ready to fry the donuts, heat up your oil

to 180C (approx. 350F). I have used a deep fryer which regulates the temperature for me. You can use a Dutch Oven or skillet filled with oil if you don't have a deep fryer (see notes on type of oil to use below).

8. Add the donuts to the oil in batches - around 3 or 4 at a time. Fry for around 2 minutes on each side before removing from the oil and draining on some paper towel. If you are using cinnamon sugar to coat, you'll want to dip them straight into this out of the oil.

9. When the donuts have cooled a little bit, mix the glaze ingredients together and stir until smooth. Dip each donut into the glaze and then onto a wire rack to allow the glaze to set.



Glazed Sourdough Donuts

Breakfast • Bread sourdough • Vicky Fairbanks
madeinmotherhood.com

Serving size: 12 servings | **Cook time:** 15 mins

Ingredients

1 cup 100% hydration
sourdough starter (250g)
1/2 cup whole milk (115g)
1 large egg
1/4 cup raw cane sugar (55g)
1/4 cup melted unsalted
butter (50g)
1 tsp vanilla (3g)
1 tsp salt (4g)
2 1/4 cup organic bread flour
(290g)
2 cups powdered sugar
1/4 cup whole milk
1-3 cups coconut oil for
frying

Directions

1. Mix the Dough
2. In a Large bowl, whisk together the sourdough starter and milk until the starter is fully dissolved.
3. Add in the egg, sugar, melted butter, and vanilla until everything is well incorporated.
4. Next, sift in your flour and salt and mix until no lumps remain.
5. Strengthen the Dough
6. After mixing, cover the dough with a damp cloth and allow it to rest for 30 minutes.

7. After the rest period, uncover the dough and knead in a stand mixer with a dough hook on medium speed for 12 minutes, or until the dough pulls away from the sides of the bowl. If working without a stand mixer, perform stretch and folds to develop the gluten and strengthen the dough. For instructions on how to stretch and fold [click here](#).

8. Bulk Rise

9. Cover the bowl with a damp cloth and allow the dough to rise overnight for 8-10 hours at 70°F(21°C). This will take more or less time depending on the temperature of your home. When the dough is ready it will be light, airy, and have doubled in size.

10. Roll and Cut

11. Turn the dough out onto a well floured surface. Use a rolling pin to roll the dough into 1/2" thickness. If the dough resists being rolled, allow it to relax for 10 minutes and try again.

12. Use a 2 3/4" biscuit cutter to cut out the donuts. Gather and scraps and allow them to rest for 30 minutes. This will allow you to re-roll the dough and cut more donuts.

13. Take a cut donut and pierce the center with a chopstick or skewer. Spin the dough around the chopstick until the center hole has stretched to a 1" width. Alternatively, pierce a hole and use your fingers to stretch the dough and form a donut shape.

14. Second Rise

15. Place the donuts on a parchment lined surface 2" apart and cover them with a damp cloth. Allow the donuts to rise at room temperature for about 2 hours, or until they have risen by 50% of their original size. See below tip for speeding up second rise.

16. Instructions for Baked Sourdough Donuts

17. After the donuts have risen, preheat the oven to 350°F(180°C). Transfer the parchment paper and donuts onto a large baking sheet. Bake on the center of the oven for 13-15 minutes.

18. Instructions for Fried Sourdough Donuts

19. Heat 1" of coconut oil in a deep sided frying pan over medium heat until it reaches 350°F(180°C). The amount of oil needed will vary based on the size of your pan. I recommend starting with one cup and adding more if needed.

20. Add a few donuts to the oil at a time, and heat for one minute, or just until the bottoms begin to turn golden in color. Flip the donuts and heat the other side for one minute or until they begin to turn golden in color.

21. Transfer the cooked donuts to a cooling rack lined with paper towels to soak up excess oil.

22. Glaze

23. Mix the glaze together at the end of second rise just before you plan to cook the donuts. In a small bowl stir together the milk and powdered sugar until you have a thin runny mixture with no lumps.

24. After cooking, allow your donuts to cool for a few minutes and then dip one side into the glaze. Place the freshly glazed donuts glaze side up on a drying rack, and allow the glaze to set for 10 minutes before serving.

Notes

1 dough multiple doughnuts. I'm keeping my dough in a covered metal bowl and bottom shelf of my refrigerator is so cold dough keeps multiple days without overfermenting so I can use the same dough several times to make partial batches. Frosted with a

chocolate ganach or simple cream cheese frosting
warm so it melts . Filled with strawberry thickened
strawberry freezer jam and a basic pastry cream
(recipe link for dough in comments)



High Hydration Sourdough Bread Recipe - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour 100%
- ☐ 400 g Water 80%
- ☐ 100 g Sourdough Starter (active and bubbly, recently fed) 20%
- ☐ 12 g Salt 2%

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large mixing bowl.
3. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with an elastic food cover or plastic wrap and let it sit for around 1 hour. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.
5. Forming Up The Dough

6. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-25 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cover back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. This is high hydration sourdough so the dough will be more slack than you're used to (if you've been making sourdough bread at a lower hydration).

14. Bulk Ferment

15. Once you've finished your stretch and folds, cover the dough with a plastic cover and allow it to ferment at room temperature until it doubles. Remember this is a high hydration dough, so it will not take as long as you might normally be familiar with. You can find more information on understanding when bulk fermentation is finished [here](#).

16. Shaping The Dough

17. Once your dough has finished its first ferment, it's time to shape it into either a boule or a batard. I find it easier to shape higher hydration dough into a batard, but you should do whatever you're comfortable with.

18. Use a dough scraper to gently ease the dough out of the bowl (I highly recommend using a dough scraper for high hydration sourdough bread). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. You can see a video of me shaping a sourdough batard [here](#).

20. You will need a proofing basket or container to put your dough into.

21. Whatever you're using needs to be liberally floured with rice flour or semolina.

22. Placing Into A Proofing Container

23. Once the dough is shaped into a batard, place it into your proofing basket or container smooth side down, so your seam is on the top.

24. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

25. Cold Ferment (optional)

26. Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge.

27. Try to leave it in the fridge for a minimum 5 hours. Ideally, you want to leave it around 12 to 24 hours for full flavor.

28. Preparing to Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets hot. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge (or counter) until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of parchment paper or silicone sling if using.

33. Gently score your bread with a clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

34. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the silicone sling or parchment paper as a handle. Put the lid on and place into the hot oven.

35. BAKE TIME:

40 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

38. Finishing The Bake

39. When you remove your dough from the oven, carefully remove it from the oven as soon as possible and place on a wire rack to cool.



High Protein Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 SLICES | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

500 g Bread Flour
350 g Water ((can increase by 20 to 30g if you wish))
100 g Sourdough Starter
10 g Salt
150 g High Protein Nut & Seed Mix ((see notes for specific ingredient breakdown))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 190
Total Fat: 1g

Directions

- 1. Autolyse - Premixing The Dough** Weigh out your sourdough starter and water into a large ceramic or glass bowl. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
- 2. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.**
- 3. Forming Up The Dough** After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly

Saturated Fat: 0.1g
Sodium: 390mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 0.2g
Protein: 6g

sticky but as you bring it into a ball, it will become smoother and shinier.

4. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

5. Stretch & Fold - Creating StructureOver the next few hours you need to create some structure for your dough by "stretching and folding". Aim to do around 4-6 sets of stretches and folds. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

6. Bulk FermentOnce you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage).See notes below for more info on this step.

7. Shaping The DoughOnce your dough has finished its first ferment, it's time to shape it and add the high protein nut and seed mix.Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton. Then add a handful of the nut and seed mix to the banneton as well (this means that it will stick to the top of the dough once it's placed on top).Right, let's shape that dough.Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of the nut and seed mix over the dough. As you shape it into a batard, keep sprinkling the nut and seed mix on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard here.When you have finished shaping, the nut and seed mix should be neatly tucked inside the dough.

8. Placing Into A BannetonOnce the dough is shaped,

place it into your banneton smooth side down, so your seam is on the top. The nut and seed mix you placed in the bottom of the banneton will stick to the top of the dough while it proofs. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

9. Cold Ferment Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge. I use a large plastic bag to cover it - I just reuse it each time. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours.

10. Preparing To Bake Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

11. Bake Time! Now it's time to bake! When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven. Gently score your bread with a lame, clean razor blade or knife. You can find my full guide on how to score sourdough bread [here](#). Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven. BAKE TIME: 30 Minutes with the lid on at 230C/450F plus 10-15 Minutes with the lid off at 210C/410F

12. Finishing The Bake When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Homemade Sourdough Bread, Step by Step

Side Dish • Bread sourdough • Vicky Fairbanks
alexandracooks.com

Serving size: 1 loaf | **Prep time:** 18 hours | **Cook time:** 45 mins

Ingredients

50 – 100 g (1/4 – 1/2 cup)
bubbly, active starter — I
always use 100 grams, see
notes above
375 g (1 1/2 cups plus 1 tbsp)
warm water, or more, see
notes above
500 g (4 cups plus 2 tbsp)
bread flour
9 to 12 g (1.5 – 2.5
teaspoons) fine sea salt, see
notes above

Directions

1. Whisk the starter and water together in a large bowl with a fork or spatula. Add the flour and salt. Mix to combine, finishing by hand if necessary to form a rough dough. Cover with a damp towel and let rest for 30 minutes.
2. After 30 minutes, grab a corner of the dough and pull it up and into the center. Repeat until you've performed this series of folds 4 to 5 times with the dough. Let dough rest for another 30 minutes and repeat the stretching and folding action. If you have the time: do this twice more for a total of 4 times in 2 hours. Note: Even if you can only perform one series of stretches and folds, your dough will benefit. So don't worry if you have to run off shortly after you mix the dough.

3. Cover the bowl with a towel and let rise at room temperature, about 8 to 10 hours at 70°F (21°C) or even less if you live in a warm environment. The dough is ready when it has increased by 50% in volume, has a few bubbles on the surface, and jiggles when you move the bowl from side to side. (UPDATE: In the past I have recommended letting the dough rise until it doubles in volume. If you've had success with this, continue to let the dough double. Recently, I have been stopping the bulk fermentation when the dough increases by 50% in volume, and I feel I am actually getting better oven spring in the end.) (Note regarding timing: If you are using 100 g of starter, the bulk fermentation may take less than 8 to 10 hours. If you live in a warm, humid environment, the bulk fermentation may take even less time. In the late spring/early summer, for example, my kitchen is 78°F and the bulk fermentation takes 6 hours. It is best to rely on visual cues (increase in volume by roughly 50%) as opposed to time to determine when the bulk fermentation is done. A straight-sided vessel makes monitoring the bulk fermentation especially easy because it allows you to see when your dough has truly increased in volume by 50%.)

4. Coax the dough onto a lightly floured surface. Gently shape it into a round: fold the top down to the center, turn the dough, fold the top down to the center, turn the dough; repeat until you've come full circle. If you have a bench scraper, use it to push and pull the dough to create tension.

5. Let the dough rest seam side up rest for 30 minutes. Meanwhile, line an 8-inch (20-cm) bowl or proofing basket with a towel (flour sack towels are ideal) and dust with flour (preferably rice flour, which doesn't burn the way all-purpose flour does). Using a bench scraper or your hands, shape it again as described in step 4. Place the round into your lined bowl, seam side up.

6. Cover the dough and refrigerate for 1 hour or for as long as 48 hours. (Note: I prefer to let this dough proof for at least 24 hours prior to baking. See video for the difference in the crumb of a loaf that has proofed for 6 hours vs one that has proofed for 24 hours. The

original recipe calls for a 1-hour rise, and if you have had success doing that, by all means, keep doing it.)

7. Place a Dutch oven in your oven, and preheat your oven to 550°F (290°C). Cut a piece of parchment to fit the size of your baking pot.

8. Place the parchment over the dough and invert the bowl to release. Using the tip of a small knife or a razor blade, score the dough however you wish — a simple "X" is nice. Use the parchment to carefully transfer the dough into the preheated baking pot.

9. Lower the oven to temperature to 450°F (230°C). Carefully cover the pot. Bake the dough for 30 minutes, covered. Remove the lid, lower the temperature to 400°F (200°C) and continue to bake for 10 – 15 minutes more. If necessary, lift the loaf out of the pot, and bake directly on the oven rack for the last 5 to 10 minutes. Cool on a wire rack for 1 hour before slicing.

10. This loaf will stay fresh up to 3 days stored at room temperature in an airtight plastic bag or container. It freezes beautifully, too.



How to Build a Sourdough Starter from Scratch

Tips • Bread sourdough • Vicky Fairbanks
alexandracooks.com

Serving size: 3 cups

Ingredients

1 small can (192 grams)
pineapple juice, see notes
above
stone-milled flour, see notes
above
Room temperature water, see
notes above

Directions

1. Day 1: Pour the can of juice (roughly 192 grams) into a large bowl or ideally a straight-sided vessel on a tared scale. (A straight-sided vessel allows you to truly see how much your starter is growing. I'm using this Cambro.) Add an equal amount of flour (roughly 192 grams) by weight. Stir the flour and juice together until the flour is absorbed. Cover the vessel. Record the date, time, and measurements — you will forget which day you started if you don't. Let it sit at room temperature for 24 hours.

2. Day 2: Uncover the vessel. Stir the mixture. Re-cover the vessel, and record your work. Let it sit at room temperature for another 24 hours.

3. Day 3: Uncover the vessel. Add 128 grams (1 cup) flour and 128 grams (about 1/2 cup) water. Stir to

combine. Cover the vessel and record your work again. Let it sit at room temperature for 24 hours, stirring once or twice.

4. Day 4: Uncover the vessel. You should see a little action (bubbles) and it should smell pleasant, not unlike a fruity yogurt. Measure out 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Add them to the container. Stir to combine. Cover the vessel. On this day, record your work again, and mark the height of your mixture with tape on the side of your vessel. Let it sit at room temperature for 24 hours, keeping a closer watch this time around. You may see action — rising and bubble formation — within a few hours. If your mixture is in fact rising, let it rise until it nearly doubles in volume; then drop a spoonful of it in water. If it floats, you're in business. Note: Your starter might rise (and possibly fall) while you are sleeping — don't worry if you don't "catch" it at its peak. Continue on with the process.

5. Day 5: At this point, you should be observing some activity in your starter, meaning the starter should have risen slightly (perhaps doubled but perhaps not) and fallen with bubbles transforming from big to small. You'll now take a small portion of this mixture and build a new starter: Transfer 128 grams of the starter to a new jar or vessel, and add 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Stir well to combine, then cover the jar. Mark the height with a rubber band. Let sit at room temperature. Transfer the remaining starter to the fridge — this original mixture is now your sourdough discard and can be used in all sorts of recipes, see notes above. When your new starter doubles in volume, you can do one of three things:

6. Repeat this process: spoon 128 grams of starter into a new vessel and add 128 grams each flour and water. (Transfer the remaining starter to your bucket of discard.) Let the new starter rise until it doubles. Your starter will get stronger with every feeding.

7. Transfer it to the fridge if you need to take a break from the process. You can pick up where you let off when you are ready.

8. Test it out in a sourdough bread recipe.

9. Maintaining your starter: Once you have a strong, active starter on your hands, follow the steps in this post: [How to Feed, Store, and Maintain a Sourdough Starter](#).



Jalapeño Cheddar Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 2 hours | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
8 ounces cheddar
1/2 cup sliced jalapeños (fresh or pickled)

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly. When it is ready, it should be about double in size.
2. In a large bowl, combine warm water and flour until the dough forms. Cover with a damp towel and let the dough rest for 30 minutes.
3. Add sourdough starter to the top of the dough. Dimple in with wet hand.
4. Sprinkle salt on top.
5. Mix the dough with your hands for about 5 minutes to combine all the ingredients well. Cover with a damp towel or plastic wrap while resting.

Amount per serving
Serving size: 1
Calories: 79
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

6. Let rest for 30 minutes.

7. While the dough is in the bowl, grab the edge of the dough firmly and pull up, stretching it upwards. Then place the dough in your hands back into the bowl. Turn the bowl about a quarter turn and do this stretch and fold again, and again one to two more times. This is considered one set of stretches.

8. First 3 sets of stretch and folds – every 15 minutes. During the second stretch and fold, add the sliced fresh jalapeño peppers (or pickled) and shredded cheddar cheese to the middle of the dough.

9. Last 3 sets of stretch and folds – about every 30 minutes.

10. Cover bowl with a wet towel or plastic wrap and allow the dough rest until doubled.

11. Split the dough in half down the middle with a bench scraper. Be really careful not to break those bubbles.

12. Shape the first loaf into a ball by gently spinning it toward you in a circular motion creating tension against the counter. Repeat with the second loaf.

13. Set out 15-20 minutes uncovered.

14. Turn over and shape dough on a clean work surface by folding the two sides over to meet in the middle, and then the other two sides.

15. Transfer to a floured banneton (proofing basket) or bowl with tea towel, seam side up.

16. Cover with a plastic bag and proof for 12-15 hours (or longer) in the refrigerator.

17. Preheat the oven to 500 degrees. Place the dutch

oven with a lid into the oven for 1 hour.

18. Remove bread dough from the fridge and place on a piece of parchment paper.

19. Dust with flour on top to make the scoring pattern stand out more.

20. Score with a razor.

21. Place parchment paper and dough in the dutch oven and place the lid on top. Carefully place the dutch oven into the oven with oven mitts.

22. Bake for 20 minutes at 500 with the lid on.

23. Take the lid off, turn the oven temperature down to 475, and bake for an additional 25 minutes or until browned.



Kate's Soft Sourdough Master Recipe - Venison for Dinner

Side Dish • Bread sourdough
venisonfordinner.com

Serving size: Servings 12 servings | **Cook time:** 45 mins

Ingredients

Pre-Ferment

½ cup sourdough starter it needs to have doubled, but can be falling and needing to be fed, it does not need to be at 'optimal bread baking state'

½ cup warm water

⅔ cups all-purpose flour

Dough

Pre-ferment from above

1 tablespoon butter, coconut oil or olive oil

1 tablespoon honey sub 1
tablespoon honey for 1

Directions

1. I recommend reading the blog post before the recipe, there is some different steps here that may feel confusing, but are explained in the post. Happy Baking!

2. Pre-ferment

3. Mix the pre-ferment of sourdough starter, flour, and water up 8-24 hours before you want to bake. The longer beforehand, the more sour your end product will be. If I plan to mix the dough in the morning, I make it before bed. Cover with plastic wrap or a plastic bag and let sit on the counter.

4. To Make the Dough

tablespoon maple syrup or 2
tablespoon sugar
1 teaspoon salt
¾ cup milk (save buttermilk
from making butter for this if
you have it!) sub non dairy
milk or yogurt/cultured
buttermilk watered down to
to milk consistency.
2 ¼-2 ¾ cup all purpose flour
Butter to brush crust after
baking

5. Melt butter, honey, and salt on low in a saucepan. When it's melted and combined, turn off the heat, add your milk, and stir to combine. With a thermometer or your finger, test the temperature of the mixture. By thermometer, it should be no more than 105F. By your finger...you should be able to comfortably hold it in for 10 seconds. If it's not this warm, turn the heat back on to warm it. If I use a heavy bottom pot, there is enough residual heat to heat the milk, if I use something like a thin enamel pot, there isn't.

6. Add the warm liquid to your mixer (or bowl you plan to mix the dough in) and add your pre-ferment.

7. Stir to combine; it's not going to combine super well until you start adding flour.

8. Add your flour, starting on the low end, and mix the dough, adding more flour as needed just until it's combined, but not a cohesive, nice dough.

9. Let sit 15-30 minutes, then knead the dough.

10. This dough takes more kneading than most- my mixer kneads on low for 10 minutes, so if kneading by hand, you're going to knead about 10-15 minutes.

11. If the dough sticks to the bowl or your hands, add a little more flour, but try not to add too much. It's not a stiff dough, it's on the softer side. Try wetting your hands/counter for kneading if it's sticking and you've already added a lot more flour.

12. Bake in One Day Method

13. Cover your dough with plastic wrap or a plastic bag and let rise 2-3 hours until it looks like it's kind of doubled (don't overthink it, as long as it's 1.5'd its original size).

14. Overnight Method (see notes)

15. Cover your dough with plastic wrap or a plastic bag and let sit overnight. It will be gigantic and beautiful in the morning. Skip the second rise with the overnight method. see notes

16. For Bake in One Day Method: Continue as Below

17. Punch your dough down, give it a few kneads. Yes, you are letting it rise twice before shaping. For more on this, read the blog post above the recipe card.

18. Cover with plastic wrap or a plastic bag and let sit 2-3 hours until it's doubled. To test if your dough has doubled, dip your finger in flour and poke the dough. If the dough bounces back- it's got more to give and needs to keep rising. If the dough stays indented, it's given all it has to give and you can proceed.

19. To Shape your Loaf

20. If you're using this recipe for French Bread, Cinnamon Buns, or Normal Buns, this is where you switch over to that recipe. To use as sandwich bread, proceed as follows.

21. Dump your dough onto a lightly floured counter, press out with your hands to make a rectangle roughly the size of your two hands flat, side by side (roughly 6"x10"). Fold the dough like you were folding a piece of paper to go in an envelope, flip seam side down and let rest 10 minutes.

22. This is called a bench rest or par-shape. It helps your dough keep shape in its final shape and your loaf of bread will be taller.

23. After ten minutes, flip the dough seam side up, flatten out to the same size. This part is funny to describe but fold your rectangle so it's now a triangle, and then starting at the point of the triangle roll it inwards. When it's all rolled up, tuck any non-conforming parts in to make it a good size to fit in your loaf pan. Pinch the seam together, flip seam side down onto a piece of parchment paper. Pop it into your loaf

pan.

24. Cover with a tea towel and let rise 2-3 hours, until it's doubled. If your house is like REALLY cold- 60F or lower...I suggest turning your oven on for a minute or two (put a cast iron pan in there to hold some heat!), turn oven off, then put covered loaf pan in the oven to rise.

25. When it's doubled and ready to bake, (don't forget to take it out of the oven!) preheat oven to 375F.

26. Slash the top of the dough with a sharp knife to allow for expansion.

27. Bake for 20 minutes, flip around and bake another 20 minutes.

28. After the second round of 20 minutes (40 min total) check the internal temp of your loaves- this is the most reliable way to know your bread is ready. Your bread should be 190-200F, if not put it in for another 5 minutes.

29. When your bread is done, take it out of the oven, leave it in the loaf pan to cool, and brush butter on the top. This can be melting and using a brush or just rubbing a stick of butter over the top. This step is technically optional but it REALLY makes a nice soft crust that stays soft.

30. Now the easy part...enjoy your bread! I prefer to slice it all right away. Anything you wont eat within 2-3 days pop in freezer in a bag once its cooled.

31. Notes

32. OVERNIGHT TWEAKS - In my extensive testing of this recipe, I have found if you are doing an overnight rise, you can skip the autolyze rest before kneading AND skip the first punch down and rise. Just let mix, knead, let it rise, punch down and shape in the morning.

33. EXCESS EGGS IN YOUR HOME?! You can swap $\frac{1}{4}$ cup of milk for an egg! Add the egg in step 3. It adds an awesome boost to your dough and when you've got extra eggs, why not?!



Mini Sourdough Loaves

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 4 | **Prep time:** 1 hour | **Cook time:** 35 mins

Ingredients

250 g unbleached all purpose
100 g freshly ground whole
wheat
125 g bread flour (can omit
and just add more to the
unbleached all purpose)
100 g mature starter (active
and bubbly)
325 g water
10 g salt

Nutrition

Amount per serving
Serving size: 1
Calories: 98

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 487mg
Total Carbohydrate: 20g
Dietary Fiber: 2g
Sugars: 0g
Protein: 4g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 4 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15–20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 4 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12–15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.



Rosemary Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
1 Tbs fresh rosemary - chopped

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. In a large mixing bowl, combine warm water, flour, sourdough starter, and salt with your hands, a wooden spoon, or dough whisk.
3. Cover with plastic wrap or damp towel and let the dough rest for 30 minutes.
4. Add chopped rosemary before performing the stretch and fold technique.
5. Stretch and folds are accomplished by grabbing the edge of the dough and pulling it up, gently shaking it as it stretches upwards. Next, push the stretched

Amount per serving
Serving size: 1
Calories: 78
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

dough back into the center. Turn the bowl about a quarter turn and do this process again, turn the bowl and repeat. Complete the stretch and fold a total of 3-4 times. This is considered one round, repeat for a total of 6 rounds. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a lid or plastic wrap and allow the dough to rise until doubled in a warm place.

7. Place dough on a clean work surface.

8. Split the dough in half down the middle with a bench scraper. Try to be careful not to break any of the bubbles.

9. Shape into a ball by gently spinning it toward you in a circular motion.

10. Set out 15-20 minutes uncovered. This allows a skin to develop.

11. Turn over and shape.

12. Transfer to floured banneton or a bowl lined with a tea towel (I like to use rice flour). Another option is an oiled bowl. Cover with plastic and proof for 12-15 hours in the refrigerator.

13. The next morning, preheat the dutch oven on 500 for 1 hour.

14. Remove dough from the fridge immediately before scoring and baking.

15. Dust with flour on top to make the scoring pattern stand out more.

16. Score the top of the dough with a razor or lame. Place the dough on a piece of parchment paper for best results and transfer to the dutch oven. Careful it is hot.

17. Bake for 20 minutes at 500 with the lid on.

18. Turn the oven temperature down to 475, remove the lid, and bake an additional 25 minutes or until browned.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Same Day Sourdough Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
therosehomestead.com

Prep time: 10 mins | **Cook time:** 40 mins

Ingredients

1 cup lukewarm water
1 cup active/fed sourdough starter
1/4 cup olive oil
1 1/2 tsp salt
3-4 cups flour (I use freshly milled hard white wheat) (can use store bought whole wheat or unbleached all purpose)

Directions

1. In the bowl of a stand mixer, add water, sourdough starter, olive oil, salt and 3 cups of the flour.
2. Start mixer, add remaining flour 1/4 cup a time until the dough releases from the mixing bowl.
3. Knead 6-8 minutes.
4. Shape dough and place in greased loaf pan, covered.
5. Place in a warm place to rise for 4-8 hours depending on the temperature of your home.
6. Once the dough tops over the pan, preheat the oven to 350 degrees F.

7. Bake for 40 minutes.



Seedy Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 | **Prep time:** 10 mins | **Cook time:** 1 hour

Ingredients

Dry Ingredients

- ☐ 220 g All Purpose Flour
- ☐ 20 g Baking Powder (1 tbsp)
- ☐ 5 g Salt
- ☐ 45 g Poppy Seeds
- ☐ 45 g Sesame Seeds
- ☐ 45 g Flax Seeds
- ☐ 45 g Pumpkin Seeds
- ☐ 45 g Rolled Oats

Wet Ingredients

- ☐ 150 g Sourdough Starter (or sourdough starter discard)
- ☐ 2 Eggs

Directions

1. Preheat your oven to 180C (350F) and line a loaf pan with parchment paper (or grease with butter). I've used a glass pan measuring 1.5L 28cm x 11cm or 1.6QT 11.1" x 4.5" to bake this, but it works very well in a metal or aluminium tin also.
2. To a large mixing bowl, add all of the dry ingredients (all purpose flour, baking powder, salt, poppy seeds, sesame seeds, flax seeds, pumpkin seeds and rolled oats). Mix well to combine and set aside.
3. Now take another mixing bowl and add all of the wet ingredients to the bowl (sourdough starter, eggs, maple syrup, natural yogurt, whipping cream, EVOO and brown sugar). Whisk to combine and form a runny liquid where the sugar is completely dissolved.

- ☐ 50 g Maple Syrup (can sub with 50g of honey)
- ☐ 100 g Natural Yogurt
- ☐ 100 g Whipping Cream (can sub with coconut cream)
- ☐ 75 g Extra Virgin Olive Oil
- ☐ 140 g Brown Sugar

4. Pour the wet ingredients onto the dry ingredients. Gently stir to moisten the dry ingredients with the wet ingredients. Do not over mix. You just want to moisten the dry ingredients.

5. Pour the batter into your prepared loaf pan and place in the oven for 1 hour or until the top is golden brown and a toothpick comes out clean.

6. When the seedy sourdough breakfast loaf is done, remove from the oven and allow the loaf to cool in the pan for 5 to 10 minutes. Then transfer to a wire rack to fully cool.

7. Notes

8. Seeds - I have used 45g each of poppy, sesame, flax and pumpkin seeds. You can use any seeds you like. Sunflower seeds, hemp seeds and chia seeds all work well as alternatives.

9. Maple Syrup - you can use equal amounts of honey if you prefer.

10. Olive Oil - you could use any light flavored vegetable oil if you prefer, but I find the flavor is better with olive oil.



Soft Sourdough Dinner Roll Recipe

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 30 mins | **Cook time:** 30 mins

Ingredients

100 g Sourdough Starter (fed and bubbly)
200 g Whole Milk
80 g Water
500 g All Purpose Flour ((see notes for using Bread Flour))
40 g Sugar
50 g Butter (Melted)
10 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2546
Total Fat: 52g

Directions

1. Add the milk, melted butter, water, sugar and salt to the bowl of your stand mixer. Mix the ingredients together so that the sugar and salt are dissolved and the butter is mixed through the milk. It won't take long, like 30 seconds - you just don't want gritty sugar and salt through your dough.
2. Now add your flour and sourdough starter to the liquid in the bowl. Mix the flour and sourdough starter through the liquid so it just comes together.
3. Depending on the type of mixer you're using, you may need to add your dough hook on for the next step. You want to knead the dough using your stand mixer until it forms a silky, slightly tacky dough. The dough is enriched with butter and milk so will be glossy. It will generally come away from the sides of the bowl when

Saturated Fat: 30g
Cholesterol: 128mg
Sodium: 4335mg
Total Carbohydrate: 450g
Dietary Fiber: 14g
Sugars: 51g
Protein: 61g

it's done. It can take anywhere from 3 to 8 minutes depending on the type of stand mixer you're using.

4. Bulk Ferment: Once the dough is sufficiently kneaded you need to let it ferment and rise. You can leave it in your stand mixer bowl for this (saves washing up) or you can transfer it to another bowl if you like. Cover the bowl with plastic or a damp tea towel and let it bulk ferment. As always, the time it takes will depend on your starter and the temperature in your home. You want it to come to just under double. This is an enriched dough and will take a lot longer to bulk ferment than regular sourdough. On a side note - do not worry about leaving your dough out when it has milk and butter in it. Sourdough starter bacteria is wonderful stuff and it will not go bad - even if you leave it on your counter overnight. I do this often and I promise it will be absolutely fine.

5. Once your dough has risen you need to shape it into the rolls. This recipe will give you 12 rolls around 80g in weight. To shape the dough, tip it onto your counter (you won't need flour as it won't be a sticky dough). Using a metal dough scraper, cut the dough into 12 pieces. I like to use a scale to ensure that all the pieces are exactly the same. Gently shape each piece of dough into a round ball. Arrange the dough balls into a parchment lined tin or an oiled baking dish. They need to be just touching each other in the tin.

6. Second Rise: Cover the tin with a tea towel and allow the rolls to double in size. They will look puffy and squished - this is good! It will generally take around 2 hours for them to double - but of course will take longer if your house is cold (ideally you want to put them someplace warm).

7. Baking The Rolls: Once the rolls have doubled, spray liberally with water. Place the rolls into a cold oven set to 180C (350F) and bake for around 30 minutes. You'll know they're done when they are golden on top. Take them out of the oven and brush immediately with melted butter (this is completely optional but gives your rolls a lovely sheen). Once cooked, place your rolls onto a cooling rack to cool slightly before tearing apart and enjoying them! (As always, you know your oven, so

if you need to adjust the temperature for your oven, go right ahead) - see notes below.



Stand Mixer Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks

Prep time: 10 mins

Ingredients

-
- Bread Flour - 450g (about 4 cups)
- Water - 275g (about 1 1/4 cups)
- Sourdough Starter - 100g (about 1/3 cup)
- Salt - 10g (about 1 1/2 tsp)

Directions

Feeding the Starter • The night before you plan to make the dough, take 25 grams of sourdough starter out of the fridge. Add 50 grams of water and 50 grams of bread flour to the jar of leftover starter.

- Mix everything together until no dry bits of flour are left. Cover up the jar of starter and let it rise at room temperature overnight, or for 6-8 hours, until it doubles in size.

Mixing the Dough • Attach the bread hook attachment to your stand mixer. Then, to the bowl of the stand mixer, add 275 grams of water, 100 grams of active sourdough starter, 10 grams of salt, and 450 grams of bread flour.

<https://grantbakes.com/wp-json/mv-create/v1/creations/23/print>

12/27/23, 6:31 Page 1



Homemade Ricotta Cheese Recipe

Side Dish • Bread sourdough, Cheese, Sauce • Vicky Fairbanks
www.pantrymama.com

Prep time: 10 mins | **Cook time:** 30 mins

Ingredients

2 liters whole milk ((half gallon))
5 g salt ((1/2 teaspoon))
45 g lemon juice ((or good quality vinegar) (3 tablespoons))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 1247
Total Fat: 66g
Saturated Fat: 38g
Cholesterol: 248mg
Sodium: 2722mg
Total Carbohydrate: 99g

Directions

1. Pour the milk into a heavy based pot and allow it to heat slowly on the stove top. You don't want the milk to boil. It needs to come to around 185 F (if you don't have a thermometer, see recipe notes for knowing when the milk is hot enough).
2. Add salt to the milk during the heating process and stir through.
3. Once the milk is at temperature, turn the heat down to low and pour in the lemon juice or vinegar. Gently agitate the milk to ensure the lemon juice is well distributed and then allow the mixture to remain on the heat for around one to two minutes. Do not let the milk boil, it should just be gently simmering.
4. Remove it from the heat now and cover with a dish

Dietary Fiber: 0.1g
Sugars: 100g
Protein: 68g

towel. Allow it to sit for around 20 minutes to allow the curds to fully separate from the whey. If you put a spoon into the mixture, you'll see the curds sticking to the spoon and the liquid will be a yellowy color - this is the whey.

5. Once the mixture has sat for 20 to 30 minutes, it's time to separate the curds - which is the ricotta cheese - from the whey. You don't want to throw the whey away (check the notes for ways in which you can use this). Sit a ricotta basket or cheesecloth over a jug or bowl and carefully pour the ricotta over the basket so that the ricotta is caught in the basket and the whey drains through. See notes for options what to use as a strainer.

6. Once the ricotta is separated from the whey, allow it drain for a further hour. If you like wet ricotta, an hour should be enough. If you prefer a firmer, drier ricotta, allow it to sit for two to three hours, or even overnight in the fridge. You'll find you get a lot more whey drain out this way.

7. Store the ricotta in an airtight container or jar in the fridge for up to one week. The whey can be stored in an airtight, clean jar in the fridge and used in many different recipes (see notes).



Sourdough Pastry Braid

Dessert • Bread sourdough, Cake • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. Add the flour, sugar, sourdough starter, milk, egg, vanilla and salt to the bowl of a stand mixer with the dough hook attached. Mix on low speed until the dough becomes smooth and glossy. You can also easily do this by hand. Mix and knead to make a shaggy, sticky dough. Continue to knead for about 5-10 minutes
2. Form the dough into a ball and place in a bowl. Cover with plastic wrap, foil, or a beeswax wrap and place in a warm spot for about 4 hours.
3. Place the bowl in the refrigerator to continue fermenting for 8 hours, or up to 3 days.
4. To roll the butter block out into a 6" by 8" inch rectangle, place the sticks of butter on a large piece of

8 ounces cream cheese
1/4 cup granulated sugar
1 large egg yolk
1 teaspoon lemon juice
1/2 teaspoon vanilla extract
3/4 cup cup fresh, canned or frozen fruit
Lemon curd
Pie filling
Jam
1 large egg white, beaten lightly with 1 tablespoon cold water
1 cup confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla
pinch of salt

Nutrition

Amount per serving
Serving size: 1
Calories: 323
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 90mg
Sodium: 201mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 19g
Protein: 5g

parchment paper. Sprinkle it with flour.

5. Fold the parchment paper around the butter, so that the butter will fill the entire envelope once you roll it out. You are aiming for a butter block that is 6 inches by 8 inches. You don't need to be too precise here. You just want to make sure the pastry dough can entirely encase the butter when you roll it out for laminating.

6. Tap out the butter with a rolling pin lightly to start to spread the butter, then roll smooth.

7. Chill the butter for 10 minutes. You want the butter to stay nice and cold to create the flaky butter layers. Too warm and it will just smush out. Cold butter is essential.

8. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

9. Roll it out into a 16" by 8" inch rectangle.

10. Place the butter packet in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the middle seam and sides closed, so none of the butter can escape.

11. Roll the dough, with the butter sealed inside, back out into a 16" by 8" inch rectangle.

12. Fold each side into the center again; then fold one side over the other to make a rectangle with 4 layers of dough. (See picture)

13. Wrap the dough in plastic wrap, and put it back in the refrigerator for 30 minutes.

14. Roll the dough out into another 16" by 8" inch rectangle.

15. Again, fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of

dough.

16. Wrap the dough in plastic wrap, and put it back in the refrigerator for 2 hours, up to 12 hours.

17. Preheat the oven to 400 degrees.

18. Divide the dough in half. Put the half you aren't working with back in the refrigerator, so that it doesn't get warm while you are shaping the other.

19. Roll the pastry dough out into a 12" by 9" rectangle. Visually divide the dough into three equal sections. You could also mark it with small cuts, if desired.

20. Spread the cream cheese filling down the center. Top it with fruit, jam or pie filling.

21. Using a sharp knife, cut 10 strips on each side of the filling, avoiding cutting into the center. Remove the outside strips from the top. This gives you a bit of dough to encase the filling.

22. Fold the remaining top piece of dough down over the filling.

23. Next, fold the strips to the center, alternating sides to create a braid. Angle them down a bit, so that by time you get to the bottom, there is enough dough to encase the bottom of the pastry braid.

24. Chill for one hour.

25. Brush with an egg wash.

26. Bake for 20-22 minutes, or until golden brown.

27. Spread the glaze on top. (optional)

28. Serve warm.



Sourdough Peanut Butter Cookies

Dessert • Bread sourdough, Cookie • Holiday, Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 24 | **Prep time:** 15 mins | **Cook time:** 10 mins

Ingredients

1/2 cup butter, room temp
1 cup peanut butter
1/2 cup brown sugar
1/2 cup sugar
1 egg
1 teaspoon vanilla
1/2 cup sourdough starter
1 1/2 cup flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt

Nutrition

Amount per serving

Directions

1. Preheat oven to 350°. Place parchment paper on a cookie sheet.
2. In the bowl of a stand mixer with paddle attachment, combine sugar, brown sugar, butter, peanut butter. Cream together for a few minutes until light and fluffy.
3. Add egg and mix until well incorporated.
4. Add vanilla and sourdough starter and mix until just combined.
5. In a large mixing bowl, mix dry ingredients together.
6. Add the dry ingredients to the wet ingredients about 1/3 at a time, and mix until just incorporated.

Serving size: 1
Calories: 169
Total Fat: 9g
Saturated Fat: 4g
Cholesterol: 18mg
Sodium: 139mg
Total Carbohydrate: 18g
Dietary Fiber: 1g
Sugars: 9g
Protein: 4g

7. Roll the dough into balls and place on a prepared baking sheet.

8. Using a fork, gently press the dough ball with the prongs of the fork. Then, turn the fork 90 degrees and press again to flatten and make a criss cross pattern.

9. Bake for 12-15 minutes or until the edges begin to turn golden brown.

10. Move to a cooling rack to cool.

11. The night before, mix together butter, sugar, peanut butter, sourdough starter and flour in a stand mixer bowl and cover. Allow the grains to ferment for 8-24 hours.

12. The next day, preheat oven to 350.

13. Add egg and vanilla to the sourdough starter mixture, and mix together well.

14. Sprinkle the remaining dry ingredients into the bowl and stir.

15. For best results, refrigerate dough for at least one hour or up to 24 hours prior to baking.

16. Bake cookies for 10 minutes or until the edges start to turn golden amber color.



Sourdough Pfeffernusse Cookies - The Pantry Mama

Dessert • Bread sourdough, Cookie • Holiday
www.pantrymama.com

Serving size: Servings 34 cookies | **Prep time:** 20 mins | **Cook time:** 15 mins

Ingredients

- ☐ 1 tsp Cinnamon (ground)
- ☐ ½ tsp Nutmeg (dried and ground)
- ☐ 1 tsp Ginger (dried and ground)
- ☐ ½ tsp All Spice
- ☐ ¼ tsp Black Pepper (finely cracked - see notes)
- ☐ ¼ tsp Cloves
- ☐ 3 g Salt (¼ tsp)
- ☐ 3 g Baking Soda (½ tsp)
- ☐ 150 g Brown Sugar
- ☐ 110 g Butter (softened at room temperature)

Directions

1. There is no need to preheat the oven for these cookies when you mix the dough because the dough needs to ferment in the fridge for at least a few hours before they are shaped and baked.
2. In a small bowl, combine the cinnamon, nutmeg, ginger, all spice, black pepper, cloves, salt and baking soda and set aside.
3. In a medium sized mixing bowl, add the butter and brown sugar and whisk until well combined.
4. Now, to the butter and brown sugar add the vanilla extract, egg, molasses and sourdough starter. Whisk until the batter is light and fluffy. The sourdough

- ☐ 5 g Vanilla Extract
 - ☐ 1 Egg
 - ☐ 85 g Molasses
 - ☐ 100 g Sourdough Starter (or sourdough discard)
 - ☐ 330 g All Purpose Flour
- Sugar Glaze
- ☐ 250 g Powdered Sugar (icing sugar or confectioners sugar)
 - ☐ 20 g Hot Water (you might need a little extra depending on how thick or thin you want the glaze)

starter will make the mixture seem a little marshmallowy.

5. To this bowl, add the flour and spices you combined earlier and mix with a spatula to form the cookie dough. Cover with plastic and place into the fridge to ferment and firm up. You can leave the cookie dough in there for up to 24 hours, but a minimum of 2 hours is sufficient. The longer you leave it, the longer your sourdough starter has to do it's job.

6. When you're ready to bake

7. When you're ready to bake the cookies, preheat your oven to 350F (175C) and line two large baking trays with parchment paper.

8. Using a cookie scoop, form balls of dough and gently roll them in your hands before placing on the cookie trays. Allow around 2 inches between each cookie ball as they do spread a little.

9. Bake the cookies for around 15 minutes, or until the cookies are golden and firm to the touch with just a little crackling on top.

10. Remove from the oven and transfer to a wire rack to cool just a little.

11. While the cookies are cooling, add the water to the powdered sugar and stir to form a thick glaze.

12. Dip the warm cookies in the glaze and place on the wire rack until cool and the glaze is set.

13. Notes

14. Spices - I have measured the spices using volume measurements because they are too small amounts to register on most scales. You can add mace and anise to the spice mix if you would like to.

15. Black Pepper - you can use white pepper if you

prefer. I've used black pepper because I prefer the taste and I didn't have white pepper on hand.

16. Sugar Glaze - If you don't want to dip the cookies in a sugar glaze, you can roll the warm cookies in powdered sugar. Give them a generous dusting and then allow them to cool on a wire rack.



Sourdough Sausage Balls

Appetizer • Bread sourdough, Pork • Vicky Fairbanks
www.pantrymama.com

Serving size: 55 Balls | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

150 g All Purpose Flour
20 g Baking Powder ((1.5
tbsp))
1 tsp Salt ((5g))
1 tsp Pepper ((3g))
1 tsp Dried Parsley ((can sub
for chives or other herb of
your choice))
1 tsp Garlic Powder
1 tsp Onion Powder
500 g Pork Sausage ((or hot
sausage or beef sausage))
100 g Parmesan Cheese
((finely grated))
300 g Sharp Cheddar Cheese
((aged cheddar, grated))

Directions

1. Preheat your oven to 185C (365F) and line two baking trays with parchment paper.
2. Add the all purpose flour, baking powder, salt, pepper, dried parsley, garlic powder and onion powder to a large mixing bowl and mix well to ensure all of the spices are well distributed through the all purpose flour.
3. Now, add the pork sausage, parmesan cheese, sharp cheddar cheese, sourdough starter and melted butter to the same bowl and mix all of the ingredients through with the flour mixture. I find it easiest to use my hands for this, but you can of course use a wooden spoon or spatula if you prefer. The mixture will be quite dry and crumbly - but don't panic, that's what it's meant to be like.

150 g Sourdough Starter ((or
sourdough starter discard))
60 g Butter ((Melted))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 78
Total Fat: 6g
Saturated Fat: 3g
Cholesterol: 16mg
Sodium: 253mg
Total Carbohydrate: 3g
Dietary Fiber: 0.1g
Sugars: 0.04g
Protein: 4g

4. Use a tablespoon or cookie scoop to roll the mixture into balls (I made mine around 25g each).

5. Place the balls on the baking trays you prepared earlier leaving a little space between each.

6. Bake for 20 minutes at 185C (365F). They will be a little crunchy on the outside and nice and moist in the middle.

7. Serve the sourdough sausage balls with your favorite dip!



All Purpose Flour Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 520 g All Purpose Flour
- ☐ 320 g Water
- ☐ 50 g Sourdough Starter
- ☐ 10 g Salt

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large ceramic or glass bowl.
3. Glass is always good as you can see what's happening underneath your dough. This recipe is based on you having an active starter that you have fed a few hours before starting your bake.
4. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
5. I find a dough scraper the easiest way to mix it as you can keep the sides of bowl clean.

6. The dough will be fairly shaggy and only just brought together.

7. Cover your bowl with cling film or a damp tea towel and let it sit for around 10 minutes.

8. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.

9. Forming Up The Dough

10. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

11. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

12. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

13. Stretch & Fold - Creating Structure

14. Over the next few hours you need to create some structure for your dough by "stretching and folding".

15. Aim to do around 4-6 sets of stretches and folds.

16. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

17. Bulk Ferment

18. Once you've finished your stretch and folds, place

the cling film or damp tea towel back over your dough and let it rest and ferment (a plastic cover is a better option for this stage).

19. See notes below for more info on this step.

20. Shaping The Dough

21. Once your dough has finished it's first ferment, it's time to shape it into either a boule or a batard.

22. You'll need to flour your counter top with rice flour for this (we use rice flour because it has no gluten but semolina is also a great option). Try to be quite sparing with the rice flour, you only need a very light dusting.

23. Use a silicone dough scraper to gently ease the dough out of the bowl. You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

24. You can either shape your dough into a batard (oblong) or a boule (round). You'll find instructions for shaping your dough in the notes section.

25. You will need a banneton to put your dough into. If you do not have a banneton, then a bowl or basket lined with a floured tea towel is perfectly fine. Make sure your bowl isn't too big though, you want your dough to retain some shape.

26. Whatever you're using needs to be liberally floured with your rice flour. If you're using a banneton - liberally sprinkle it with rice flour. If you're using a cloth or tea towel, rub the flour into it to ensure it becomes non stick.

27. Placing Into A Banneton

28. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top - this way the top of your dough will get the pretty

lines from the banneton.

29. If you're using a cloth or tea towel in a bowl it's ok to put your dough with the smooth side up. Just make sure the dough is tight.

30. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

31. Cold Ferment

32. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

33. I use a large plastic bag to cover it - I just reuse it each time.

34. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

35. Preparing To Bake

36. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

37. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

38. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

39. Bake Time!

40. Now it's time to bake!

41. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

42. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven.

43. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

44. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

45. If you want to you can spritz your dough with extra water before you put the lid on.

46. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

49. Finishing The Bake

50. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Chocolate Sourdough Bread - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour
 - ☐ 360 g Water (can increase by 20 to 30g if you wish, especially if you increase the amount of cocoa powder)
 - ☐ 100 g Sourdough Starter (or chocolate sourdough starter)
 - ☐ 10 g Salt
 - ☐ 50 g Sugar (white sugar)
 - ☐ 150 g Semi-Sweet Chocolate (dark chocolate, chopped or grated)
 - ☐ 30 g Cocoa Powder
- Optional Ingredients
- ☐ 10 g Dark Malt Powder (for

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter, sugar, cocoa powder and water into a large ceramic or glass bowl.
3. Mix these together until they are all dissolved in the water. Then add your flour (and dark malt powder if you are going to use it) and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.
5. Forming Up The Dough
6. After the dough has been through autolyse you need

darker color)

to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. Bulk Ferment

14. Once you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage). You want the dough to double. You can find more information on bulk fermentation [here](#).

15. Shaping The Dough

16. Once your dough has finished its first ferment, it's time to shape it and add the chopped chocolate. Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton.

17. Right, let's shape that dough.

18. Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of chopped chocolate over the dough. As you shape it into a batard or boule, keep sprinkling the chocolate on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard [here](#).

20. When you have finished shaping, the chocolate should be neatly tucked inside the dough.

21. Placing Into A Banneton

22. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top.

23. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

24. Cold Ferment

25. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

26. I use a large plastic bag to cover it - I just reuse it each time.

27. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold

ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

28. Preparing To Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. Bake Time!

33. Now it's time to bake!

34. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

35. Make sure that you make the baking paper big enough to use the edges as a handle to lower to dough into your Dutch Oven.

36. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

37. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

38. If you want to you can spritz your dough with extra water before you put the lid on.

39. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

42. Finishing The Bake

43. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Double Chocolate Sourdough Muffins - Little Spoon Farm

Dessert • Bread sourdough, Cookie • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 16 muffins | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

2 cups (240 g) all purpose flour
½ cup (45 g) cocoa powder regular or dark
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon (5 g) salt
½ cup (125 g) unfed sourdough starter
½ cup (120 g) avocado oil or vegetable oil
1 cup (200 g) granulated sugar
2 large eggs

Directions

1. Preheat the oven to 425°F (218°C) and place the oven rack in the center position. Line a muffin tin with paper liners.
2. In a large mixing bowl, whisk together 2 cups AP flour, ½ cup cocoa powder, ½ teaspoon baking soda, 2 teaspoons baking powder and 1 teaspoon salt. Set the bowl aside.
3. In a separate bowl mix the wet ingredients. Use a whisk to combine the ½ cup of oil, 1 cup sugar, 2 eggs, ¾ cup sour cream, ¼ cup milk, 2 teaspoons vanilla extract and ½ cup of sourdough starter discard. Mix until the ingredients come together and are smooth.

¾ cup (185 g) sour cream
2 teaspoons (10 g) vanilla
extract
¼ cup (60 g) milk
1 ¾ cups (315 g) semi-sweet
chocolate chips

4. Pour the wet ingredients into the bowl with the dry ingredients and mix the batter until it just comes together. Do not over mix the batter. Add the chocolate chips and stir until they are evenly distributed in the batter.

5. Use an ice cream scooper to fill the liners. The batter should come to the top of the liner for bigger muffins. Sprinkle a few chocolate chips on top of each one if you want even more chocolate flavor!

6. Bake the muffins for the first 5 minutes at 425°F (218°C) in the preheated oven. Lower the oven temperature to 350°F (176°C) and continue to bake the muffins for an additional 15-18 minutes. A toothpick inserted into the center should come out clean when they are done.

7. Remove the muffins from the oven and allow them to cool completely in the muffin tin.



Fluffy Sourdough Cinnamon Rolls

Breakfast • Bread sourdough • Breakfast
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 1 hour | **Cook time:** 25 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm (37C))
7 g Salt
1 Egg ((approx. 45g))
80 g Sugar (Caster/Fine Sugar)
50 g Butter (Room Temp)
5 g Vanilla Extract
100 g Butter (Cold)
100 g White Sugar (Caster/Fine)
100 g Brown Sugar (Light or Dark)
15 g Cinnamon (ground)

Directions

1. To make the dough
2. Warm the milk to around 37C. Add the warm milk and sugar to the bowl of your stand mixer and mix until the sugar has thoroughly dissolved. You can just warm the milk in the microwave before putting into your stand mixer bowl. You just don't want cold milk in your dough as it will take forever to rise!
3. Now add your sourdough starter, egg, vanilla, salt and flour and use your stand mixer to knead into a rough dough. This shouldn't take too long (around 2 to 3 minutes). Leave the dough to rest in the stand mixer bowl for around 30 minutes.
4. Add the butter and knead into the dough until the dough is smooth and fairly elastic. You may need to

125 g Cream Cheese (Block - not spreadable)
25 g Butter (Cold)
100 g Powdered Sugar
5 g Vanilla Extract
1 pinch Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 440
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 58mg
Sodium: 382mg
Total Carbohydrate: 66g
Dietary Fiber: 2g
Sugars: 33g
Protein: 7g

increase the speed of your stand mixer to allow the butter to be incorporated (see notes below).

5. Transfer to the dough to a bowl and allow to ferment. You want the dough to rise a little (around 30%) and feel soft to the touch. This needs to happen at room temp - not in the fridge.

6. Once the dough has finished bulk ferment, you will need to fill and shape the cinnamon rolls.

7. Rolling and Filling the Dough

8. Before you roll out the dough you need to make the filling. Add brown sugar, white sugar, cinnamon and butter to a stand mixer and mix until it resembles wet sand. Set aside while you roll out the dough.

9. Turn the dough out on to the counter. It shouldn't be sticky and be easy to handle. Do not use flour when rolling out the dough.

10. Gently roll the dough out into a rectangle. 60cm x 30cm is a good size to aim for. It doesn't have to be perfect, but the bigger you can get it, the more perfect cinnamon sugar swirls you will get.

11. Spread the filling all over the dough, leaving a 10cm gap on one of the long edges. You need to leave a gap so that dough will stick to itself when you roll it.

12. Once the filling is spread, roll the dough into a log, starting on the opposite long edge to the gap you've left.

13. Roll the dough into a tight log, using the unfilled dough to seal the log. You can spray a little water on the part where the dough joins if you want to - but the dough should stick to itself without it. Lay the log out with the seam underneath.

14. Cut the log into approximately 12 pieces (you can measure and divide by 12 if you want them to look

even - or just go freehand if you're not too fussed). Using dental floss to cut them will help you keep their shape and give the cinnamon rolls a flat surface.

15. Place the rolls into a cast iron skillet lined with baking paper (I've used a 12" skillet). Face all the seams inwards so that they don't unravel. If you don't have a cast iron skillet, a baking tray or casserole dish is perfectly fine. They don't have to touch as they will once the dough is puffy.

16. Second Rise

17. Cover the skillet containing the rolls with a tea towel or plastic wrap and allow the dough to rise. The dough is enriched, so it will take a little longer than normal (especially since we are dealing with sourdough). Once the dough is puffy, you can bake them straight away - or see baking timeline above to extend the second rise and hold them in the fridge overnight.

18. Baking

19. Once the rolls are puffy and have taken up the room in the skillet, it's time to bake them. Preheat your oven to 180C/356F.

20. Bake rolls for 20 minutes at 180C/356F. Keep an eye on them though as they will burn easily due to the sugar.

21. Once they're finished baking, leave them to cool in the skillet for around 30 minutes before taking them out.

22. Once they're out of the oven, you can brush them with butter to give them a nice glaze. You can leave them unbuttered if you prefer. The butter will give them a nice shine.

23. Vanilla Cream Cheese Frosting

24. Add cream cheese, butter, powdered sugar, vanilla and salt to your stand mixer. Beat the frosting until it's thick and glossy. Store in the fridge until ready to use.

25. Once the rolls have cooled a little (I leave it about 30 minutes) smother them in the vanilla cream cheese frosting. You can use a vanilla glaze or even just dust them in icing sugar if you prefer.



Fried Sourdough Donuts with Vanilla Glaze

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 Donuts | **Prep time:** 1 hour | **Cook time:** 4 mins

Ingredients

100 g Sourdough Starter
180 g Buttermilk ((see notes for milk alternative))
3 Egg Yolks
40 g Sugar
400 g Bread Flour
60 g Butter
5 g Salt
125 g Powdered Sugar
30 g Milk
5 g Vanilla Extract

Nutrition

Amount per serving

Directions

1. The easiest way to make sourdough donuts is using a stand mixer - but it is totally possible to do this recipe by hand. For this reason, I've included 3 different versions of instructions to mix & knead the dough.

2. MIX & KNEAD USING A STAND MIXER - it's so easy to make this dough using your stand mixer. Add the sourdough starter, buttermilk, egg yolks and sugar to the bowl of your stand mixer. Mix on low speed (with the paddle attachment) until all of the ingredients are well combined. Change to the dough hook attachment, then add the bread flour, butter and salt to the liquid ingredients and knead using your dough hook until a soft, elastic dough forms. The dough will be tacky, but not sticky and shouldn't stick to your fingers. MIX & KNEAD USING A THERMOMIX - add all ingredients to the bowl and use the knead function to knead for

Serving size: 1 serving
Calories: 292
Total Fat: 8g
Saturated Fat: 4g
Cholesterol: 74mg
Sodium: 253mg
Total Carbohydrate: 49g
Dietary Fiber: 1g
Sugars: 17g
Protein: 7g

around 4 to 5 minutes or until the dough is soft and elastic. It should be tacky, but not sticky. MIX & KNEED BY HAND - mixing by hand takes a little elbow grease, but it's totally doable. Don't be frightened when you add the butter, it will look like a mess, but with lots of kneading, the butter will go into the dough. To a large mixing bowl, add the sourdough starter, buttermilk, egg yolks and sugar. Use a whisk to whisk the ingredients until they form a foamy batter and the sugar is dissolved. Add the bread flour and salt to the liquid ingredients and use a spatula to bring the ingredients into a shaggy dough. Tip the dough out onto the counter and knead for around one to two minutes, or until the dough starts to become smooth and supple. Allow the dough to rest for around 5 minutes, then add the butter in small amount, kneading until it's all absorbed into the dough. The dough should be soft and elastic. It will be tacky, but not sticky and shouldn't stick to your fingers once it's kneaded sufficiently.

3. Once the dough has been kneaded using whatever method you prefer, place the dough back into a bowl and cover with plastic wrap or an elastic food cover. Allow the dough to bulk ferment at room temperature until it rises by around 50%.

4. Once the dough has risen, tip it out onto the counter and roll it out into a rough rectangle/square - around 25cm x 25cm (10" x 10").

5. Use a donut cutter to cut out your donuts (dip the cutter into flour first). If you don't have a donut cutter a glass, wide mouth jar or even a biscuit cutter is a good alternative. If you want donuts that you can fill, it's best to use a biscuit cutter to get the round shape without the hole. I don't use the donut holes, I add them back into the dough when I re roll it to cut out more donuts.

6. Place the cut donuts onto a cookie sheet or board lined with parchment paper and cover with a damp cloth. Allow them to proof until they're full and puffy.

7. When you're ready to fry the donuts, heat up your oil

to 180C (approx. 350F). I have used a deep fryer which regulates the temperature for me. You can use a Dutch Oven or skillet filled with oil if you don't have a deep fryer (see notes on type of oil to use below).

8. Add the donuts to the oil in batches - around 3 or 4 at a time. Fry for around 2 minutes on each side before removing from the oil and draining on some paper towel. If you are using cinnamon sugar to coat, you'll want to dip them straight into this out of the oil.

9. When the donuts have cooled a little bit, mix the glaze ingredients together and stir until smooth. Dip each donut into the glaze and then onto a wire rack to allow the glaze to set.



Glazed Sourdough Donuts

Breakfast • Bread sourdough • Vicky Fairbanks
madeinmotherhood.com

Serving size: 12 servings | **Cook time:** 15 mins

Ingredients

1 cup 100% hydration
sourdough starter (250g)
1/2 cup whole milk (115g)
1 large egg
1/4 cup raw cane sugar (55g)
1/4 cup melted unsalted
butter (50g)
1 tsp vanilla (3g)
1 tsp salt (4g)
2 1/4 cup organic bread flour
(290g)
2 cups powdered sugar
1/4 cup whole milk
1-3 cups coconut oil for
frying

Directions

1. Mix the Dough
2. In a Large bowl, whisk together the sourdough starter and milk until the starter is fully dissolved.
3. Add in the egg, sugar, melted butter, and vanilla until everything is well incorporated.
4. Next, sift in your flour and salt and mix until no lumps remain.
5. Strengthen the Dough
6. After mixing, cover the dough with a damp cloth and allow it to rest for 30 minutes.

7. After the rest period, uncover the dough and knead in a stand mixer with a dough hook on medium speed for 12 minutes, or until the dough pulls away from the sides of the bowl. If working without a stand mixer, perform stretch and folds to develop the gluten and strengthen the dough. For instructions on how to stretch and fold [click here](#).

8. Bulk Rise

9. Cover the bowl with a damp cloth and allow the dough to rise overnight for 8-10 hours at 70°F(21°C). This will take more or less time depending on the temperature of your home. When the dough is ready it will be light, airy, and have doubled in size.

10. Roll and Cut

11. Turn the dough out onto a well floured surface. Use a rolling pin to roll the dough into 1/2" thickness. If the dough resists being rolled, allow it to relax for 10 minutes and try again.

12. Use a 2 3/4" biscuit cutter to cut out the donuts. Gather and scraps and allow them to rest for 30 minutes. This will allow you to re-roll the dough and cut more donuts.

13. Take a cut donut and pierce the center with a chopstick or skewer. Spin the dough around the chopstick until the center hole has stretched to a 1" width. Alternatively, pierce a hole and use your fingers to stretch the dough and form a donut shape.

14. Second Rise

15. Place the donuts on a parchment lined surface 2" apart and cover them with a damp cloth. Allow the donuts to rise at room temperature for about 2 hours, or until they have risen by 50% of their original size. See below tip for speeding up second rise.

16. Instructions for Baked Sourdough Donuts

17. After the donuts have risen, preheat the oven to 350°F(180°C). Transfer the parchment paper and donuts onto a large baking sheet. Bake on the center of the oven for 13-15 minutes.

18. Instructions for Fried Sourdough Donuts

19. Heat 1" of coconut oil in a deep sided frying pan over medium heat until it reaches 350°F(180°C). The amount of oil needed will vary based on the size of your pan. I recommend starting with one cup and adding more if needed.

20. Add a few donuts to the oil at a time, and heat for one minute, or just until the bottoms begin to turn golden in color. Flip the donuts and heat the other side for one minute or until they begin to turn golden in color.

21. Transfer the cooked donuts to a cooling rack lined with paper towels to soak up excess oil.

22. Glaze

23. Mix the glaze together at the end of second rise just before you plan to cook the donuts. In a small bowl stir together the milk and powdered sugar until you have a thin runny mixture with no lumps.

24. After cooking, allow your donuts to cool for a few minutes and then dip one side into the glaze. Place the freshly glazed donuts glaze side up on a drying rack, and allow the glaze to set for 10 minutes before serving.

Notes

1 dough multiple doughnuts. I'm keeping my dough in a covered metal bowl and bottom shelf of my refrigerator is so cold dough keeps multiple days without overfermenting so I can use the same dough several times to make partial batches. Frosted with a

chocolate ganach or simple cream cheese frosting
warm so it melts . Filled with strawberry thickened
strawberry freezer jam and a basic pastry cream
(recipe link for dough in comments)



High Hydration Sourdough Bread Recipe - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour 100%
- ☐ 400 g Water 80%
- ☐ 100 g Sourdough Starter (active and bubbly, recently fed) 20%
- ☐ 12 g Salt 2%

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large mixing bowl.
3. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with an elastic food cover or plastic wrap and let it sit for around 1 hour. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.
5. Forming Up The Dough

6. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-25 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cover back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. This is high hydration sourdough so the dough will more slack than you're used to (if you've been making sourdough bread at a lower hydration).

14. Bulk Ferment

15. Once you've finished your stretch and folds, cover the dough with a plastic cover and allow it to ferment at room temperature until it doubles. Remember this is a high hydration dough, so it will not take as long as you might normally be familiar with. You can find more information on understanding when bulk fermentation is finished [here](#).

16. Shaping The Dough

17. Once your dough has finished its first ferment, it's time to shape it into either a boule or a batard. I find it easier to shape higher hydration dough into a batard, but you should do whatever you're comfortable with.

18. Use a dough scraper to gently ease the dough out of the bowl (I highly recommend using a dough scraper for high hydration sourdough bread). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. You can see a video of me shaping a sourdough batard [here](#).

20. You will need a proofing basket or container to put your dough into.

21. Whatever you're using needs to be liberally floured with rice flour or semolina.

22. Placing Into A Proofing Container

23. Once the dough is shaped into a batard, place it into your proofing basket or container smooth side down, so your seam is on the top.

24. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

25. Cold Ferment (optional)

26. Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge.

27. Try to leave it in the fridge for a minimum 5 hours. Ideally, you want to leave it around 12 to 24 hours for full flavor.

28. Preparing to Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets hot. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge (or counter) until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of parchment paper or silicone sling if using.

33. Gently score your bread with a clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

34. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the silicone sling or parchment paper as a handle. Put the lid on and place into the hot oven.

35. BAKE TIME:

40 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

38. Finishing The Bake

39. When you remove your dough from the oven, carefully remove it from the oven as soon as possible and place on a wire rack to cool.



High Protein Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 SLICES | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

500 g Bread Flour
350 g Water ((can increase by 20 to 30g if you wish))
100 g Sourdough Starter
10 g Salt
150 g High Protein Nut & Seed Mix ((see notes for specific ingredient breakdown))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 190
Total Fat: 1g

Directions

- 1. Autolyse - Premixing The Dough** Weigh out your sourdough starter and water into a large ceramic or glass bowl. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
- 2. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.**
- 3. Forming Up The Dough** After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly

Saturated Fat: 0.1g
Sodium: 390mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 0.2g
Protein: 6g

sticky but as you bring it into a ball, it will become smoother and shinier.

4. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

5. Stretch & Fold - Creating StructureOver the next few hours you need to create some structure for your dough by "stretching and folding". Aim to do around 4-6 sets of stretches and folds. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

6. Bulk FermentOnce you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage).See notes below for more info on this step.

7. Shaping The DoughOnce your dough has finished its first ferment, it's time to shape it and add the high protein nut and seed mix.Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton. Then add a handful of the nut and seed mix to the banneton as well (this means that it will stick to the top of the dough once it's placed on top).Right, let's shape that dough.Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of the nut and seed mix over the dough. As you shape it into a batard, keep sprinkling the nut and seed mix on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard here.When you have finished shaping, the nut and seed mix should be neatly tucked inside the dough.

8. Placing Into A BannetonOnce the dough is shaped,

place it into your banneton smooth side down, so your seam is on the top. The nut and seed mix you placed in the bottom of the banneton will stick to the top of the dough while it proofs. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

9. Cold Ferment Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge. I use a large plastic bag to cover it - I just reuse it each time. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours.

10. Preparing To Bake Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

11. Bake Time! Now it's time to bake! When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven. Gently score your bread with a lame, clean razor blade or knife. You can find my full guide on how to score sourdough bread [here](#). Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven. BAKE TIME: 30 Minutes with the lid on at 230C/450F plus 10-15 Minutes with the lid off at 210C/410F

12. Finishing The Bake When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Homemade Ricotta Cheese Recipe

Side Dish • Bread sourdough, Cheese, Sauce • Vicky Fairbanks
www.pantrymama.com

Prep time: 10 mins | **Cook time:** 30 mins

Ingredients

2 liters whole milk ((half gallon))
5 g salt ((1/2 teaspoon))
45 g lemon juice ((or good quality vinegar) (3 tablespoons))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 1247
Total Fat: 66g
Saturated Fat: 38g
Cholesterol: 248mg
Sodium: 2722mg
Total Carbohydrate: 99g

Directions

1. Pour the milk into a heavy based pot and allow it to heat slowly on the stove top. You don't want the milk to boil. It needs to come to around 185 F (if you don't have a thermometer, see recipe notes for knowing when the milk is hot enough).
2. Add salt to the milk during the heating process and stir through.
3. Once the milk is at temperature, turn the heat down to low and pour in the lemon juice or vinegar. Gently agitate the milk to ensure the lemon juice is well distributed and then allow the mixture to remain on the heat for around one to two minutes. Do not let the milk boil, it should just be gently simmering.
4. Remove it from the heat now and cover with a dish

Dietary Fiber: 0.1g
Sugars: 100g
Protein: 68g

towel. Allow it to sit for around 20 minutes to allow the curds to fully separate from the whey. If you put a spoon into the mixture, you'll see the curds sticking to the spoon and the liquid will be a yellowy color - this is the whey.

5. Once the mixture has sat for 20 to 30 minutes, it's time to separate the curds - which is the ricotta cheese - from the whey. You don't want to throw the whey away (check the notes for ways in which you can use this). Sit a ricotta basket or cheesecloth over a jug or bowl and carefully pour the ricotta over the basket so that the ricotta is caught in the basket and the whey drains through. See notes for options what to use as a strainer.

6. Once the ricotta is separated from the whey, allow it drain for a further hour. If you like wet ricotta, an hour should be enough. If you prefer a firmer, drier ricotta, allow it to sit for two to three hours, or even overnight in the fridge. You'll find you get a lot more whey drain out this way.

7. Store the ricotta in an airtight container or jar in the fridge for up to one week. The whey can be stored in an airtight, clean jar in the fridge and used in many different recipes (see notes).



Homemade Sourdough Bread, Step by Step

Side Dish • Bread sourdough • Vicky Fairbanks
alexandracooks.com

Serving size: 1 loaf | **Prep time:** 18 hours | **Cook time:** 45 mins

Ingredients

50 – 100 g (1/4 – 1/2 cup)
bubbly, active starter — I
always use 100 grams, see
notes above
375 g (1 1/2 cups plus 1 tbsp)
warm water, or more, see
notes above
500 g (4 cups plus 2 tbsp)
bread flour
9 to 12 g (1.5 – 2.5
teaspoons) fine sea salt, see
notes above

Directions

1. Whisk the starter and water together in a large bowl with a fork or spatula. Add the flour and salt. Mix to combine, finishing by hand if necessary to form a rough dough. Cover with a damp towel and let rest for 30 minutes.
2. After 30 minutes, grab a corner of the dough and pull it up and into the center. Repeat until you've performed this series of folds 4 to 5 times with the dough. Let dough rest for another 30 minutes and repeat the stretching and folding action. If you have the time: do this twice more for a total of 4 times in 2 hours. Note: Even if you can only perform one series of stretches and folds, your dough will benefit. So don't worry if you have to run off shortly after you mix the dough.

3. Cover the bowl with a towel and let rise at room temperature, about 8 to 10 hours at 70°F (21°C) or even less if you live in a warm environment. The dough is ready when it has increased by 50% in volume, has a few bubbles on the surface, and jiggles when you move the bowl from side to side. (UPDATE: In the past I have recommended letting the dough rise until it doubles in volume. If you've had success with this, continue to let the dough double. Recently, I have been stopping the bulk fermentation when the dough increases by 50% in volume, and I feel I am actually getting better oven spring in the end.) (Note regarding timing: If you are using 100 g of starter, the bulk fermentation may take less than 8 to 10 hours. If you live in a warm, humid environment, the bulk fermentation may take even less time. In the late spring/early summer, for example, my kitchen is 78°F and the bulk fermentation takes 6 hours. It is best to rely on visual cues (increase in volume by roughly 50%) as opposed to time to determine when the bulk fermentation is done. A straight-sided vessel makes monitoring the bulk fermentation especially easy because it allows you to see when your dough has truly increased in volume by 50%.)

4. Coax the dough onto a lightly floured surface. Gently shape it into a round: fold the top down to the center, turn the dough, fold the top down to the center, turn the dough; repeat until you've come full circle. If you have a bench scraper, use it to push and pull the dough to create tension.

5. Let the dough rest seam side up rest for 30 minutes. Meanwhile, line an 8-inch (20-cm) bowl or proofing basket with a towel (flour sack towels are ideal) and dust with flour (preferably rice flour, which doesn't burn the way all-purpose flour does). Using a bench scraper or your hands, shape it again as described in step 4. Place the round into your lined bowl, seam side up.

6. Cover the dough and refrigerate for 1 hour or for as long as 48 hours. (Note: I prefer to let this dough proof for at least 24 hours prior to baking. See video for the difference in the crumb of a loaf that has proofed for 6 hours vs one that has proofed for 24 hours. The

original recipe calls for a 1-hour rise, and if you have had success doing that, by all means, keep doing it.)

7. Place a Dutch oven in your oven, and preheat your oven to 550°F (290°C). Cut a piece of parchment to fit the size of your baking pot.

8. Place the parchment over the dough and invert the bowl to release. Using the tip of a small knife or a razor blade, score the dough however you wish — a simple "X" is nice. Use the parchment to carefully transfer the dough into the preheated baking pot.

9. Lower the oven to temperature to 450°F (230°C). Carefully cover the pot. Bake the dough for 30 minutes, covered. Remove the lid, lower the temperature to 400°F (200°C) and continue to bake for 10 – 15 minutes more. If necessary, lift the loaf out of the pot, and bake directly on the oven rack for the last 5 to 10 minutes. Cool on a wire rack for 1 hour before slicing.

10. This loaf will stay fresh up to 3 days stored at room temperature in an airtight plastic bag or container. It freezes beautifully, too.



How to Build a Sourdough Starter from Scratch

Tips • Bread sourdough • Vicky Fairbanks
alexandracooks.com

Serving size: 3 cups

Ingredients

1 small can (192 grams)
pineapple juice, see notes
above
stone-milled flour, see notes
above
Room temperature water, see
notes above

Directions

1. Day 1: Pour the can of juice (roughly 192 grams) into a large bowl or ideally a straight-sided vessel on a tared scale. (A straight-sided vessel allows you to truly see how much your starter is growing. I'm using this Cambro.) Add an equal amount of flour (roughly 192 grams) by weight. Stir the flour and juice together until the flour is absorbed. Cover the vessel. Record the date, time, and measurements — you will forget which day you started if you don't. Let it sit at room temperature for 24 hours.

2. Day 2: Uncover the vessel. Stir the mixture. Re-cover the vessel, and record your work. Let it sit at room temperature for another 24 hours.

3. Day 3: Uncover the vessel. Add 128 grams (1 cup) flour and 128 grams (about 1/2 cup) water. Stir to

combine. Cover the vessel and record your work again. Let it sit at room temperature for 24 hours, stirring once or twice.

4. Day 4: Uncover the vessel. You should see a little action (bubbles) and it should smell pleasant, not unlike a fruity yogurt. Measure out 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Add them to the container. Stir to combine. Cover the vessel. On this day, record your work again, and mark the height of your mixture with tape on the side of your vessel. Let it sit at room temperature for 24 hours, keeping a closer watch this time around. You may see action — rising and bubble formation — within a few hours. If your mixture is in fact rising, let it rise until it nearly doubles in volume; then drop a spoonful of it in water. If it floats, you're in business. Note: Your starter might rise (and possibly fall) while you are sleeping — don't worry if you don't "catch" it at its peak. Continue on with the process.

5. Day 5: At this point, you should be observing some activity in your starter, meaning the starter should have risen slightly (perhaps doubled but perhaps not) and fallen with bubbles transforming from big to small. You'll now take a small portion of this mixture and build a new starter: Transfer 128 grams of the starter to a new jar or vessel, and add 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Stir well to combine, then cover the jar. Mark the height with a rubber band. Let sit at room temperature. Transfer the remaining starter to the fridge — this original mixture is now your sourdough discard and can be used in all sorts of recipes, see notes above. When your new starter doubles in volume, you can do one of three things:

6. Repeat this process: spoon 128 grams of starter into a new vessel and add 128 grams each flour and water. (Transfer the remaining starter to your bucket of discard.) Let the new starter rise until it doubles. Your starter will get stronger with every feeding.

7. Transfer it to the fridge if you need to take a break from the process. You can pick up where you let off when you are ready.

8. Test it out in a sourdough bread recipe.

9. Maintaining your starter: Once you have a strong, active starter on your hands, follow the steps in this post: [How to Feed, Store, and Maintain a Sourdough Starter](#).



Jalapeño Cheddar Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 2 hours | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
8 ounces cheddar
1/2 cup sliced jalapeños (fresh or pickled)

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly. When it is ready, it should be about double in size.
2. In a large bowl, combine warm water and flour until the dough forms. Cover with a damp towel and let the dough rest for 30 minutes.
3. Add sourdough starter to the top of the dough. Dimple in with wet hand.
4. Sprinkle salt on top.
5. Mix the dough with your hands for about 5 minutes to combine all the ingredients well. Cover with a damp towel or plastic wrap while resting.

Amount per serving
Serving size: 1
Calories: 79
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

6. Let rest for 30 minutes.

7. While the dough is in the bowl, grab the edge of the dough firmly and pull up, stretching it upwards. Then place the dough in your hands back into the bowl. Turn the bowl about a quarter turn and do this stretch and fold again, and again one to two more times. This is considered one set of stretches.

8. First 3 sets of stretch and folds – every 15 minutes. During the second stretch and fold, add the sliced fresh jalapeño peppers (or pickled) and shredded cheddar cheese to the middle of the dough.

9. Last 3 sets of stretch and folds – about every 30 minutes.

10. Cover bowl with a wet towel or plastic wrap and allow the dough rest until doubled.

11. Split the dough in half down the middle with a bench scraper. Be really careful not to break those bubbles.

12. Shape the first loaf into a ball by gently spinning it toward you in a circular motion creating tension against the counter. Repeat with the second loaf.

13. Set out 15-20 minutes uncovered.

14. Turn over and shape dough on a clean work surface by folding the two sides over to meet in the middle, and then the other two sides.

15. Transfer to a floured banneton (proofing basket) or bowl with tea towel, seam side up.

16. Cover with a plastic bag and proof for 12-15 hours (or longer) in the refrigerator.

17. Preheat the oven to 500 degrees. Place the dutch

oven with a lid into the oven for 1 hour.

18. Remove bread dough from the fridge and place on a piece of parchment paper.

19. Dust with flour on top to make the scoring pattern stand out more.

20. Score with a razor.

21. Place parchment paper and dough in the dutch oven and place the lid on top. Carefully place the dutch oven into the oven with oven mitts.

22. Bake for 20 minutes at 500 with the lid on.

23. Take the lid off, turn the oven temperature down to 475, and bake for an additional 25 minutes or until browned.



Kate's Soft Sourdough Master Recipe - Venison for Dinner

Side Dish • Bread sourdough
venisonfordinner.com

Serving size: Servings 12 servings | **Cook time:** 45 mins

Ingredients

Pre-Ferment

½ cup sourdough starter it needs to have doubled, but can be falling and needing to be fed, it does not need to be at 'optimal bread baking state'

½ cup warm water

⅔ cups all-purpose flour

Dough

Pre-ferment from above

1 tablespoon butter, coconut oil or olive oil

1 tablespoon honey sub 1 tablespoon honey for 1

Directions

1. I recommend reading the blog post before the recipe, there is some different steps here that may feel confusing, but are explained in the post. Happy Baking!

2. Pre-ferment

3. Mix the pre-ferment of sourdough starter, flour, and water up 8-24 hours before you want to bake. The longer beforehand, the more sour your end product will be. If I plan to mix the dough in the morning, I make it before bed. Cover with plastic wrap or a plastic bag and let sit on the counter.

4. To Make the Dough

tablespoon maple syrup or 2
tablespoon sugar
1 teaspoon salt
¾ cup milk (save buttermilk
from making butter for this if
you have it!) sub non dairy
milk or yogurt/cultured
buttermilk watered down to
to milk consistency.
2 ¼-2 ¾ cup all purpose flour
Butter to brush crust after
baking

5. Melt butter, honey, and salt on low in a saucepan. When it's melted and combined, turn off the heat, add your milk, and stir to combine. With a thermometer or your finger, test the temperature of the mixture. By thermometer, it should be no more than 105F. By your finger...you should be able to comfortably hold it in for 10 seconds. If it's not this warm, turn the heat back on to warm it. If I use a heavy bottom pot, there is enough residual heat to heat the milk, if I use something like a thin enamel pot, there isn't.

6. Add the warm liquid to your mixer (or bowl you plan to mix the dough in) and add your pre-ferment.

7. Stir to combine; it's not going to combine super well until you start adding flour.

8. Add your flour, starting on the low end, and mix the dough, adding more flour as needed just until it's combined, but not a cohesive, nice dough.

9. Let sit 15-30 minutes, then knead the dough.

10. This dough takes more kneading than most- my mixer kneads on low for 10 minutes, so if kneading by hand, you're going to knead about 10-15 minutes.

11. If the dough sticks to the bowl or your hands, add a little more flour, but try not to add too much. It's not a stiff dough, it's on the softer side. Try wetting your hands/counter for kneading if it's sticking and you've already added a lot more flour.

12. Bake in One Day Method

13. Cover your dough with plastic wrap or a plastic bag and let rise 2-3 hours until it looks like it's kind of doubled (don't overthink it, as long as it's 1.5'd its original size).

14. Overnight Method (see notes)

15. Cover your dough with plastic wrap or a plastic bag and let sit overnight. It will be gigantic and beautiful in the morning. Skip the second rise with the overnight method. see notes

16. For Bake in One Day Method: Continue as Below

17. Punch your dough down, give it a few kneads. Yes, you are letting it rise twice before shaping. For more on this, read the blog post above the recipe card.

18. Cover with plastic wrap or a plastic bag and let sit 2-3 hours until it's doubled. To test if your dough has doubled, dip your finger in flour and poke the dough. If the dough bounces back- it's got more to give and needs to keep rising. If the dough stays indented, it's given all it has to give and you can proceed.

19. To Shape your Loaf

20. If you're using this recipe for French Bread, Cinnamon Buns, or Normal Buns, this is where you switch over to that recipe. To use as sandwich bread, proceed as follows.

21. Dump your dough onto a lightly floured counter, press out with your hands to make a rectangle roughly the size of your two hands flat, side by side (roughly 6"x10"). Fold the dough like you were folding a piece of paper to go in an envelope, flip seam side down and let rest 10 minutes.

22. This is called a bench rest or par-shape. It helps your dough keep shape in its final shape and your loaf of bread will be taller.

23. After ten minutes, flip the dough seam side up, flatten out to the same size. This part is funny to describe but fold your rectangle so it's now a triangle, and then starting at the point of the triangle roll it inwards. When it's all rolled up, tuck any non-conforming parts in to make it a good size to fit in your loaf pan. Pinch the seam together, flip seam side down onto a piece of parchment paper. Pop it into your loaf

pan.

24. Cover with a tea towel and let rise 2-3 hours, until it's doubled. If your house is like REALLY cold- 60F or lower...I suggest turning your oven on for a minute or two (put a cast iron pan in there to hold some heat!), turn oven off, then put covered loaf pan in the oven to rise.

25. When it's doubled and ready to bake, (don't forget to take it out of the oven!) preheat oven to 375F.

26. Slash the top of the dough with a sharp knife to allow for expansion.

27. Bake for 20 minutes, flip around and bake another 20 minutes.

28. After the second round of 20 minutes (40 min total) check the internal temp of your loaves- this is the most reliable way to know your bread is ready. Your bread should be 190-200F, if not put it in for another 5 minutes.

29. When your bread is done, take it out of the oven, leave it in the loaf pan to cool, and brush butter on the top. This can be melting and using a brush or just rubbing a stick of butter over the top. This step is technically optional but it REALLY makes a nice soft crust that stays soft.

30. Now the easy part...enjoy your bread! I prefer to slice it all right away. Anything you wont eat within 2-3 days pop in freezer in a bag once its cooled.

31. Notes

32. OVERNIGHT TWEAKS - In my extensive testing of this recipe, I have found if you are doing an overnight rise, you can skip the autolyze rest before kneading AND skip the first punch down and rise. Just let mix, knead, let it rise, punch down and shape in the morning.

33. EXCESS EGGS IN YOUR HOME?! You can swap $\frac{1}{4}$ cup of milk for an egg! Add the egg in step 3. It adds an awesome boost to your dough and when you've got extra eggs, why not?!



Mini Sourdough Loaves

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 4 | **Prep time:** 1 hour | **Cook time:** 35 mins

Ingredients

250 g unbleached all purpose
100 g freshly ground whole
wheat
125 g bread flour (can omit
and just add more to the
unbleached all purpose)
100 g mature starter (active
and bubbly)
325 g water
10 g salt

Nutrition

Amount per serving
Serving size: 1
Calories: 98

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 487mg
Total Carbohydrate: 20g
Dietary Fiber: 2g
Sugars: 0g
Protein: 4g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 4 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15–20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 4 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12–15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.



Rosemary Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
1 Tbs fresh rosemary - chopped

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. In a large mixing bowl, combine warm water, flour, sourdough starter, and salt with your hands, a wooden spoon, or dough whisk.
3. Cover with plastic wrap or damp towel and let the dough rest for 30 minutes.
4. Add chopped rosemary before performing the stretch and fold technique.
5. Stretch and folds are accomplished by grabbing the edge of the dough and pulling it up, gently shaking it as it stretches upwards. Next, push the stretched

Amount per serving
Serving size: 1
Calories: 78
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

dough back into the center. Turn the bowl about a quarter turn and do this process again, turn the bowl and repeat. Complete the stretch and fold a total of 3-4 times. This is considered one round, repeat for a total of 6 rounds. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a lid or plastic wrap and allow the dough to rise until doubled in a warm place.

7. Place dough on a clean work surface.

8. Split the dough in half down the middle with a bench scraper. Try to be careful not to break any of the bubbles.

9. Shape into a ball by gently spinning it toward you in a circular motion.

10. Set out 15-20 minutes uncovered. This allows a skin to develop.

11. Turn over and shape.

12. Transfer to floured banneton or a bowl lined with a tea towel (I like to use rice flour). Another option is an oiled bowl. Cover with plastic and proof for 12-15 hours in the refrigerator.

13. The next morning, preheat the dutch oven on 500 for 1 hour.

14. Remove dough from the fridge immediately before scoring and baking.

15. Dust with flour on top to make the scoring pattern stand out more.

16. Score the top of the dough with a razor or lame. Place the dough on a piece of parchment paper for best results and transfer to the dutch oven. Careful it is hot.

17. Bake for 20 minutes at 500 with the lid on.

18. Turn the oven temperature down to 475, remove the lid, and bake an additional 25 minutes or until browned.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Same Day Sourdough Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
therosehomestead.com

Prep time: 10 mins | **Cook time:** 40 mins

Ingredients

1 cup lukewarm water
1 cup active/fed sourdough starter
1/4 cup olive oil
1 1/2 tsp salt
3-4 cups flour (I use freshly milled hard white wheat) (can use store bought whole wheat or unbleached all purpose)

Directions

1. In the bowl of a stand mixer, add water, sourdough starter, olive oil, salt and 3 cups of the flour.
2. Start mixer, add remaining flour 1/4 cup a time until the dough releases from the mixing bowl.
3. Knead 6-8 minutes.
4. Shape dough and place in greased loaf pan, covered.
5. Place in a warm place to rise for 4-8 hours depending on the temperature of your home.
6. Once the dough tops over the pan, preheat the oven to 350 degrees F.

7. Bake for 40 minutes.



Seedy Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 | **Prep time:** 10 mins | **Cook time:** 1 hour

Ingredients

Dry Ingredients

- ☐ 220 g All Purpose Flour
- ☐ 20 g Baking Powder (1 tbsp)
- ☐ 5 g Salt
- ☐ 45 g Poppy Seeds
- ☐ 45 g Sesame Seeds
- ☐ 45 g Flax Seeds
- ☐ 45 g Pumpkin Seeds
- ☐ 45 g Rolled Oats

Wet Ingredients

- ☐ 150 g Sourdough Starter (or sourdough starter discard)
- ☐ 2 Eggs

Directions

1. Preheat your oven to 180C (350F) and line a loaf pan with parchment paper (or grease with butter). I've used a glass pan measuring 1.5L 28cm x 11cm or 1.6QT 11.1" x 4.5" to bake this, but it works very well in a metal or aluminium tin also.
2. To a large mixing bowl, add all of the dry ingredients (all purpose flour, baking powder, salt, poppy seeds, sesame seeds, flax seeds, pumpkin seeds and rolled oats). Mix well to combine and set aside.
3. Now take another mixing bowl and add all of the wet ingredients to the bowl (sourdough starter, eggs, maple syrup, natural yogurt, whipping cream, EVOO and brown sugar). Whisk to combine and form a runny liquid where the sugar is completely dissolved.

- ☐ 50 g Maple Syrup (can sub with 50g of honey)
- ☐ 100 g Natural Yogurt
- ☐ 100 g Whipping Cream (can sub with coconut cream)
- ☐ 75 g Extra Virgin Olive Oil
- ☐ 140 g Brown Sugar

4. Pour the wet ingredients onto the dry ingredients. Gently stir to moisten the dry ingredients with the wet ingredients. Do not over mix. You just want to moisten the dry ingredients.

5. Pour the batter into your prepared loaf pan and place in the oven for 1 hour or until the top is golden brown and a toothpick comes out clean.

6. When the seedy sourdough breakfast loaf is done, remove from the oven and allow the loaf to cool in the pan for 5 to 10 minutes. Then transfer to a wire rack to fully cool.

7. Notes

8. Seeds - I have used 45g each of poppy, sesame, flax and pumpkin seeds. You can use any seeds you like. Sunflower seeds, hemp seeds and chia seeds all work well as alternatives.

9. Maple Syrup - you can use equal amounts of honey if you prefer.

10. Olive Oil - you could use any light flavored vegetable oil if you prefer, but I find the flavor is better with olive oil.



Soft Sourdough Dinner Roll Recipe

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 30 mins | **Cook time:** 30 mins

Ingredients

100 g Sourdough Starter (fed and bubbly)
200 g Whole Milk
80 g Water
500 g All Purpose Flour ((see notes for using Bread Flour))
40 g Sugar
50 g Butter (Melted)
10 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2546
Total Fat: 52g

Directions

1. Add the milk, melted butter, water, sugar and salt to the bowl of your stand mixer. Mix the ingredients together so that the sugar and salt are dissolved and the butter is mixed through the milk. It won't take long, like 30 seconds - you just don't want gritty sugar and salt through your dough.
2. Now add your flour and sourdough starter to the liquid in the bowl. Mix the flour and sourdough starter through the liquid so it just comes together.
3. Depending on the type of mixer you're using, you may need to add your dough hook on for the next step. You want to knead the dough using your stand mixer until it forms a silky, slightly tacky dough. The dough is enriched with butter and milk so will be glossy. It will generally come away from the sides of the bowl when

Saturated Fat: 30g
Cholesterol: 128mg
Sodium: 4335mg
Total Carbohydrate: 450g
Dietary Fiber: 14g
Sugars: 51g
Protein: 61g

it's done. It can take anywhere from 3 to 8 minutes depending on the type of stand mixer you're using.

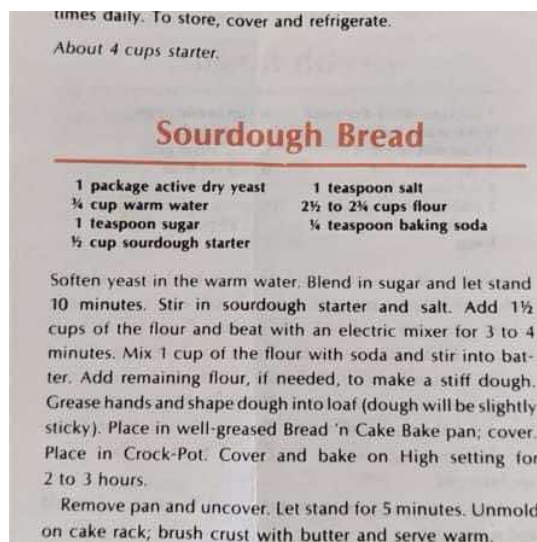
4. Bulk Ferment: Once the dough is sufficiently kneaded you need to let it ferment and rise. You can leave it in your stand mixer bowl for this (saves washing up) or you can transfer it to another bowl if you like. Cover the bowl with plastic or a damp tea towel and let it bulk ferment. As always, the time it takes will depend on your starter and the temperature in your home. You want it to come to just under double. This is an enriched dough and will take a lot longer to bulk ferment than regular sourdough. On a side note - do not worry about leaving your dough out when it has milk and butter in it. Sourdough starter bacteria is wonderful stuff and it will not go bad - even if you leave it on your counter overnight. I do this often and I promise it will be absolutely fine.

5. Once your dough has risen you need to shape it into the rolls. This recipe will give you 12 rolls around 80g in weight. To shape the dough, tip it onto your counter (you won't need flour as it won't be a sticky dough). Using a metal dough scraper, cut the dough into 12 pieces. I like to use a scale to ensure that all the pieces are exactly the same. Gently shape each piece of dough into a round ball. Arrange the dough balls into a parchment lined tin or an oiled baking dish. They need to be just touching each other in the tin.

6. Second Rise: Cover the tin with a tea towel and allow the rolls to double in size. They will look puffy and squished - this is good! It will generally take around 2 hours for them to double - but of course will take longer if your house is cold (ideally you want to put them someplace warm).

7. Baking The Rolls: Once the rolls have doubled, spray liberally with water. Place the rolls into a cold oven set to 180C (350F) and bake for around 30 minutes. You'll know they're done when they are golden on top. Take them out of the oven and brush immediately with melted butter (this is completely optional but gives your rolls a lovely sheen). Once cooked, place your rolls onto a cooling rack to cool slightly before tearing apart and enjoying them! (As always, you know your oven, so

if you need to adjust the temperature for your oven, go right ahead) - see notes below.



Sour dough starter

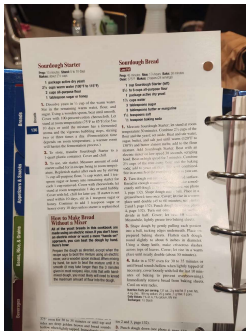
Side Dish • Bread sourdough • Vicky Fairbanks

Ingredients

Directions

My mother gave me my Nina's sourdough recipe and it's a lot like this one! So I made it and then I have my true sourdough starter that I use. With my Nina's recipe I made it up and then kept in the fridge 3-5 days, took it out and added instant potatoes, sugar, and warm water then leave it out for 8-12 hours then I use the starter, sugar, water, oil, flour and make my bread and put the starter in the fridge then repeat.. if I don't cook with it then I take a cup of the starter out every 3-5 days after feeding it and throw it out and put the starter back in the fridge. My kids prefer my Nina's recipe over actual sourdough

Photos





Sourdough Bagels

Side Dish • Bread sourdough • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 8 | **Prep time:** 25 mins | **Cook time:** 35 mins

Ingredients

Ingredients to make ½ cup
(100 g) of Active Sourdough
Starter
1 tablespoon (15 g)
sourdough starter
⅓ cup + 1 tablespoon (50 g)
all-purpose flour
3 ½ tablespoons (50 g)
water
Bagel Dough
½ cup (100 g) active
sourdough starter
1 cup + 1 tablespoon (255
g) water
2 tablespoons (40 g) honey
or sugar

Directions

FEED YOUR SOURDOUGH STARTER

12 hours before you plan to mix the dough, add the ingredients to make ½ cup (100 g) of active sourdough starter to a clean jar. Stir until combined, loosely cover the jar and let the starter rise at room temperature. (The ingredients will create a total of 115 g active starter but, because some of it will stick to the sides of the jar during the transfer, we are making a little more than needed.) The sourdough starter is ready to use when it has doubled in size and there are plenty of bubbles on the surface and sides of the jar.

MAKE THE DOUGH

In the bowl of a stand mixer, stir together the starter, water, honey and salt with a spatula. Add the bread flour and use your hands to bring the ingredients together as best as possible. The dough will be very stiff. Place the dough hook on the mixer and mix the dough on the lowest speed for 6-7 minutes. (Or 10

2 teaspoons (10 g) fine sea salt

4 cups + 2 tablespoons (500 g) bread flour

Water Bath

6 cups water

1 tablespoon granulated sugar

Optional Toppings

sesame seeds

Everything Bagel Seasoning
salt sprinkle on top, don't dip

poppy seeds

shredded cheese

INGREDIENTS TO MAKE ½ CUP
(100 G) OF ACTIVE
SOURDOUGH STARTER

1 tablespoon (15 g)
sourdough starter

⅓ cup + 1 tablespoon (50 g)
all-purpose flour

3 ½ tablespoons (50 g) water

BAGEL DOUGH

½ cup (100 g) active
sourdough starter

1 cup + 1 tablespoon (255 g)
water

2 tablespoons (40 g) honey
or sugar

2 teaspoons (10 g) fine sea
salt

4 cups + 2 tablespoons (500
g) bread flour

WATER BATH

6 cups water

1 tablespoon granulated
sugar

OPTIONAL TOPPINGS

sesame seeds

Everything Bagel Seasoning

minutes by hand.) Cover the bowl and let rest at room temperature for 8-12 hours. (See notes for cinnamon raisin bagels.)

Line a baking sheet with parchment paper. Turn the dough out onto a clean work surface and divide into 8 equal pieces. Shape each piece into a ball. To shape the bagel, place a dough ball on the surface in front of you and use your thumb to poke a hole straight down through the middle of the dough. Pick the bagel dough up, gently shape the ring and place on the parchment paper. Repeat with remaining dough balls. Cover the dough with a towel and let rise for 30-60 minutes or until puffy. (See notes about parchment paper.)

Preheat oven to 425°F (218°C) making sure that the oven rack is in the center position. Bring 6 cups of water to a boil in a large stockpot and add 1 tablespoon of sugar. Once the bagels have finished rising, boil them for 2 minutes on each side. (Only boil 3-4 at a time, making sure not to crowd the pot.)

Use a mesh strainer to remove the bagels and let rest on the parchment paper until cool enough to handle. Once cool enough, dip one side into your choice of toppings and place back onto the parchment paper.

Bake the bagels at 425°F (218°C) for 25-28 minutes or until golden brown.

NOTES

Parchment Paper: I recommend using Kirkland brand parchment paper from Costco. I've used it for years with zero sticking issues with any of my recipes. Flour the bottom of the bagels or the parchment paper after shaping them if you have issues with sticking.

Cinnamon Raisin Bagels: Add 2 teaspoons of ground cinnamon to the dry ingredients. After kneading the dough, add ¾ cups of raisins and knead them into the dough to distribute evenly.

How to measure flour without a scale: Use a spoon to scoop the flour into a measuring cup until it is heaped on top. Take a butterknife and level off the top. This should give you the most accurate measurement for flour.

Tips for baking in warm and/or high humidity areas: Reduce the water by 50 grams in the initial mix and then slowly add the remaining water until you achieve the correct hydration level. You may need to bake the bagels a few minutes longer. This will take some trial and error!

salt sprinkle on top, don't dip
poppy seeds
shredded cheese

To Store: Keep baked bagels covered, at room temperature for up to 1 week. Storing in the fridge is not recommended.

To Freeze baked bagels: Let the bagels cool completely. Wrap bagels individually in plastic wrap and place in a freezer-safe container for up to 3 months.

To Reheat: Allow the bagels to thaw on counter, if frozen. Cut in half and heat in toaster or toaster oven.



Sourdough Bread Bowls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 35 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt

Nutrition

Amount per serving
Serving size: 1

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Calories: 195
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 973mg
Total Carbohydrate: 40g
Dietary Fiber: 4g
Sugars: 0g
Protein: 8g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 8 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15-20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 8 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12-15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor a small X at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.

18. Once cooled, cut open the top and scoop out the insides.

19. Ladle in your favorite soup and enjoy.



Sourdough Bread In A Bread Machine

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 7 hours

Ingredients

1 1/4 cup water
1/4 cup unsalted butter,
melted
4 cups bread flour
2 tablespoons granulated
sugar
1/2 tablespoon salt
1/2 cup sourdough starter,
bubbly and active

Nutrition

Amount per serving
Serving size: 1
Calories: 225
Total Fat: 5g

Directions

1. Add the water and melted butter to the bread machine.
2. On top of that add the bread flour, sugar and salt.
3. Lastly, add the sourdough starter.
4. Use the kneading function on the bread machine. (For my machine this is function 8) Mine is set to knead for 25 minutes.
5. Optional: After the first knead cycle finishes, I press the button again and let it knead the dough one more time, for an additional 25 minute cycle.
6. Next, I just allow the dough to sit in the bread

Saturated Fat: 3g
Cholesterol: 10mg
Sodium: 267mg
Total Carbohydrate: 39g
Dietary Fiber: 1g
Sugars: 2g
Protein: 6g

machine for about 6 hours, or until the dough nearly rises to the top of the bread pan. I like to spritz the top with water a few times to make sure the dough doesn't dry out on top. (Optional , but also helps the crust to turn golden in the baking step.)

7. After the dough has risen for several hours, I go to the baking function (function 13 on my bread maker) and select the option for dark crust. This makes the bake time 1 hour.

8. Pull the bread out of the bread maker and allow to cool.



Sourdough Brownies Recipe

Dessert • Bread sourdough • Vicky Fairbanks
littlespoonfarm.com

Serving size: 16 | **Prep time:** 25 mins | **Cook time:** 35 mins

Ingredients

8 tablespoons unsalted butter
12 oz. semi sweet chocolate chips
1/2 cup dutched cocoa powder (or regular cocoa powder)
2 teaspoons vanilla extract
2 large eggs
1 egg yolk
1 cup granulated sugar
1/2 cup dark brown sugar
1/2 cup sourdough starter discard
1 cup all-purpose flour
1 teaspoon salt

Directions

1. Preheat oven to 350°F (176°C) and line a 9" x 9" baking dish with parchment paper.
2. Melt the butter in a small saucepan over low heat. Add the chocolate chips, vanilla extract and dutched cocoa powder. Stir the ingredients until the chocolate chips have melted and the mixture is smooth. Remove the saucepan from the burner and set it aside to cool down.
3. In a large mixing bowl, beat the eggs, brown sugar and granulated sugar with an electric mixer for 7-10 minutes. Add the sourdough discard and chocolate mixture to the bowl beat on low until combined. Add the flour and salt and stir with a spatula until just combined. (The batter will be very thick.)

Nutrition

Amount per serving

Serving size: 1 serving

Calories: 302

Total Fat: 15g

Saturated Fat: 9g

Cholesterol: 52mg

Sodium: 208mg

Total Carbohydrate: 39g

Dietary Fiber: 3g

Sugars: 27g

Protein: 4g

4. Pour the batter into the baking dish and smooth the top. Bake for 35-40 minutes.

5. Allow the brownies to cool completely in the pan after they come out of the oven. Remove the brownies from the pan by lifting them with the parchment paper and cut into squares.



Sourdough Carrot Cake Cookies

Dessert • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 24 cookies | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

- ☐ 160 g Butter (softened at room temperature)
- ☐ 175 g Brown Sugar
- ☐ 2 Eggs
- ☐ 5 g Vanilla Extract
- ☐ 100 g Sourdough Discard (or active sourdough starter)
- ☐ 200 g All Purpose Flour
- ☐ 8 g Baking Soda
- ☐ 1 tsp Ground Cinnamon
- ☐ 1 tsp Ground Ginger
- ☐ 3 g Salt
- ☐ 250 g Carrot
- ☐ 50 g Unsweetened Coconut Flakes

Directions

1. In a large mixing bowl, add the butter, sugar, vanilla extract and eggs and whisk together until well combined.
2. Now add the sourdough starter and whisk until the batter is light and marshmallowy.
3. Now, add all the dry ingredients to the bowl and stir together using a spatula until you have a thick, sticky cookie dough.
4. Cover the bowl with a plastic cover and place in the refrigerator for a minimum of two hours. It's fine to leave the dough up to 24 hours.
5. When you're ready to bake the sourdough carrot

☐ 90 g Raisins

☐ 180 g Rolled Oats

Vanilla Cream Cheese Glaze
(Optional)

☐ 120 g Cream Cheese
(softened at room
temperature)

☐ 5 g Vanilla Extract

☐ 100 g Powdered Sugar

☐ 20 g Milk

cake cookies, preheat your oven to 190C (375F) and line two large cookie sheets with parchment paper.

6. Use a cookie scoop to scoop out balls of dough and place them on the cookie sheets leaving 2" between each dough ball.

7. Take a flat bottomed glass or measuring cup and run it under water. Use the glass or cup to flatten each of the dough balls.

8. Bake the cookies for 20 minutes at 190C (375F) or until just golden. You want the edges to be crispy and the middles to be just set.

9. Allow the cookies to cool on the baking tray and then after 10 minutes transfer to a wire cooling rack to cool completely.

10. To Make The Glaze

11. To make the glaze, add all of the glaze ingredients to a stand mixer or food processor and blend until it's smooth and creamy. Add to a piping bag and drizzle over the cookies.

12. You can mix the glaze by hand, but it's so much easier in a food processor or stand mixer.



Sourdough Chocolate Crinkle Cookies

Dessert • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: 36 cookies | **Prep time:** 20 mins | **Cook time:** 12 mins

Ingredients

180 g Butter ((softened at room temperature))
300 g Granulated Sugar
2 Eggs
100 g Sourdough Starter ((active starter or sourdough discard))
10 g Baking Soda
2 g Salt
80 g Cocoa Powder
300 g All Purpose Flour
75 g Powdered Sugar ((for rolling the dough balls in))

Directions

1. Making the Cookie Dough
2. In a medium size bowl, cream butter and granulated sugar together until well combined (I've just used a whisk but you can use a stand mixer if you prefer).
3. Now add the egg and sourdough starter. Whisk together until the batter is light and fluffy.
4. Now, add the baking soda, salt, cocoa powder and all purpose flour and stir to create a thick cookie dough. The dough will be a bit wetter than a regular cookie dough. The cocoa powder can be a little hard to incorporate, but stick with it, it will come together.
5. Cover the bowl of cookie dough with a plastic food

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 117
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 20mg
Sodium: 134mg
Total Carbohydrate: 19g
Dietary Fiber: 1g
Sugars: 10g
Protein: 2g

cover and place into the fridge for at least 2 hours.
This dough can be left in the fridge overnight to ferment with no issues.

6. When You're Ready to Bake

7. Preheat the oven to 200C (390F). Prepare two large cookie sheets with parchment paper.

8. Using a cookie scoop, scoop out balls of dough and roll them into perfect balls. Roll each ball first into the granulated sugar and then into the powdered sugar until they are completely coated and then place onto the prepared cookie sheet. You want to leave a space between each one as they do spread out.

9. Bake the cookies for 10 to 12 minutes at 200C (390F) or until they are crinkly and just set in the middle. Remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack to cool completely.



Sourdough Chocolate Star

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

- ☐ 540 g All Purpose Flour
- ☐ 100 g Sourdough Starter can use discard
- ☐ 7 g Instant Yeast optional
- ☐ 200 g Milk Full fat, room temp
- ☐ 2 Eggs room temp (approx. 45g each)
- ☐ 100 g Butter room temp
- ☐ 50 g Sugar
- ☐ 10 g Salt
- ☐ 200 g Nutella
- ☐ 1 Egg + 1 Tbsp water For egg wash
- ☐ Icing Sugar for dusting

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes.
3. Don't worry if the mix appears dry, it will soften up once you add the butter.
4. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
5. Once the dough is smooth and pulling away from the

sides of the bowl, set it aside to rise. You want the dough to double in size.

6. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

7. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax.

8. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible.

9. Each disc should be around 25 to 30cm across (10 - 11 inches).

10. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle.

11. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

12. Spread this with $\frac{1}{3}$ of the nutella.

13. Lay the second disc on top and spread that with another $\frac{1}{3}$ of nutella.

14. Now lay the third disc on top and spread it with the remaining nutella and place the forth disc on top.

15. So you should have 4 layers of dough with 3 layers of nutella in between.

16. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

17. Now, place a small glass jar at the centre of the dough.

18. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist.

19. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge.

20. Now cut make a cut in the middle of each quarter and then a cut between each of those - making 16 cuts in total.

21. I've put a full color pictorial in the blog post above.

22. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

23. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

24. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

25. The star is cooked when the dough is golden brown.

26. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!

27. Notes

28. This recipe has been developed using a

Thermomix and can also be mixed using a stand mixer. You can knead the dough by hand, but it is much easier to use a stand mixer, particularly for the butter & salt kneading.

29. Cooking Time Notes - you will need to adjust the cooking temp/time to suit your oven. My oven burns this if I cook it above 180C so I keep it lower. I find it is generally done at the 25 minute mark. You may find yours needs a little more time. It's ok to leave it in the oven longer if it needs it, just keep an eye on it, as the enriched dough and chocolate filling will burn easily.

30. The star is baked to perfection when it's golden brown and you can see the bread in the twists is cooked through. I do not use a thermometer to check whether it's done.



Sourdough Chocolate Star Bread

Appetizer • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

540 g All Purpose Flour
100 g Sourdough Starter (can use discard)
7 g Instant Yeast (optional)
200 g Milk (Full fat, room temp)
2 Eggs (room temp (approx. 45g each))
100 g Butter (room temp)
50 g Sugar
10 g Salt
200 g Nutella
1 Egg + 1 Tbsp water (For egg wash)
Icing Sugar (for dusting)

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes. Don't worry if the mix appears dry, it will soften up once you add the butter.
3. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
4. Once the dough is smooth and pulling away from the sides of the bowl, set it aside to rise. You want the dough to double in size.

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 540
Total Fat: 20g
Saturated Fat: 14g
Cholesterol: 70mg
Sodium: 612mg
Total Carbohydrate: 77g
Dietary Fiber: 3g
Sugars: 21g
Protein: 11g

5. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

6. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible. Each disc should be around 25 to 30cm across (10 - 11 inches).

7. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

8. Spread this with 1/3 of the nutella.

9. Lay the second disc on top and spread that with another 1/3 of nutella.

10. Now lay the third disc on top and spread it with the remaining nutella and place the fourth disc on top. So you should have 4 layers of dough with 3 layers of nutella in between.

11. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

12. Now, place a small glass jar at the centre of the dough.

13. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge. Now cut make a cut in the middle of each quarter and then a cut between each of those - making

16 cuts in total.I've put a full color pictorial in the blog post above.

14. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

15. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

16. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

17. The star is cooked when the dough is golden brown.

18. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!



Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic

Side Dish • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 12 People | **Prep time:** 1 hour 30 mins | **Cook time:** 20 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm 37C)
80 g Water (Room temp)
20 g Sugar (Fine white)
30 g Butter
10 g Salt
150 g Mozzarella (Shredded)
50 g Parmesan Cheese (Shredded)
50 g Butter
5 g Garlic powder
10 g Salt

Directions

1. Add warm milk, water and sugar to the bowl of your stand mixer. Mix until the sugar is dissolved.
2. Now add the flour and sourdough starter and use the stand mixer to knead into a rough dough. Allow to rest for around 30 minutes.
3. Add the salt and butter and knead the dough until it is silky and elastic. This is such a lovely dough it should be very easy to handle.
4. Transfer the dough to a bowl and allow it bulk ferment until the dough has risen around 30%.
5. Cheese and Garlic Filling

60 g Butter
5 g Garlic Powder
20 g Parmesan Cheese
(Shredded)

Nutrition

Amount per serving
Serving size: 40 g
Calories: 321
Total Fat: 15g
Saturated Fat: 9g
Cholesterol: 41mg
Sodium: 910mg
Total Carbohydrate: 35g
Dietary Fiber: 1g
Sugars: 3g
Protein: 11g

6. While the dough is fermenting, it's time to make the filling for the bread rolls.

7. Add mozzarella, parmesan, butter and garlic to a food processor and blitz until it forms a thick paste. Place this into the fridge to chill until you need it.

8. Shaping & Filling the Bread Rolls

9. Once the dough has finished the bulk ferment, you will need to shape and fill the bread rolls with the garlic cheese filling.

10. Weigh out the dough into whatever size balls you'd like. I've done them at 40g.

11. Take each piece of dough and add a small ball of filling (approx. 7g) to the centre. Pinch the dough around the filling and gently roll into a ball.

12. Once you have filled and shaped all of the bread rolls, arrange them on a tray to form the shape of a Christmas tree. Cut out a star if you like and elongate one of the rolls to form the trunk.

13. Cover the Christmas Tree and allow the rolls to proof and get nice and puffy. See notes for using the fridge for proofing.

14. Baking the Christmas Tree

15. Preheat the oven to 180C/356F.

16. Take the ingredients for the garlic butter topping and blend together. Using a pastry brush, lightly brush a little onto each bread roll (save the rest for when the Christmas Tree comes out of the oven).

17. Bake the Christmas Tree at 180-C/356F for approximately 20 minutes or until the rolls are golden brown.

18. Take the Christmas Tree out of the oven and brush on the rest of garlic butter topping so that it melts into the rolls. Sprinkle with fresh rosemary or whatever herbs you would like.

19. Transfer onto a cooling rack and allow to cool a little before serving (you want it to be warm but not scalding hot).

20. Serve with Marinara Sauce for dipping.



Sourdough Ciabatta

Side Dish • Bread sourdough • Mexican food
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

1 cup bubbly and active
sourdough starter (227
grams)
2 cups water (472 grams)
1 tablespoon salt (17 grams)
4 ½ cups bread flour (630
grams)

Nutrition

Amount per serving
Serving size: 1
Calories: 332
Total Fat: 2g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 798mg

Directions

1. Feed sourdough starter 4-12 hours before starting the sourdough ciabatta dough.
2. Gently combine the starter, water, salt and flour in a large mixing bowl. Allow the dough to rest for 30 minutes to autolyse.
3. Perform three series of stretch and folds each 30 minutes apart. (Make sure to cover the bowl with plastic wrap, foil, or a damp tea towel in between so the dough doesn't dry out.)
4. To do this, first stretch the dough up about 6 -12 inches on one side, and then push it in to the center of the dough. Turn the bowl a quarter turn, and repeat the process, turn a quarter turn, repeat the stretch and fold.

Total Carbohydrate: 67g
Dietary Fiber: 3g
Sugars: 0g
Protein: 11g

5. Cover the bowl with a damp tea towel, and allow it to rise until doubled. The time this takes will depend on the temperature of your house and how active your starter is. For me, this usually takes about 4 hours.

6. Transfer the dough to the refrigerator and allow it to ferment for 12-24 hours.

7. The next day, slide the dough out of the bowl and onto a floured work surface. Be careful not to deflate the bubbles.

8. Gently shape the dough into a rectangular shape, and dust the top with flour.

9. Divide the dough into 8 equal pieces by cutting it down the middle lengthwise and then making three cuts on each side.

10. Use the bench scraper to gently transfer the rolls to parchment paper.

11. Cover with a tea towel and allow to rise 1-2 hours.

12. Preheat pizza stone at 475 and put a cast iron skillet on the bottom rack.

13. Add a bit of water to the cast iron skillet on the bottom rack for steam (this helps the crust to develop a golden color and give it an extra-crusty crust).

14. Slide the loaves onto the pizza stone (with the parchment paper) or a large baking sheet, and place into the hot oven.

15. Bake for 25 minutes or until the crust is golden.

16. Move to a cooling rack to cool.



Sourdough Cibatta Rolls Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 6 cibatta rolls | **Prep time:** 2 hours 15 mins | **Cook time:** 20 mins

Ingredients

100 g Sourdough Starter
360 g Water
12 g Salt
450 g Bread Flour ((or you can use all purpose flour))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 286
Total Fat: 1g
Saturated Fat: 0.2g
Sodium: 780mg
Total Carbohydrate: 58g
Dietary Fiber: 2g
Sugars: 0.2g

Directions

1. Feed Your Sourdough Starter Traditional cibatta bread is made using a preferment or biga. In this sourdough cibatta recipe, your sourdough starter is the preferment, so ensure your sourdough starter is active and at room temperature. It should be fed within 6 to 8 hours of making your sourdough cibatta bread.

2. Mix the Dough In a large mixing bowl, combine 100g of sourdough starter and 360g of water until the sourdough starter is well dissolved. Then add the flour and salt and mix until all the ingredients come together into a shaggy dough.

3. Autolyse Cover the bowl with a plastic cover or damp cloth and let the dough rest for about 30 minutes to 1 hour. This autolyse process allows the flour to fully hydrate.

Protein: 9g

4. Stretch and Fold Over the next 2 hours, you will need to gently stretch and fold the dough. Try to do 2 to 4 sets of stretches and folds during this 2 hour period. To fold, wet your hands and lift one side of the dough, stretch it, then fold it over the center. Repeat with all four sides of the dough.

5. Bulk Fermentation Cover the bowl and let the dough sit at room temperature until it rises around 50%. This is a very high hydration dough so it won't take as long as a regular sourdough loaf.

6. Once the dough has risen, gently pull the edges of the dough into the centre to create a sticky ball. Cover and place in the fridge for around 8 to 12 hours (you can leave it up to 24 hours if you like, but I find I get best results from 12 hours).

7. Divide and Shape When you are ready to shape the sourdough cibatta dough, take the bowl out of the fridge. Generously dust a clean surface with all purpose flour. Use a silicone dough scraper to flip the sourdough cibatta dough out onto the floured countertop with the sticky side on the top. Gently pull the dough out into a rough rectangle. It definitely doesn't have to be perfect, this is rustic Italian bread. Generously cover the top of the dough surface in flour (this will help with the next step). Use a metal dough scraper to cut the dough into 6 fairly even pieces. Alternatively, you can cut the dough down the middle and create two equally shaped loaves.

8. Final Proof Take a baking peel or pizza peel and generously cover it in all purpose flour. If there are any odd shaped rolls, you can gently pull the edges together to neaten them up, or just leave them as they are. Sprinkle the top of the rolls with a generous amount of flour and gently transfer them to the prepared baking peel. Allow the sourdough cibatta rolls to proof at room temperature until they have visibly puffed up and developed a slightly airy texture. Remember you were working with cold dough, so this might take a bit longer than you'd expect. I don't cover my sourdough cibatta rolls while they proof, but you can if you want to. I just put a fly net dome over them

to stop the flies, but that's it.

9. Preheat the Oven When your sourdough cibatta rolls are ready to bake, preheat your oven to 475°F (245°C) with a baking stone placed on the middle rack. See notes for information about steam for this bake.

10. Baking When you're ready, carefully transfer the cibatta rolls to the hot baking stone in the oven (if you've added enough flour they should easily slide across). Bake for about 20 minutes, or until the rolls are golden brown and have a crisp crust.

11. Cool and Enjoy Allow the ciabatta rolls to cool on a wire rack. Once cooled, they're ready to be enjoyed with your favorite spreads or as sandwich rolls.



Sourdough Cinnamon Raisin bread

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 40 mins | **Cook time:** 40 mins

Ingredients

- ☐ 100 g Sourdough Discard (unfed sourdough starter - or see notes for using active sourdough starter)
- ☐ 300 g Water
- ☐ 1 Egg
- ☐ 60 g Brown Sugar
- ☐ 5 g Yeast (instant or active dry yeast is fine - or see notes for using active sourdough starter)
- ☐ 550 g Bread Flour
- ☐ 10 g Salt
- ☐ 40 g Butter (softened at room temperature)
- ☐ 100 g Raisins (increase to

Directions

1. I have written these instructions to make the dough by hand. It is a sticky dough when you add the butter, but it's totally doable by hand. You can definitely use a stand mixer if you prefer (I've added notes for this at the bottom of the recipe card).
2. In a large bowl, whisk together sourdough discard, water, egg and brown sugar. Once it's well combined, add the yeast to the liquid and stir through.
3. Now add the bread flour and salt to the bowl and bring this together into a shaggy dough. Allow this to sit for around 30 minutes.
4. Once the dough has been sitting for 30 minutes, tip it onto the counter and add a little of the soft butter on top of the shaggy dough. Knead the dough until the

150g if you want heavy raisins)

☐ 5 g Cinnamon (approx. 2 teaspoons)

butter has been distributed through, then add a little more butter until all the butter has been added.

5. Don't worry if the dough feels slimy or too sticky. Keep kneading. This dough is similar to a brioche dough in that it will get quite unworkable until you really push the butter into the dough. All of a sudden it will come together.

6. Once the butter has all been added, sprinkle the raisins through the dough as you continue to knead.

7. The dough will take around 10 minutes to knead by hand and will become silky and elastic.

8. Once the dough has been sufficiently kneaded, place it into a bowl and cover with a plastic food cover. Allow the dough to double in the bowl before moving onto the next step.

9. Because we've added a little commercial yeast, this won't take too long (I've added notes below in case you don't want to use yeast and want to use your active starter instead).

10. Once the dough has doubled, tip it out onto the counter top with the smooth side underneath and the sticky side on the top. Gently ease the dough out into a rectangle. It should be quite easy to do this as the dough is very elastic.

11. Sprinkle the dough with cinnamon so that it is evenly covered.

12. Roll the dough up into a log and tuck the ends under. Place the dough into an oiled sandwich loaf tin and gently press it down so that it fills up the base of the tin. Place a plastic food cover back onto the pan and leave it to rise up and get nice and puffy. Ideally, you want it to just peak above the rim of the pan before you bake it.

13. Once the dough has risen, you'll need to bake your

loaf.

14. Turn your oven on and set the temperature to 180C/350F.

15. Lightly egg wash the top of the dough.

16. Bake your bread at 180C/350F for around 40 to 45 minutes or until the loaf is golden brown. I like putting this loaf on a lower rack in the oven. Just watch the top as the egg wash is prone to getting dark quite quickly.

17. Remove from the loaf tin and allow to cool on a wire rack.

18. Notes

19. Sourdough Discard

20. You can use 100g sourdough discard with 5g commercial yeast or you can use 100g active, bubbly sourdough starter without yeast. I have provided timelines for both of these options in the main body of the post above.

21. Using a Stand Mixer

22. I have provided instructions for kneading by hand above, however you can easily make this recipe in a stand mixer (it's actually easier!).

23. Add the ingredients to the bowl in the order shown on the recipe card, but when it gets to kneading, use the dough hook on your stand mixer.

24. You can add the butter and the raisins at the same time.

25. Knead the dough in 2 minute increments, with a small rest after each 2 minutes until the dough is soft and elastic and doesn't stick to the sides of the bowl.

26. You can also make this recipe in a Thermomix using the knead function. It takes around 5 minutes for the dough to be sufficiently kneaded and the raisins incorporated.

27. You can read more about using a stand mixer for sourdough bread [here](#).



Sourdough Cinnamon Rolls With Cream Cheese Topping

Breakfast, Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 12 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 sourdough starter, bubbly and active (113 grams)
1/2 cup water (118 grams)
4 cups all-purpose flour (540 grams)
1/2 cup melted coconut oil
1/2 cup honey (168 grams)
2 eggs
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup softened butter (114 grams)
1 cup brown sugar (200

Directions

1. In the bowl of a stand mixer, combine active sourdough starter, flour, honey, water, eggs, and melted coconut oil. Mix together until smooth, glossy, and passes the windowpane test.
2. Place the dough in a greased bowl and cover the with a beeswax wrap, foil or plastic wrap.
3. Allow to rest in warm place overnight, or up to 12 hours.
4. The next day, preheat the oven to 375 degrees.
5. Add the baking soda, baking powder and salt to the dough and mix in the stand mixer on medium speed for

grams)
2 tablespoons cinnamon
6 ounces cream cheese
1/2 cup heavy cream (120 grams)
1/2 cup maple syrup or honey (168 grams for honey)
2 teaspoons vanilla extract

Nutrition

Amount per serving
Serving size: 1
Calories: 562
Total Fat: 27g
Saturated Fat: 18g
Cholesterol: 78mg
Sodium: 327mg
Total Carbohydrate: 74g
Dietary Fiber: 4g
Sugars: 32g
Protein: 9g

about 5 minutes, or knead with your hands. Combine well.

6. In a separate bowl, combine softened butter, brown sugar, and cinnamon. Stir to combine.

7. Lightly dust the counter with flour, and roll out the dough into a 1/4 inch thick rectangle.

8. Add butter and cinnamon-sugar filling to the top of the dough and spread evenly.

9. Roll the dough up as tightly as you can. When you get to the end, pinch the edge into the main roll, to create a seam.

10. Slice to make 12 even rolls.

11. Place the rolls into a well-seasoned 14" cast iron skillet or baking dish.

12. Bake at 375 degrees for 20-25 minutes or until the rolls are lightly browned and the dough is cooked through. Allow them to cool a bit.

13. In a medium saucepan, over medium heat, add cream cheese, heavy cream, maple syrup or honey, and vanilla extract. Stir until combined. Use an immersion blender to get the frosting extra smooth, if desired.

14. Pour over cinnamon rolls and enjoy.



Sourdough Cornbread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 9 | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

1 cup yellow cornmeal
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup milk
1/4 cup melted butter (or other neutral oil)
1/2 cup starter
1 tsp baking soda
2 tsp baking powder
1 large egg
1 tsp salt

Nutrition

Amount per serving

Directions

1. Combine cornmeal, flour, sugar, milk, butter, and sourdough starter. Mix well.
2. Cover with plastic wrap, a damp tea towel, lid, or foil. Allow to ferment for 8-18 hours. Or skip this step and bake one time.
3. The next day, preheat oven to 400.
4. Sprinkle baking soda, baking powder, and salt over the fermented dough. Add an egg and mix well. This is easiest using a stand mixer.
5. Pour into a 8x8 greased pan.
6. Bake for 20 minutes or until a toothpick comes out

Serving size: 1
Calories: 178
Total Fat: 6g
Saturated Fat: 4g
Cholesterol: 35mg
Sodium: 566mg
Total Carbohydrate: 28g
Dietary Fiber: 1g
Sugars: 12g
Protein: 3g

clean and the edges of the cornbread are turning golden in color.

7. Allow to cool. Slice and serve.



Sourdough Dinner Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly (113 g)
1/4 cup sugar (50 g)
3/4 cup warm water (177 g)
1/4 cup melted butter (56 g)
1/2 tsp sea salt (2 g)
2 1/2 cups all-purpose flour
(350 g)
Egg (for egg wash)

Nutrition

Amount per serving
Serving size: 1
Calories: 253
Total Fat: 7g

Directions

1. In a stand mixer bowl, add ingredients.
2. Knead on speed 2 (for a Kitchen Aid) for 10-15 minutes using the dough hook, until the dough becomes smooth, stretchy, and can pass the windowpane test.
3. Place in a greased bowl and cover with a towel.
4. Allow to rise overnight (8-24 hours).
5. The next day, divide the dough into eight equal parts and put in a greased 9x13 or 8x8 dish. Allow it to rise until doubled, approximately one to two hours.
6. Preheat oven to 375

Saturated Fat: 4g
Cholesterol: 39mg
Sodium: 202mg
Total Carbohydrate: 42g
Dietary Fiber: 2g
Sugars: 6g
Protein: 6g

7. Brush top with egg wash (optional, but will give it that lovely golden color).

8. Place the rolls into the oven for about 25-30 minutes, or until they start turning golden brown.

9. Top with melted butter if desired.

10. Allow to cool, and enjoy.



Sourdough Discard Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 50 mins

Ingredients

1 1/4 cup water (295g)
2 1/2 tsp yeast or one packet (7g)
2 tsp salt (10g)
1 cup sourdough discard (255g)
4 cups All-purpose flour 575g

Nutrition

Amount per serving
Serving size: 1
Calories: 224
Total Fat: 1g
Saturated Fat: 0g

Directions

1. Warm water to about 110 degrees. Add active dry yeast and stir. Allow to sit for about five minutes until it gets nice and bubbly.
2. In a large bowl, whisk together salt and flour.
3. Add sourdough starter and yeast/water mixture.
4. Mix well with a large spoon or silicon spatula. It will be a shaggy dough.
5. Cover with a lid or plastic wrap and leave at room temperature for around 12 hours.
6. The next day, preheat the oven to 450. Place your dutch oven and lid into the oven to preheat.

Cholesterol: 0mg
Sodium: 494mg
Total Carbohydrate: 46g
Dietary Fiber: 2g
Sugars: 0g
Protein: 7g

7. Turn the dough on a lightly floured surface. The dough will be pretty sticky.

8. Shape into a ball by pulling the sides and bringing them into the center. I do this about 4-6 times. Flip the ball over, seam side down.

9. Taking your hands, grab the dough and pull it towards you a few times rotating the dough after each pull. This adds tension (as does the last step) to the dough, which helps the dough rise more during baking.

10. Place the dough on parchment paper. Cover with a towel and allow to rise in a warm place for 30 minutes to an hour.

11. Slash with a lame or knife (if desired) and place the parchment paper and dough into the dutch oven and cover with a lid.

12. Place the dutch oven into the oven and turn the heat down to 400 degrees. Bake with the lid on for 30 minutes, then remove the lid and bake for about 20-30 minutes until golden brown.

13. Allow to cool completely before slicing



Sourdough Discard Crackers

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 60 crackers | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

- ☐ 220 g Sourdough Discard unfed sourdough starter
- ☐ 80 g All Purpose Flour
- ☐ 50 g Whole Wheat Flour
- ☐ 5 g Salt
- ☐ 30 g Butter soft
- ☐ 30 g Parmesan Cheese shredded
- ☐ 20 g Olive Oil for brushing
- ☐ 10 g Sea Salt for topping
- ☐ Fresh Rosemary

Directions

1. Preheat oven to 350F/180C.
2. Add sourdough discard, flour, soft butter, salt and parmesan to a mixing bowl and bring the ingredients together to form a pliable dough (see notes).
3. Divide the dough into two portions (this makes it easier to roll).
4. Place each ball onto a piece of parchment paper and flatten out with your hands into a rough rectangle.
5. Sprinkle on the rosemary and push it into the dough gently.
6. Now roll out to a thin sheet of dough using a rolling

pin. You want it around 1/16" or 1.5mm thick. The thinner you can get it the better because thick crackers won't cook properly and won't crisp up in the oven.

7. The dough should not be sticky at all and easy to roll - however see notes below for some troubleshooting if your dough is sticky.

8. Use a cracker roller to perforate dough. If you don't have a cracker roller you can use a cookie cutter or knife to cut into crackers and then pierce each one with the tines of a fork.

9. Place each parchment paper with dough on top onto a baking sheet. This recipe will generally need two baking trays.

10. Brush dough with olive oil and sprinkle with salt.

11. Bake at 350F/180C for around 25 minutes or until crackers are golden and crisp.

12. Let the crackers cool on a rack before breaking into individual pieces.



Sourdough Discard Garlic Rolls

Side Dish • Bread sourdough • Dinner
www.thisjess.com

Serving size: 9 rolls | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

¼ cup non-dairy milk (or regular dairy milk, warmed to 110°F)
1 ½ teaspoons instant yeast
2 teaspoons granulated sugar
1 ¾ cups + 1 Tablespoon all-purpose flour
200 grams (about ¾ cup) sourdough discard (unfed, at room temperature)
1 egg (lightly beaten)
1 teaspoon kosher salt
3 Tablespoons unsalted butter (divided)
3 Tablespoons unsalted

Directions

1. Combine the warmed milk, instant yeast, and sugar in the bowl of a stand mixer*. Add the flour, sourdough discard, beaten egg and salt. With the mixer on low speed, slowly add 2 Tablespoons of melted butter. Increase speed to medium and mix until a shaggy dough forms.
2. Transfer the dough to a smooth work surface and knead until a smooth dough forms, about 3-4 minutes. The dough should be smooth and slightly tacky (but not sticky). If needed, add more flour or milk (1 Tablespoon at a time) to reach your desired consistency.
3. Transfer the dough to a large greased bowl and cover with plastic wrap. Let rise for about 90 minutes, or until doubled in size.

butter (melted)

½ teaspoon garlic powder

1 Tablespoon fresh parsley
(chopped)

flaky sea salt

4. Brush an 8x8-inch baking pan with 1 Tablespoon melted butter and set aside.

5. Turn the dough onto a smooth work surface and divide into 9 equal-sized pieces. This doesn't have to be exact, but if you do want perfectly identical rolls, weigh the dough and divide that number by 9 to determine how much the dough for each roll should weigh. Roll each piece of dough into a ball in the palm of your hand, then place the rolls into the prepared baking pan. Repeat until you have 9 rolls.

6. Cover the baking pan with plastic wrap and let the rolls rise for 60 minutes, until puffed and doubled in size.

7. Preheat the oven to 375°F. Brush the rolls with 1 Tablespoon melted butter. Bake for 20-25 minutes until golden brown.

8. While the rolls bake, melt the remaining 3 Tablespoons unsalted butter. Remove from heat, then add the garlic powder and chopped parsley and stir to combine. Remove the rolls from the oven and immediately brush with the parsley and butter mixture. Serve while warm.



Sourdough Discard Pizza Crust

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 2 mins | **Cook time:** 10 mins

Ingredients

Sourdough discard
Italian Seasoning
Salt
Olive Oil
Pizza Stone or Cast Iron
Skillet

Nutrition

Amount per serving
Serving size: 1
Calories: 213
Total Fat: 7g
Saturated Fat: 2g
Cholesterol: 5mg
Sodium: 308mg

Directions

1. Preheat a pizza stone, or cast iron skillet, on 425 degrees.
2. When the oven is preheated, and the pans are scorching hot, take them out of the oven.
3. Drizzle your baking vessel (stone or skillet) of choice with a little extra virgin olive oil.
4. Ladle sourdough starter onto the hot pan. Now, this is the part that will really bother my recipe-lovin, rule-abidin blog readers. I am not going to give you an amount. I can't. You just spread it out until you have a nice thin layer in the size you want. If you want to see how this looks, watch the video in the blog post.

Total Carbohydrate: 32g
Dietary Fiber: 3g
Sugars: 1g
Protein: 7g

5. Hit it with another drizzle of olive oil.

6. Sprinkle it with salt and Italian seasoning.

7. It will already start to bake when it makes contact with the pan. This is totally good and expected.

8. Pop it back in the oven, until crispy, and easily pulls up from the pan. About 10 minutes.



Sourdough Discard Pretzels

Appetizer • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 15 | **Prep time:** 15 mins | **Cook time:** 15 mins

Ingredients

3 teaspoons active dry yeast (9g)
1 cup water (236 g)
1 cup sourdough discard (285 grams)
2 tablespoons honey (42 g)
2 teaspoons salt (14 g)
4 cups unbleached all purpose flour (560 g)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar
1 egg yolk
1 tablespoon water

Directions

1. Whisk the warm water and yeast together in the bowl of your stand mixer. Cover and allow to sit for 5 minutes. It should get nice and bubbly.
2. To the bowl of a stand mixer with the dough hook attachment, add the sourdough discard, honey, salt and flour.
3. Beat on low speed for 2 minutes. Alternatively, you can turn the dough out onto a lightly floured surface and knead the dough by hand for 5-10 minutes.
4. Place the dough in a large mixing bowl that has been lightly greased.
5. Cover the bowl with aluminum foil, a beeswax wrap,

Nutrition

Amount per serving

Serving size: 1

Calories: 147

Total Fat: 1g

Saturated Fat: 0g

Cholesterol: 12mg

Sodium: 558mg

Total Carbohydrate: 30g

Dietary Fiber: 1g

Sugars: 3g

Protein: 4g

plastic wrap, or a wet tea towel.

6. Let the dough rise at room temperature for 60-90 minutes, or until doubled in size.
7. Divide the dough into 15 equal pieces.
8. Roll each piece into a 18" rope and then create a U-shape.
9. Take the two ends of the rope and create a twist with the dough.
10. Twist it twice and then press the ends of the dough into the bottom of the U-shape. Make sure to pinch the dough together well to prevent the dough from unraveling during the boiling process.
11. Cover with a tea towel and let the dough rest in a warm place for 30 minutes to one hour, or until puffy.
12. Preheat the oven to 425°F.
13. Bring water in a large stockpot to a boil and add 1 tablespoon of baking soda and 1 tablespoon of brown sugar.
14. Add the pretzels to the boiling water and boil for 30 seconds on each side, being careful not to overcrowd.
15. Using a slotted spoon, remove the pretzels and place on a parchment lined baking sheet.
16. Brush each pretzel with egg wash and sprinkle with coarse salt or pretzel salt.
17. Bake for 15 minutes, or until golden brown.
18. Another option is to bake and then once they are done baking, brush with melted butter and dip in cinnamon sugar. Yum.



Sourdough Discard Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 15 mins | **Cook time:** 45 mins

Ingredients

3 teaspoons active dry yeast (9 grams)
1 tablespoon honey (21 grams)
4 tablespoons butter, softened (57 grams)
1/2 tablespoon salt (8 grams)
1 cup sourdough discard (285 grams)
1 cup water (236 grams)
4 cups all purpose flour (560 grams)

Nutrition

Amount per serving

Directions

1. Whisk together warm water, honey, and yeast. Allow it to sit at room temperature for about 5 minutes. The mixture should get nice and bubbly.
2. To a bowl of a stand mixer with dough hook attachment, add all of the ingredients.
3. Knead on low speed until dough is smooth and elastic- about 10 minutes or so. It may take longer. You can also do this by hand. It shouldn't stick to the sides of the bowl.
4. To check to make sure the gluten has developed enough so the bread is nice and fluffy, it should pass the windowpane test. Grab a small ball of the dough and stretch it into a square. It should stretch thin enough to see through without breaking.

Serving size: 1
Calories: 245
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 12mg
Sodium: 382mg
Total Carbohydrate: 43g
Dietary Fiber: 2g
Sugars: 2g
Protein: 6g

5. Place the dough in a greased bowl with a lid, plastic wrap, or towel.

6. Let the dough rise (also known as bulk rise) for about 1-2 hours (or until it about doubles in size) in a warm place like on top of a stove or on top of the refrigerator.

7. Grease a bread pan or add parchment paper.

8. Roll the dough flat into a rectangle and roll it up. Pinch the ends to the rest of the loaf.

9. Add the shaped bread dough to the parchment lined or buttered loaf pans seam side down. Second rise for 30 minutes to an hour at room temperature, or until doubled. Covered with a towel.

10. Optional: whisk an egg in a small bowl. Brush on top of the dough.

11. Bake the sandwich loaf at 375 for about 45 minutes, or until a lovely golden brown color on top.

12. Allow to cool completely before slicing or storing.



Sourdough Farmhouse White Sandwich Loaf

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 1 Loaf | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

270 g Water ((warm))
85 g Milk ((warm))
45 g White Sugar
120 g Sourdough Starter
((fed and bubbly))
50 g Butter ((melted but
cooled))
600 g Bread Flour
12 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2652
Total Fat: 71g

Directions

1. Premix & Autolyse: Add your milk, water and sugar to a large bowl and stir until the sugar is dissolved. It does help if you warm your milk and water just a little.
2. Now add the sourdough starter to the liquid ingredients and stir to dissolve it a little.
3. Now add the rest of your ingredients - bread flour, salt and butter. Mix them together until a shaggy dough forms. Cover with a damp kitchen towel or elastic food cover and let it sit for around an hour.
4. Kneading Your Farmhouse White Sandwich Dough: You can knead this dough by hand or in a stand mixer or Thermomix. Either way is fine and you'll end up with soft, elastic dough that is slightly sticky, but shouldn't stick to your hands. Kneading by hand -

Saturated Fat: 40g
Cholesterol: 178mg
Sodium: 6453mg
Total Carbohydrate: 421g
Dietary Fiber: 13g
Sugars: 41g
Protein: 76g

knead the dough for around 10 minutes or until it is soft and elastic. The dough should feel slightly sticky but not be a big mess. Stand Mixer - you'll need to use your dough hook. Knead for 2 minutes, then give your mixer a rest for 2 minutes. Knead again for 2 minutes and so on. The dough should come away from the sides of the bowl when it's done. Thermomix - knead using the dough function for 5 minutes.

5. Bulk Ferment: Once your dough is kneaded sufficiently, you need to bulk ferment it. If you're using a stand mixer, it's fine to leave it in the mixing bowl. If you're using a Thermomix you'll need to tip your dough into a glass or ceramic bowl to finish its bulk ferment. At this point, you can just leave the dough as it is, covering it with some plastic wrap to stop it drying out. If you prefer your dough to be a bit neater, you can wet your hands and fold it into a neat ball. As with any sourdough bread, the bulk ferment time will depend on the temperature in your kitchen and of course the strength of your starter. You're looking for your dough to be just UNDER double. Now remember this is an enriched dough and it's a lower hydration so it will take longer than a lean dough. Try to put it somewhere warm if you can.

6. Shaping: Once your dough has finished its bulk ferment you can shape your dough. Before you start shaping, lightly butter or oil your loaf tin (I've used olive oil for the loaf in the photos). Ease your dough out of the bowl using a silicone dough scraper, remembering to have the smooth side on the counter and the sticky side facing up. You shouldn't need any flour for this as your dough shouldn't stick (it's such a beautiful silky, enriched dough). Gently ease your dough out into a rough rectangle, with the shortest side in front of you. Pop any large bubbles and gently flatten the dough using your fingertips. Then roll the dough up into a log (using the short side) and tuck the ends under. Leave the dough to sit and relax for around 30 minutes. After 30 minutes, tighten up the log by pulling the dough a little, using the sticky underside to create tension. Then simply plop the log into your buttered tin.

7. Second Rise: Once your bread has been shaped and

is in the tin, you'll need to let it rise again so that it fills up the shape of the tin. This should only take a few hours, but like the bulk ferment, this will depend on the strength of your starter and the temperature of your kitchen. You'll know it's done when it's risen above the lip of the tin (if you're using an open tin). It will be rounded on the top. When you poke it it will leave a slight indent but spring back nice and slowly. If you shaped it quite tight, you'll see some tension on the top of the dough as it's risen.

8. Baking Your Sandwich Bread: Preheat your oven to around 180C/350F. Let your oven warm for around 10 minutes and then place your sandwich loaf in the oven and bake for approximately 40 minutes or until the top is golden brown. It may take a little longer depending on your oven - you'll know it's done when it's golden brown on top and sounds hollow when you tap the base.

9. Once your dough is baked, remove it from the tin and leave to cool on a wire rack. Brush the top with some melted butter for a richer flavored, softer crust. Ideally, leave it for at least 90 minutes before you cut into it. Enjoy!



Sourdough Hawaiian Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 18 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1 Cup Pineapple Juice
½ cup milk
½ cup sugar
½ cup starter
¼ cup unsalted butter
softened
1 teaspoon vanilla
1 large egg
2 teaspoons salt
5 cups All Purpose Flour
1 egg yolk
2 Tablespoon water

Directions

1. Add all of the ingredients (except the egg wash) to the stand mixer with a dough hook.
2. Knead until smooth and elastic. About 10-15 minutes.
3. Place dough in a greased bowl and cover with plastic wrap or a tight lid.
4. Allow to rise overnight. About 8-12 hours.
5. Divide dough into 18 even rolls and place in a greased 9x13 baking dish.
6. Cover with a towel and allow to rise until doubled. About 1-3 hours depending on the temperature of your

Nutrition

Amount per serving

Serving size: 1

Calories: 193

Total Fat: 4g

Saturated Fat: 2g

Cholesterol: 38mg

Sodium: 98mg

Total Carbohydrate: 34g

Dietary Fiber: 1g

Sugars: 7g

Protein: 5g

home.

7. Once the dough has doubled, create the egg wash and brush over the dough.

8. Bake for 20-25 minutes at 375 until the rolls are golden in color.

9. Cool.



Sourdough Pastry Braid

Dessert • Bread sourdough, Cake • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. Add the flour, sugar, sourdough starter, milk, egg, vanilla and salt to the bowl of a stand mixer with the dough hook attached. Mix on low speed until the dough becomes smooth and glossy. You can also easily do this by hand. Mix and knead to make a shaggy, sticky dough. Continue to knead for about 5-10 minutes
2. Form the dough into a ball and place in a bowl. Cover with plastic wrap, foil, or a beeswax wrap and place in a warm spot for about 4 hours.
3. Place the bowl in the refrigerator to continue fermenting for 8 hours, or up to 3 days.
4. To roll the butter block out into a 6" by 8" inch rectangle, place the sticks of butter on a large piece of

8 ounces cream cheese
1/4 cup granulated sugar
1 large egg yolk
1 teaspoon lemon juice
1/2 teaspoon vanilla extract
3/4 cup cup fresh, canned or frozen fruit
Lemon curd
Pie filling
Jam
1 large egg white, beaten lightly with 1 tablespoon cold water
1 cup confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla
pinch of salt

Nutrition

Amount per serving
Serving size: 1
Calories: 323
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 90mg
Sodium: 201mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 19g
Protein: 5g

parchment paper. Sprinkle it with flour.

5. Fold the parchment paper around the butter, so that the butter will fill the entire envelope once you roll it out. You are aiming for a butter block that is 6 inches by 8 inches. You don't need to be too precise here. You just want to make sure the pastry dough can entirely encase the butter when you roll it out for laminating.

6. Tap out the butter with a rolling pin lightly to start to spread the butter, then roll smooth.

7. Chill the butter for 10 minutes. You want the butter to stay nice and cold to create the flaky butter layers. Too warm and it will just smush out. Cold butter is essential.

8. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

9. Roll it out into a 16" by 8" inch rectangle.

10. Place the butter packet in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the middle seam and sides closed, so none of the butter can escape.

11. Roll the dough, with the butter sealed inside, back out into a 16" by 8" inch rectangle.

12. Fold each side into the center again; then fold one side over the other to make a rectangle with 4 layers of dough. (See picture)

13. Wrap the dough in plastic wrap, and put it back in the refrigerator for 30 minutes.

14. Roll the dough out into another 16" by 8" inch rectangle.

15. Again, fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of

dough.

16. Wrap the dough in plastic wrap, and put it back in the refrigerator for 2 hours, up to 12 hours.

17. Preheat the oven to 400 degrees.

18. Divide the dough in half. Put the half you aren't working with back in the refrigerator, so that it doesn't get warm while you are shaping the other.

19. Roll the pastry dough out into a 12" by 9" rectangle. Visually divide the dough into three equal sections. You could also mark it with small cuts, if desired.

20. Spread the cream cheese filling down the center. Top it with fruit, jam or pie filling.

21. Using a sharp knife, cut 10 strips on each side of the filling, avoiding cutting into the center. Remove the outside strips from the top. This gives you a bit of dough to encase the filling.

22. Fold the remaining top piece of dough down over the filling.

23. Next, fold the strips to the center, alternating sides to create a braid. Angle them down a bit, so that by time you get to the bottom, there is enough dough to encase the bottom of the pastry braid.

24. Chill for one hour.

25. Brush with an egg wash.

26. Bake for 20-22 minutes, or until golden brown.

27. Spread the glaze on top. (optional)

28. Serve warm.



Sourdough Peanut Butter Cookies

Dessert • Bread sourdough, Cookie • Holiday, Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 24 | **Prep time:** 15 mins | **Cook time:** 10 mins

Ingredients

1/2 cup butter, room temp
1 cup peanut butter
1/2 cup brown sugar
1/2 cup sugar
1 egg
1 teaspoon vanilla
1/2 cup sourdough starter
1 1/2 cup flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt

Nutrition

Amount per serving

Directions

1. Preheat oven to 350°. Place parchment paper on a cookie sheet.
2. In the bowl of a stand mixer with paddle attachment, combine sugar, brown sugar, butter, peanut butter. Cream together for a few minutes until light and fluffy.
3. Add egg and mix until well incorporated.
4. Add vanilla and sourdough starter and mix until just combined.
5. In a large mixing bowl, mix dry ingredients together.
6. Add the dry ingredients to the wet ingredients about 1/3 at a time, and mix until just incorporated.

Serving size: 1
Calories: 169
Total Fat: 9g
Saturated Fat: 4g
Cholesterol: 18mg
Sodium: 139mg
Total Carbohydrate: 18g
Dietary Fiber: 1g
Sugars: 9g
Protein: 4g

7. Roll the dough into balls and place on a prepared baking sheet.

8. Using a fork, gently press the dough ball with the prongs of the fork. Then, turn the fork 90 degrees and press again to flatten and make a criss cross pattern.

9. Bake for 12-15 minutes or until the edges begin to turn golden brown.

10. Move to a cooling rack to cool.

11. The night before, mix together butter, sugar, peanut butter, sourdough starter and flour in a stand mixer bowl and cover. Allow the grains to ferment for 8-24 hours.

12. The next day, preheat oven to 350.

13. Add egg and vanilla to the sourdough starter mixture, and mix together well.

14. Sprinkle the remaining dry ingredients into the bowl and stir.

15. For best results, refrigerate dough for at least one hour or up to 24 hours prior to baking.

16. Bake cookies for 10 minutes or until the edges start to turn golden amber color.



Sourdough Pfeffernusse Cookies - The Pantry Mama

Dessert • Bread sourdough, Cookie • Holiday
www.pantrymama.com

Serving size: Servings 34 cookies | **Prep time:** 20 mins | **Cook time:** 15 mins

Ingredients

- ☐ 1 tsp Cinnamon (ground)
- ☐ ½ tsp Nutmeg (dried and ground)
- ☐ 1 tsp Ginger (dried and ground)
- ☐ ½ tsp All Spice
- ☐ ¼ tsp Black Pepper (finely cracked - see notes)
- ☐ ¼ tsp Cloves
- ☐ 3 g Salt (¼ tsp)
- ☐ 3 g Baking Soda (½ tsp)
- ☐ 150 g Brown Sugar
- ☐ 110 g Butter (softened at room temperature)

Directions

1. There is no need to preheat the oven for these cookies when you mix the dough because the dough needs to ferment in the fridge for at least a few hours before they are shaped and baked.
2. In a small bowl, combine the cinnamon, nutmeg, ginger, all spice, black pepper, cloves, salt and baking soda and set aside.
3. In a medium sized mixing bowl, add the butter and brown sugar and whisk until well combined.
4. Now, to the butter and brown sugar add the vanilla extract, egg, molasses and sourdough starter. Whisk until the batter is light and fluffy. The sourdough

- ☐ 5 g Vanilla Extract
 - ☐ 1 Egg
 - ☐ 85 g Molasses
 - ☐ 100 g Sourdough Starter (or sourdough discard)
 - ☐ 330 g All Purpose Flour
- Sugar Glaze
- ☐ 250 g Powdered Sugar (icing sugar or confectioners sugar)
 - ☐ 20 g Hot Water (you might need a little extra depending on how thick or thin you want the glaze)

starter will make the mixture seem a little marshmallowy.

5. To this bowl, add the flour and spices you combined earlier and mix with a spatula to form the cookie dough. Cover with plastic and place into the fridge to ferment and firm up. You can leave the cookie dough in there for up to 24 hours, but a minimum of 2 hours is sufficient. The longer you leave it, the longer your sourdough starter has to do it's job.

6. When you're ready to bake

7. When you're ready to bake the cookies, preheat your oven to 350F (175C) and line two large baking trays with parchment paper.

8. Using a cookie scoop, form balls of dough and gently roll them in your hands before placing on the cookie trays. Allow around 2 inches between each cookie ball as they do spread a little.

9. Bake the cookies for around 15 minutes, or until the cookies are golden and firm to the touch with just a little crackling on top.

10. Remove from the oven and transfer to a wire rack to cool just a little.

11. While the cookies are cooling, add the water to the powdered sugar and stir to form a thick glaze.

12. Dip the warm cookies in the glaze and place on the wire rack until cool and the glaze is set.

13. Notes

14. Spices - I have measured the spices using volume measurements because they are too small amounts to register on most scales. You can add mace and anise to the spice mix if you would like to.

15. Black Pepper - you can use white pepper if you

prefer. I've used black pepper because I prefer the taste and I didn't have white pepper on hand.

16. Sugar Glaze - If you don't want to dip the cookies in a sugar glaze, you can roll the warm cookies in powdered sugar. Give them a generous dusting and then allow them to cool on a wire rack.



Sourdough Pita Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 5 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly
1 cup water
1/2 cup whole wheat flour
2 cups all purpose flour
1 tablespoon sugar
2 tablespoons olive oil, plus
more for oiling bowl
1 teaspoon salt

Nutrition

Amount per serving
Serving size: 1
Calories: 202
Total Fat: 4g

Directions

1. Combine everything in the bowl of a stand mixer with the dough hook.
2. Knead on medium/low speed for 10 minutes or until dough is stretchy and smooth.
3. Oil a large bowl. Place the dough in the bowl and add a lid or plastic wrap. and allow to rise until doubled.
4. Let the dough rise in a warm place until doubled in size. About 4-6 hours at room temperature or up to 12 in the refrigerator.
5. Divide the dough into 8 equal portions and shape into small balls on a lightly floured surface

Saturated Fat: 1g
Cholesterol: 0mg
Sodium: 267mg
Total Carbohydrate: 37g
Dietary Fiber: 2g
Sugars: 2g
Protein: 5g

6. Let the dough rest for 15 minutes to relax gluten.

7. Roll each ball of dough into a 6" thin circle with a rolling pin, no more than 1/4" thick.

8. Allow them to rise a little until puffy (about 30 min-1 hr). Cover with a damp tea towel during this final rise to avoid the dough drying out.

9. While the pitas are doing their last rise, get a large pizza stone or cast iron skillet preheating in the oven at 500 degrees. You want to use a heavy vessel so that it can retain the heat. When the pitas hit the hot surface they release steam in the oven, and cook rapidly, creating the pocket that is so great for sandwiches or pita pockets!

10. Place the pita bread dough onto the hot baking surface and place into a hot oven. Bake for 5 minutes or so. They should puff up really nicely.



Sourdough Pop Tarts Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Pop Tarts | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

250 g All Purpose Flour
5 g Salt ((or to taste))
10 g Sugar ((optional - see notes))
230 g Unsalted Butter (must be COLD)
200 g Sourdough Starter (or Sourdough Discard)
10 g White Vinegar (or Apple Cider Vinegar)
50 g Iced Water (just in case)
1 Egg ((for egg wash))
20 g Milk ((for egg wash))
100 g Brown Sugar
5 g Ground Cinnamon ((2

Directions

1. Sourdough Pop Tart Crust
2. Add all purpose flour, salt and sugar to a large mixing bowl and stir together until well combined. Set aside for now.
3. Grate the cold butter into a bowl. If the butter starts to melt or is very soft once grated, place the bowl into the freezer. This will help to firm the butter up and make the next step much easier. I cannot stress enough how important it is for the butter to be COLD.
4. Place the cold, grated butter into the bowl with the flour, salt and sugar and use a spatula, pastry cutter or simply your finger tips to coat the butter in the flour. You want the butter to stay cold, so try to touch it as little as you can.

tsp))

10 g All Purpose Flour
100 g Powdered Sugar
15 g Milk
1/2 tsp Ground Cinnamon
5 g Vanilla Extract
125 g Strawberry Jam
6 g Corn Starch
100 g Powdered Sugar
30 g Strawberry Jam
15 g Milk

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2801
Total Fat: 190g
Saturated Fat: 119g
Cholesterol: 495mg
Sodium: 1972mg
Total Carbohydrate: 244g
Dietary Fiber: 8g
Sugars: 16g
Protein: 33g

5. Now, add the sourdough starter or discard and vinegar and bring the mixture into a dry, shaggy dough. It's best just to use your hands to squeeze the pastry dough together. It will be a rough, dry dough. If the dough really isn't coming together at all, add a little iced water until you are able to bring it together.

6. Tip the rough dough out onto the counter, divide the dough into two pieces and bring each piece into a rough ball. Wrap each ball of pastry dough in parchment paper and squash it down into a disc shape. Wrap each disc in cling wrap and place both discs into the fridge. If you prefer to just refrigerate as one ball, that's fine too. You can just divide the pastry into two pieces when you want to roll it out.

7. Leave the dough a minimum of one hour to fully hydrate and become cold. You can leave the dough in the fridge for up to 48 hours before you use it.

8. Making the Sourdough Pop Tarts

9. Before you start, mix the ingredients for the fillings together: Brown Sugar Cinnamon - combine the ingredients together and mix until well combined. It will be a sandy texture when ready. Strawberry - mix the corn starch and strawberry jam until you can't see the corn starch (the jam will be a little cloudy).

10. Roll out one disc of pastry until it's around 3mm or 1/8" thick. You want to create 12 rectangles from this dough (I've made my rectangles around 8cm x 12cm (3" x 5") - you can make your bigger or smaller if you prefer).

11. Once you've cut the 12 rectangles out, lay them on a baking sheet lined with parchment paper (it's ok to use a few trays, this is especially good if you are making 2 different fillings).

12. Egg wash each of the rectangles (you want egg wash on the whole rectangle, not just the edges).

13. Add your filling, ensuring you keep it in the middle. You'll want around a tablespoon of filling for each pop tart. You don't want to overfill them as the filling will leak out.

14. Now roll out the other disc of dough and cut another 12 rectangles, exactly the same size as the bases. Lay a rectangle of dough onto each base, gently sealing them together with your fingers.

15. Now use a fork to crimp the edges and seal the pastry edges. Pop a few holes in the top of each pop tart using your fork to ensure the topping doesn't burst out.

16. Egg wash the top of each pop tart.

17. Bake the sourdough pop tarts at 200C (390F) for around 20 minutes or until the pastry is golden brown.

18. When the pop tarts are done, remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack.

19. Pop Tart Frosting

20. While the pop tarts are cooling, mix together the ingredients for the frosting. Whether you're making both types of frosting or just one, all you need to do is combine the ingredients listed until the frosting is smooth.

21. Once the pop tarts have cooled, spread each one with as much frosting as you like. Leave them for around an hour to allow the frosting to set and enjoy!



Sourdough Puff Pastry

Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 20 | **Prep time:** 30 mins | **Cook time:** 15 hours

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. To a bowl of a stand mixer with a dough hook attachment, add the dry ingredients, sourdough starter, milk, egg, and vanilla.
2. Mix on low speed (1 or 2) for about 5 or so minutes or until it becomes smooth and glossy. You can also knead this by hand. Mix and knead to make a shaggy, sticky dough then continue to knead for about 5-10 minutes until smooth and glossy.
3. Shape into a ball and place in a greased large bowl. Cover with plastic wrap, foil, or a beeswax wrap and place at room temperature (a warm place) for about 4 hours.
4. Transfer the bowl to the refrigerator to continue fermenting for 8 hours, or up to 3 days.

1 large egg white, beaten
lightly with 1 tablespoon cold
water

Nutrition

Amount per serving
Serving size: 1
Calories: 185
Total Fat: 10g
Saturated Fat: 6g
Cholesterol: 44mg
Sodium: 119mg
Total Carbohydrate: 20g
Dietary Fiber: 1g
Sugars: 3g
Protein: 3g

5. Place the sticks of butter on a large piece of parchment paper. Sprinkle it with a little flour. Mark a 6" by 8" rectangle onto the parchment paper.

6. Fold the parchment paper around the butter with the folds on that 6" by 8" rectangle you made, so that the butter will fill the entire envelope once you roll it out (also called a butter packet). It doesn't need to be perfectly precise.

7. With a rolling pin, tap out the butter lightly to start to spread the butter, then roll smooth.

8. Chill the butter in the refrigerator for 10 minutes. You want the butter to stay nice and cold to create the layers of butter. If the butter gets too warm, it will just melt into the dough.

9. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

10. Roll it out into a 16" by 8" inch rectangle.

11. Place the butter rectangle in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the dough together down the middle seam and sides closed, so none of the butter can escape.

12. On a lightly floured work surface, roll the dough, with the butter sealed inside, into a 16" by 8" inch rectangle.

13. Fold each side into the center; then fold one side over the other to make a rectangle with four layers of folded dough.

14. Wrap the dough in plastic wrap and place in the refrigerator for 30 minutes.

15. Roll the dough out again into a 16" by 8" inch rectangle.

16. Fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of dough.

17. Wrap the dough in plastic wrap and put it back in the refrigerator for 2 hours or up to 12 hours.

18. Use in any recipe calling for puff pastry.



Sourdough Pumpkin Babka - The Pantry Mama

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 slices | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

Sourdough Pumpkin Babka Dough

- ☐ 100 g Sourdough Starter (fed and bubbly)
- ☐ 2 Eggs
- ☐ 120 g Butter (unsalted)
- ☐ 300 g Pumpkin Puree (see notes)
- ☐ 500 g Bread Flour
- ☐ 10 g Salt

Babka Filling

- ☐ 100 g Brown Sugar
- ☐ 20 g Bread Flour
- ☐ 60 g Butter (unsalted)
- ☐ 2 tsp Pumpkin Pie Spice (see notes for recipe)

Directions

1. Pumpkin Babka Dough
2. In a large mixing bowl, beat the eggs and then add the pumpkin puree and sourdough starter. Whisk together to form a smooth batter.
3. On top of the pumpkin puree mixture, add the bread flour, melted butter and salt. Bring this together into a dry, shaggy dough. Cover with an elastic food cover and allow to rest for around 30 minutes.
4. After 30 minutes, tip the dough onto a clean surface and knead until it's silky and elastic.
5. Once the dough is sufficiently kneaded, place it back into the bowl and cover. Allow the dough to bulk

☐ 1 Egg (to egg wash dough before baking)

Sugar Syrup

☐ 60 g Sugar

☐ 60 g Water

ferment at room temperature until it's risen around 50%.

6. Shaping & Filling the Sourdough Babka

7. Before you shape the dough, you'll need to mix the filling. Mix the filling ingredients together in a small bowl. Set aside until you're ready to shape the dough.

8. Once the sourdough pumpkin babka dough is risen around 50%, tip the dough out onto a clean surface and push out into a rectangle that measures around 16" x 8" (it really doesn't have to be exact).

9. Spread the filling you prepared earlier over the whole rectangle, leaving a 1" border on one of the long sides.

10. Roll the dough up into a log, finished on the side with the border of dough you left unfilled. Tuck the seam underneath the log.

11. Take a dough scraper or bench knife and slice the log in half length ways, leaving a small section still attached at one end.

12. Now twist the two lengths of dough into a rope, twisting it so that the filling is swirled around the dough.

13. Roll each end up so that the dough forms an "S" shape and carefully lift it into your chosen loaf pan.

14. Place an elastic food cover over the pan and allow the dough to rise up (around 50%) so that it fills the tin.

15. While the sourdough pumpkin babka is proofing, make a simple sugar syrup by placing the sugar and water in a small saucepan and heating until the syrup is just boiling, Turn down the heat and let it simmer for around 5 minutes, moving the syrup around the pan occasionally. Once the syrup starts to thicken, remove

from the heat and place into a bowl to cool.

16. Baking Sourdough Pumpkin Babka

17. When the dough is sufficiently proofed, preheat your oven to 180C (350F). Lightly beat an egg with a splash of water and brush it all over the dough. Bake for around 40 minutes, or until the sourdough pumpkin babka is golden brown and a skewer comes out clean.

18. Once the babka is cooked through, remove from the oven and allow to cool for around 10 minutes in the pan.

19. Carefully remove the sourdough pumpkin babka from the pan and place onto a wire rack. Brush the sugar syrup all over the babka, even on the sides. Use as much of the sugar syrup as you can.



Sourdough Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 20 mins | **Cook time:** 45 mins

Ingredients

1/2 cup butter (softened) or coconut oil (113 g)
2 tbs honey or sugar (42 g for honey or 24 g for sugar)
1 tbs salt (17 g)
1 cup starter, active and bubbly (227 g)
2 1/2 cups water (590 g)
8 cups all purpose flour (1120 g)*

Nutrition

Amount per serving
Serving size: 1
Calories: 238

Directions

1. To a stand mixer, add all of the ingredients. I like to add the flour last, so I can add a bit less or more depending on my starter's hydration.
2. Knead until dough is stretchy and smooth. You want it to pull away from the sides of the mixing bowl and be smooth and elastic – about 10 minutes. It should pass the windowpane test.
3. Allow to bulk rise for 10-12 hours in a warm place like on top of a stove or refrigerator.
4. Divide in two equal parts.
5. Shape by rolling the dough flat into a rectangle and rolling it up.

Total Fat: 6g
Saturated Fat: 5g
Cholesterol: 0mg
Sodium: 319mg
Total Carbohydrate: 40g
Dietary Fiber: 1g
Sugars: 2g
Protein: 5g

6. Add to parchment lined or buttered loaf pans.
7. Second rise for 2-4 hours at room temperature, or until doubled.
8. Bake at 375 for 45 minutes, or until golden on top. You can add an optional egg wash for more browning.
9. Allow to cool completely before slicing.



Sourdough Sausage Balls

Appetizer • Bread sourdough, Pork • Vicky Fairbanks
www.pantrymama.com

Serving size: 55 Balls | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

150 g All Purpose Flour
20 g Baking Powder ((1.5
tbsp))
1 tsp Salt ((5g))
1 tsp Pepper ((3g))
1 tsp Dried Parsley ((can sub
for chives or other herb of
your choice))
1 tsp Garlic Powder
1 tsp Onion Powder
500 g Pork Sausage ((or hot
sausage or beef sausage))
100 g Parmesan Cheese
((finely grated))
300 g Sharp Cheddar Cheese
((aged cheddar, grated))

Directions

1. Preheat your oven to 185C (365F) and line two baking trays with parchment paper.
2. Add the all purpose flour, baking powder, salt, pepper, dried parsley, garlic powder and onion powder to a large mixing bowl and mix well to ensure all of the spices are well distributed through the all purpose flour.
3. Now, add the pork sausage, parmesan cheese, sharp cheddar cheese, sourdough starter and melted butter to the same bowl and mix all of the ingredients through with the flour mixture. I find it easiest to use my hands for this, but you can of course use a wooden spoon or spatula if you prefer. The mixture will be quite dry and crumbly - but don't panic, that's what it's meant to be like.

150 g Sourdough Starter ((or
sourdough starter discard))
60 g Butter ((Melted))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 78
Total Fat: 6g
Saturated Fat: 3g
Cholesterol: 16mg
Sodium: 253mg
Total Carbohydrate: 3g
Dietary Fiber: 0.1g
Sugars: 0.04g
Protein: 4g

4. Use a tablespoon or cookie scoop to roll the mixture into balls (I made mine around 25g each).

5. Place the balls on the baking trays you prepared earlier leaving a little space between each.

6. Bake for 20 minutes at 185C (365F). They will be a little crunchy on the outside and nice and moist in the middle.

7. Serve the sourdough sausage balls with your favorite dip!



Sourdough Stollen Recipe - The Pantry Mama

Appetizer • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 10 slices | **Prep time:** 50 mins | **Cook time:** 40 mins

Ingredients

Stiff Sweet Levain

☐ 60 g Sourdough Starter

☐ 60 g Water

☐ 120 g Bread Flour

☐ 20 g Sugar (white, fine)

Dried Fruit

☐ 35 g Spiced Rum (Captain Morgan's, Kraken etc)

☐ 80 g Raisins (or sultanas)

☐ 30 g Mixed Peel

☐ 70 g Dried Apricots (roughly chopped)

☐ 30 g Dried Cranberries (or dried blueberries)

Stollen Dough

Directions

1. Preparing the Levain

2. This levain should be prepared the night before. Add the flour, water, sugar and sourdough starter to a jar and mix thoroughly. Set aside to peak.

3. Preparing the Dried Fruit

4. Add all of the dried fruit to a mixing bowl and add the spiced rum. Stir well to coat all of the fruit. Cover with plastic and set aside overnight.

5. Preparing the Sourdough Stollen Dough

6. Add the sugar, buttermilk, milk and egg to a large mixing bowl and whisk well to combine and dissolve

- ☐ 260 g Stiff Sweet Levain (as prepared above)
 - ☐ 350 g Bread Flour (or all purpose flour)
 - ☐ 245 g Dried Fruit (as prepared above)
 - ☐ 1 Egg (approx. 70g)
 - ☐ 75 g Buttermilk
 - ☐ 75 g Milk
 - ☐ 30 g Sugar
 - ☐ 5 g Salt
 - ☐ 100 g Butter (softened at room temp, I've used salted butter)
- Other Inclusions and Toppings
- ☐ 250 g Marzipan (see notes)
 - ☐ 1 tsp Cinnamon
 - ☐ ½ tsp Nutmeg
 - ☐ 250 g Powdered Sugar (for rolling the baked Stollen in)

the sugar.

7. Now add the stiff sweet levain to the liquid and use your whisk to break up the levain as best you can, allowing it to soften in the other liquid.

8. On top of that add the bread flour and salt and bring together into a stiff dough. Cover with plastic and set aside for around one hour.

9. Tip the sourdough stollen dough out onto the counter top and add a little of the butter. Knead this in, before adding more, until all the butter has been kneaded into the dough. This can be difficult if you're not used to working with enriched doughs. You can use a stand mixer to perform this step if you prefer.

10. It is very similar to kneading butter into sourdough brioche dough.

11. Once the butter is fully incorporated in the dough, allow the dough to rest for around 10 minutes (you can leave it on the counter, just pop the bowl over the top so it doesn't dry out).

12. Now, gently knead in all the boozy dried fruit. The fruit should have absorbed all the rum, so there won't be any excess liquid to worry about. Don't worry if the dough tears a little, leave it to rest for 10 minutes, then knead again.

13. When you're happy that all the fruit has been incorporated into the dough, pop the dough back into the bowl and cover. Allow to bulk ferment at room temperature until the dough has risen around 50%.

14. Don't worry about the dough containing butter milk, egg, milk and butter. It's perfectly safe to leave it out at room temperature.

15. Once the dough has risen to around 50%, it's time to shape the dough and add the marzipan and cinnamon and nutmeg.

16. Shaping Sourdough Stollen

17. Tip the dough out of the bowl onto the counter so the sticky side is on top. If you're making one large stollen, then leave the dough as is, but if you would prefer two smaller stollens, divide the dough into two equally weighted pieces.

18. Gently pull each piece of dough out into a rough rectangle. Mold the marzipan into two long cylinders, the same length as your dough and lay off centre on the long side of each piece dough.

19. Sprinkle the dough with cinnamon and nutmeg if desired.

20. Roll each rectangle of dough into a long roll (similar to when you make sourdough cinnamon rolls). Start on the side where you've laid the marzipan and roll, tucking the bottom seam under, along with the ends. You want to completely conceal the marzipan so that it doesn't leak out in the oven.

21. Transfer each stollen to a baking tray lined with baking paper and cover with a damp kitchen towel. Allow the stollen to proof at room temperature until the dough has risen around 50% again.

22. When you're ready to bake the stollen, preheat the oven to 175C (350F).

23. When the oven is at temperature, bake the sourdough stollen for around 45 minutes (or until it is golden brown).

24. Remove the baked sourdough stollen from the oven and allow to cool for a bit before brushing it all over with melted butter (a pastry brush is perfect for this).

25. Once it's cooled for around an hour, brush it again with butter and then place into a container full of

powdered sugar. Lightly roll the stollen around in the powdered sugar until it's completely and evenly covered on all surfaces.

26. Now, wrap your stollens in a piece of aluminum foil and allow them to mature for at least 24 hours before you try them (it's worth the wait I promise).

27. Notes

28. Marzipan - I have used store bought Marzipan in my sourdough stollen. You can omit the marzipan if you don't like it. Divide the 250g portion into 2 pieces if you're making 2 smaller stollens.

29. Rum - if you don't want to use alcohol, you can soak the dried fruit in the same amount of orange juice or apple juice.

30. Butter - I've used salted butter in this recipe, you can use unsalted if you prefer.



Sourdough Stuffing

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 40 mins

Ingredients

1 small round sourdough bread (1 pound)
1 stick salted butter
3 stalks celery, chopped
1 medium onion, chopped
1 Tbsp chopped fresh sage or 1 tsp dried
1 Tbsp chopped fresh thyme or 1 tsp dried
3 cups homemade chicken broth
2 large eggs
2 tsp salt
1/2 teaspoon pepper

Directions

1. Prepare and bake homemade sourdough bread, if making from scratch.
2. Preheat the oven to 350 F.
3. Add half of the butter to a baking dish (or cast iron skillet) and place in the oven to melt.
4. Cut the crusty sourdough bread into 1-inch cubes.
5. Take out the baking dish from the oven and toss the melted butter with the bread.
6. Bake for 20 minutes, stirring halfway in between so the bread cubes don't get burnt, but rather get nice and toasty.

Nutrition

Amount per serving

Serving size: 1

Calories: 155

Total Fat: 13g

Saturated Fat: 8g

Cholesterol: 79mg

Sodium: 1098mg

Total Carbohydrate: 7g

Dietary Fiber: 1g

Sugars: 2g

Protein: 3g

7. Dice onions and celery.

8. Sauté onions and celery over medium heat in a skillet with the remaining butter until they are a little soft, around 5-10 minutes.

9. Add salt and pepper.

10. Pull the toasted bread out of the oven.

11. In a large bowl, add bone broth and eggs and whisk together.

12. Add the vegetable mixture and herbs to the broth mixture and mix well.

13. Pour the broth and vegetable mixture over the toasted bread and let it sit for 10 minutes to allow bread to soak up the eggs and broth.

14. Bake for 25-30 minutes, until it starts to turn golden brown.



Sourdough Zucchini Bread

Appetizer • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 2 Loaves | **Prep time:** 25 mins | **Cook time:** 50 mins

Ingredients

170 g Butter (room temp)
250 g Sugar
2 Eggs (room temp)
200 g Sourdough Starter
2 tsp Vanilla
300 g Zucchini (Shredded
(weigh the zucchini first, then
squeeze out the excess
moisture))
390 g All Purpose Flour
6 g Baking Powder (1 tsp)
10 g Baking Soda (1 tsp)
5 g Salt (1/2 tsp)
2 tsp Cinnamon (or as much
as you'd like)
1/2 tsp Ginger (or as much as

Directions

1. Preheat your oven to 350F (175C).
2. Prepare 2 loaf pans by coating the inside of each generously with butter (I do this even if my loaf pans are non stick). See notes for pan sizes.
3. Cream the butter, sugar and eggs until light in color and nice and fluffy. It's best to use a stand mixer or hand mixer for steps 3 and 4 - you'll get the best result from your zucchini bread.
4. Now add sourdough starter and vanilla to the creamed butter, sugar and eggs and beat until well combined.
5. Now add all the dry ingredients and shredded

you'd like)
1/2 tsp Nutmeg (or as much
as you'd like)

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2001
Total Fat: 76g
Saturated Fat: 46g
Cholesterol: 346mg
Sodium: 3283mg
Total Carbohydrate: 301g
Dietary Fiber: 9g
Sugars: 130g
Protein: 31g

zucchini (make sure you've squeezed the moisture out) into a separate bowl and mix until well combined and the zucchini is coated in flour.

6. Now add the wet ingredients into the bowl with the dry ingredients and fold gently until combined - try not to over mix it!

7. Now pour the mixture into two loaf pans that have been well greased with butter (I put 630g of mixture into each tin).

8. Bake the sourdough zucchini bread for around 50 minutes at 350F (175C) (the time really depends on your oven). Insert a skewer into the middle of the bread - if it comes out clean, they're ready to come out of the oven.

9. Allow the sourdough zucchini bread to cool in the tins for 10 to 15 minutes before removing them and placing on a wire rack to cool.



Spinach Pie

Main Dish • Bread sourdough, Casserole • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 30 mins | **Cook time:** 45 mins

Ingredients

4 tablespoons salted butter
1 large onion
3 cloves garlic, minced
2 10 oz. packages frozen spinach, thawed
4 eggs
1 cup Gruyere cheese, shredded
1/2 cup parmesan cheese, grated
1 teaspoon salt
1/2 teaspoon pepper
1 recipe sourdough puff pastry or package of store-bought puff pastry
Egg wash: 1 whole egg or egg

Directions

1. Create puff pastry dough if making it from scratch.
2. Thoroughly remove excess liquid from thawed spinach. Personally, I've found the best way to be lining a colander with a tea towel, adding the spinach, and wringing the excess water out by hand.
3. In a large skillet over medium heat, melt butter and saute onion until translucent. Add minced garlic and cook until fragrant. Remove from heat.
4. In a medium bowl, whisk eggs and add cheeses, salt and pepper.
5. Add strained spinach and stir to combine.

white mixed with 1
tablespoon water

Nutrition

Amount per serving

Serving size: 1

Calories: 284

Total Fat: 19g

Saturated Fat: 9g

Cholesterol: 174mg

Sodium: 711mg

Total Carbohydrate: 14g

Dietary Fiber: 3g

Sugars: 2g

Protein: 15g

6. Lightly grease your baking dish.

7. Divide pastry dough into two parts, rolling the bottom piece out large enough to fit the bottom and sides of your baking dish.

8. Fill with spinach mixture.

9. Roll out second pastry crust to top the dish.

10. Seal the edges with a fork, then cut a few slits in the top.

11. Brush with egg wash.

12. Bake for approximately 45 minutes at 350 degrees, until the top layer of pastry is golden brown and bubbles appear.

13. Allow to cool for 5 to 10 minutes to set. Enjoy!



Stand Mixer Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks

Prep time: 10 mins

Ingredients

-
- Bread Flour - 450g (about 4 cups)
- Water - 275g (about 1 1/4 cups)
- Sourdough Starter - 100g (about 1/3 cup)
- Salt - 10g (about 1 1/2 tsp)

Directions

Feeding the Starter • The night before you plan to make the dough, take 25 grams of sourdough starter out of the fridge. Add 50 grams of water and 50 grams of bread flour to the jar of leftover starter.

- Mix everything together until no dry bits of flour are left. Cover up the jar of starter and let it rise at room temperature overnight, or for 6-8 hours, until it doubles in size.

Mixing the Dough • Attach the bread hook attachment to your stand mixer. Then, to the bowl of the stand mixer, add 275 grams of water, 100 grams of active sourdough starter, 10 grams of salt, and 450 grams of bread flour.

<https://grantbakes.com/wp-json/mv-create/v1/creations/23/print>

12/27/23, 6:31 Page 1



Strawberry Cream Cheese Cobbler With Sourdough

Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 6 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

3/4 cup all purpose flour (104 g)
1/4 cup sourdough starter (57 g)
3/4 cup milk (183 g)
1/2 cup butter (113 g)
3/4 cup organic cane sugar (157 g)
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
2 cups strawberries - quartered
4 ounce package cream

Directions

1. In a large bowl, mix together flour, sourdough starter, and milk until well combined. Cover and ferment for 8-24 hours.
2. Preheat oven to 350 degrees.
3. Melt the butter.
4. To your sourdough mixture, sprinkle in baking soda, baking powder, salt, and sugar. Mix well.
5. Quarter strawberries.
6. Pour the melted butter into a 9" X 9" baking dish or

cheese
1 egg yolk
1/4 cup sugar (52 g)
1/2 teaspoon vanilla

Nutrition

Amount per serving
Serving size: 1
Calories: 337
Total Fat: 18g
Saturated Fat: 11g
Cholesterol: 70mg
Sodium: 499mg
Total Carbohydrate: 42g
Dietary Fiber: 1g
Sugars: 29g
Protein: 4g

10" cast iron skillet. (If you're making it in a skillet, it's a good idea to just melt the butter in it!)

7. Pour the sourdough topping mixture over melted butter.

8. Next, arrange the quartered strawberries on top in one layer.

9. In a medium bowl or the bowl of a stand mixer, add softened cream cheese, egg yolk, sugar and vanilla. Whisk together.

10. Dollop on top of the strawberries.

11. Place in the preheated oven and bake for 40 minutes until it starts to turn golden brown.

12. Allow to cool for a few minutes. Serve with whipped cream or a scoop of ice cream.



Whipped Ricotta Dip

Side Dish • Bread sourdough, Cheese, Sauce • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 people | **Prep time:** 10 mins

Ingredients

350 g Ricotta ((store bought or homemade))
30 g Honey ((plus extra to serve))
2 cloves Garlic ((crushed))
4 g Salt
15 g Olive Oil ((plus extra to serve))
Fresh Herbs ((thyme, rosemary, parsley, chives etc))

Directions

1. Add all of the ingredients to a food processor or Thermomix and whip until light and creamy and the herbs are well distributed. You can use a stand mixer if you don't have a food processor, but you'll need to finely chop the herbs and garlic first.

Nutrition

Amount per serving
Serving size: 1 serving

Calories: 842
Total Fat: 60g
Saturated Fat: 31g
Cholesterol: 179mg
Sodium: 1847mg
Total Carbohydrate: 37g
Dietary Fiber: 0.2g
Sugars: 26g
Protein: 40g



Sourdough Discard Pretzel Bites

Snack • Appetizers and Snacks • Vicky Fairbanks
www.thisjess.com

Serving size: Servings 8 servings | **Prep time:** 10 mins | **Cook time:** 15 mins

Ingredients

For the Dough

- ☐ 1 cup + 2 Tablespoons warm water
- ☐ 1 Tablespoon dark brown sugar
- ☐ 2 teaspoons kosher salt
- ☐ 1 ¼ teaspoons active dry yeast
- ☐ 200 grams (about ¾ cup) sourdough discard unfed, at room temperature
- ☐ 567 grams (about 4 cups) all-purpose flour
- ☐ 4 Tablespoons unsalted butter melted

For Boiling

Directions

1. Combine the warm water (1 cup + 2 Tbsp), dark brown sugar, and kosher salt in the bowl of a stand mixer. Sprinkle the yeast on top and let sit for 5 minutes or until the yeast begins to foam. If the yeast does not foam, your yeast is dead and you'll need to start again with fresh yeast.
2. Add the sourdough discard, flour, and melted butter and mix using the dough hook attachment until well-combined. If needed, add more flour or water (1 Tablespoon at a time) to reach your desired dough consistency. Change to medium speed or knead by hand for 4-5 minutes until a smooth dough forms. The dough should not be sticky.
3. Shape the dough into a ball and transfer to a large, oiled bowl. Cover with plastic wrap and let rise for

- ☐ 10 cups water
- ☐ $\frac{2}{3}$ cup baking soda

For Topping

- ☐ 1 egg yolk beaten with 1 Tablespoon water to make an egg wash
- ☐ flaky sea salt
- ☐ everything bagel seasoning

For the Dough

- ☐ 1 cup + 2 Tablespoons warm water
- ☐ 1 Tablespoon dark brown sugar
- ☐ 2 teaspoons kosher salt
- ☐ 1 $\frac{1}{4}$ teaspoons active dry yeast
- ☐ 200 grams (about $\frac{3}{4}$ cup) sourdough discard unfed, at room temperature
- ☐ 567 grams (about 4 cups) all-purpose flour
- ☐ 4 Tablespoons unsalted butter melted

For Boiling

- ☐ 10 cups water
- ☐ $\frac{2}{3}$ cup baking soda

For Topping

- ☐ 1 egg yolk beaten with 1 Tablespoon water to make an egg wash
- ☐ flaky sea salt
- ☐ everything bagel seasoning

about 1 hour, or until doubled in size.

4. Preheat the oven to 450°F. Line 2 half-sheet baking trays with parchment paper and set aside. Bring 10 cups of water and $\frac{2}{3}$ cup baking soda to a boil in a large pot.

5. In the meantime, turn the dough out onto a smooth, dry work surface (no need to flour or oil, you'll want some traction). Divide into 8 equal-sized pieces. Roll each piece into a 12-14 inch rope. Cut the rope into bite-size pieces about 1 $\frac{1}{2}$ -inches long. Roll each piece of dough into a ball (roughly the size of a quarter) and place on the prepared baking pan.

6. Place the pretzel bites in the boiling water mixture for about 30 seconds. Remove using a slotted spatula or spoon and spread on the baking sheet so they're not touching and have room to expand. The bites will be easier to spread while they're still wet; they'll become stickier as they dry.

7. Lightly brush each pretzel bite with egg wash* and sprinkle with your chosen toppings (flaky sea salt, everything bagel seasoning, etc.)

8. Bake until golden brown, approximately 13-15 minutes. Transfer to a cooling rack to cool fully. Serve with a mustard or your favorite dipping sauce.

9. Notes

10. You do not need a stand mixer to make this dough. You can also combine the dough ingredients in a large bowl and mix with a wooden spoon.

11. *If you want to make Cinnamon Sugar Sourdough Discard Pretzel Bites, omit the egg wash and bake as directed. Let the pretzel bites cool completely. Brush with melted, unsalted butter and toss in a cinnamon sugar mixture ($\frac{1}{4}$ cup granulated sugar + 1 teaspoon ground cinnamon).



Sourdough Bagels

Snack • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 25 mins | **Cook time:** 30 mins

Ingredients

½ cup sourdough starter,
bubbly and active (113
grams)
1 cup water (236 grams)
2 tablespoons honey (21
grams)
2 teaspoons salt (10 grams)
4 cups unbleached all
purpose flour (560 grams)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar

Nutrition

Amount per serving

Directions

1. Add sourdough starter, water, honey, salt, and two cups flour to a stand mixer.
2. Mix until it comes together, about 10 minutes on low speed. The dough will be really stiff and difficult to incorporate.
3. Add remaining flour, half a cup at a time. Use a dough hook and knead until it is smooth and pliable.
4. Cover dough with wet tea towel, plastic wrap, or beeswax wrap and allow to ferment for 8 to 12 hours.
5. After fermentation, divide into 8 equal pieces.
6. Roll the dough into balls, flatten them down a bit,

Serving size: 1
Calories: 283
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 1004mg
Total Carbohydrate: 61g
Dietary Fiber: 2g
Sugars: 8g
Protein: 7g

and poke a hole in the middle with your finger. Stretch the hole a bit to widen.

7. Cover with a tea towel and allow the dough to rise in a warm spot for 1-4 hours or until puffy.

8. Preheat oven to 425 degrees.

9. Bring a large pot of water to a boil and add the baking soda and sugar.

10. Using a slotted spoon, gently add bagels to the water and boil for one minute, flip, then boil for another minute.

11. Shake off excess water and dip into desired toppings (optional).

12. Place boiled bagels on parchment-lined baking sheet.

13. Bake for 20-25 minutes, or until golden on top.



Sourdough Bagels

Side Dish • Bread sourdough • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 8 | **Prep time:** 25 mins | **Cook time:** 35 mins

Ingredients

Ingredients to make ½ cup
(100 g) of Active Sourdough
Starter
1 tablespoon (15 g)
sourdough starter
⅓ cup + 1 tablespoon (50 g)
all-purpose flour
3 ½ tablespoons (50 g)
water
Bagel Dough
½ cup (100 g) active
sourdough starter
1 cup + 1 tablespoon (255
g) water
2 tablespoons (40 g) honey
or sugar

Directions

FEED YOUR SOURDOUGH STARTER

12 hours before you plan to mix the dough, add the ingredients to make ½ cup (100 g) of active sourdough starter to a clean jar. Stir until combined, loosely cover the jar and let the starter rise at room temperature. (The ingredients will create a total of 115 g active starter but, because some of it will stick to the sides of the jar during the transfer, we are making a little more than needed.) The sourdough starter is ready to use when it has doubled in size and there are plenty of bubbles on the surface and sides of the jar.

MAKE THE DOUGH

In the bowl of a stand mixer, stir together the starter, water, honey and salt with a spatula. Add the bread flour and use your hands to bring the ingredients together as best as possible. The dough will be very stiff. Place the dough hook on the mixer and mix the dough on the lowest speed for 6-7 minutes. (Or 10

2 teaspoons (10 g) fine sea salt

4 cups + 2 tablespoons (500 g) bread flour

Water Bath

6 cups water

1 tablespoon granulated sugar

Optional Toppings

sesame seeds

Everything Bagel Seasoning
salt sprinkle on top, don't dip

poppy seeds

shredded cheese

INGREDIENTS TO MAKE ½ CUP
(100 G) OF ACTIVE
SOURDOUGH STARTER

1 tablespoon (15 g)
sourdough starter

⅓ cup + 1 tablespoon (50 g)
all-purpose flour

3 ½ tablespoons (50 g) water

BAGEL DOUGH

½ cup (100 g) active
sourdough starter

1 cup + 1 tablespoon (255 g)
water

2 tablespoons (40 g) honey
or sugar

2 teaspoons (10 g) fine sea
salt

4 cups + 2 tablespoons (500
g) bread flour

WATER BATH

6 cups water

1 tablespoon granulated
sugar

OPTIONAL TOPPINGS

sesame seeds

Everything Bagel Seasoning

minutes by hand.) Cover the bowl and let rest at room temperature for 8-12 hours. (See notes for cinnamon raisin bagels.)

Line a baking sheet with parchment paper. Turn the dough out onto a clean work surface and divide into 8 equal pieces. Shape each piece into a ball. To shape the bagel, place a dough ball on the surface in front of you and use your thumb to poke a hole straight down through the middle of the dough. Pick the bagel dough up, gently shape the ring and place on the parchment paper. Repeat with remaining dough balls. Cover the dough with a towel and let rise for 30-60 minutes or until puffy. (See notes about parchment paper.)

Preheat oven to 425°F (218°C) making sure that the oven rack is in the center position. Bring 6 cups of water to a boil in a large stockpot and add 1 tablespoon of sugar. Once the bagels have finished rising, boil them for 2 minutes on each side. (Only boil 3-4 at a time, making sure not to crowd the pot.)

Use a mesh strainer to remove the bagels and let rest on the parchment paper until cool enough to handle. Once cool enough, dip one side into your choice of toppings and place back onto the parchment paper.

Bake the bagels at 425°F (218°C) for 25-28 minutes or until golden brown.

NOTES

Parchment Paper: I recommend using Kirkland brand parchment paper from Costco. I've used it for years with zero sticking issues with any of my recipes. Flour the bottom of the bagels or the parchment paper after shaping them if you have issues with sticking.

Cinnamon Raisin Bagels: Add 2 teaspoons of ground cinnamon to the dry ingredients. After kneading the dough, add ¾ cups of raisins and knead them into the dough to distribute evenly.

How to measure flour without a scale: Use a spoon to scoop the flour into a measuring cup until it is heaped on top. Take a butterknife and level off the top. This should give you the most accurate measurement for flour.

Tips for baking in warm and/or high humidity areas: Reduce the water by 50 grams in the initial mix and then slowly add the remaining water until you achieve the correct hydration level. You may need to bake the bagels a few minutes longer. This will take some trial and error!

salt sprinkle on top, don't dip
poppy seeds
shredded cheese

To Store: Keep baked bagels covered, at room temperature for up to 1 week. Storing in the fridge is not recommended.

To Freeze baked bagels: Let the bagels cool completely. Wrap bagels individually in plastic wrap and place in a freezer-safe container for up to 3 months.

To Reheat: Allow the bagels to thaw on counter, if frozen. Cut in half and heat in toaster or toaster oven.



Sourdough Bread Bowls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 35 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt

Nutrition

Amount per serving
Serving size: 1

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Calories: 195
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 973mg
Total Carbohydrate: 40g
Dietary Fiber: 4g
Sugars: 0g
Protein: 8g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 8 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15-20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 8 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12-15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor a small X at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.

18. Once cooled, cut open the top and scoop out the insides.

19. Ladle in your favorite soup and enjoy.



Sourdough Bread In A Bread Machine

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 7 hours

Ingredients

1 1/4 cup water
1/4 cup unsalted butter,
melted
4 cups bread flour
2 tablespoons granulated
sugar
1/2 tablespoon salt
1/2 cup sourdough starter,
bubbly and active

Nutrition

Amount per serving
Serving size: 1
Calories: 225
Total Fat: 5g

Directions

1. Add the water and melted butter to the bread machine.
2. On top of that add the bread flour, sugar and salt.
3. Lastly, add the sourdough starter.
4. Use the kneading function on the bread machine. (For my machine this is function 8) Mine is set to knead for 25 minutes.
5. Optional: After the first knead cycle finishes, I press the button again and let it knead the dough one more time, for an additional 25 minute cycle.
6. Next, I just allow the dough to sit in the bread

Saturated Fat: 3g
Cholesterol: 10mg
Sodium: 267mg
Total Carbohydrate: 39g
Dietary Fiber: 1g
Sugars: 2g
Protein: 6g

machine for about 6 hours, or until the dough nearly rises to the top of the bread pan. I like to spritz the top with water a few times to make sure the dough doesn't dry out on top. (Optional , but also helps the crust to turn golden in the baking step.)

7. After the dough has risen for several hours, I go to the baking function (function 13 on my bread maker) and select the option for dark crust. This makes the bake time 1 hour.

8. Pull the bread out of the bread maker and allow to cool.



Sourdough Brownies Recipe

Dessert • Bread sourdough • Vicky Fairbanks
littlespoonfarm.com

Serving size: 16 | **Prep time:** 25 mins | **Cook time:** 35 mins

Ingredients

8 tablespoons unsalted butter
12 oz. semi sweet chocolate chips
1/2 cup dutched cocoa powder (or regular cocoa powder)
2 teaspoons vanilla extract
2 large eggs
1 egg yolk
1 cup granulated sugar
1/2 cup dark brown sugar
1/2 cup sourdough starter discard
1 cup all-purpose flour
1 teaspoon salt

Directions

1. Preheat oven to 350°F (176°C) and line a 9" x 9" baking dish with parchment paper.
2. Melt the butter in a small saucepan over low heat. Add the chocolate chips, vanilla extract and dutched cocoa powder. Stir the ingredients until the chocolate chips have melted and the mixture is smooth. Remove the saucepan from the burner and set it aside to cool down.
3. In a large mixing bowl, beat the eggs, brown sugar and granulated sugar with an electric mixer for 7-10 minutes. Add the sourdough discard and chocolate mixture to the bowl beat on low until combined. Add the flour and salt and stir with a spatula until just combined. (The batter will be very thick.)

Nutrition

Amount per serving

Serving size: 1 serving

Calories: 302

Total Fat: 15g

Saturated Fat: 9g

Cholesterol: 52mg

Sodium: 208mg

Total Carbohydrate: 39g

Dietary Fiber: 3g

Sugars: 27g

Protein: 4g

4. Pour the batter into the baking dish and smooth the top. Bake for 35-40 minutes.

5. Allow the brownies to cool completely in the pan after they come out of the oven. Remove the brownies from the pan by lifting them with the parchment paper and cut into squares.



Sourdough Carrot Cake Cookies

Dessert • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 24 cookies | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

- ☐ 160 g Butter (softened at room temperature)
- ☐ 175 g Brown Sugar
- ☐ 2 Eggs
- ☐ 5 g Vanilla Extract
- ☐ 100 g Sourdough Discard (or active sourdough starter)
- ☐ 200 g All Purpose Flour
- ☐ 8 g Baking Soda
- ☐ 1 tsp Ground Cinnamon
- ☐ 1 tsp Ground Ginger
- ☐ 3 g Salt
- ☐ 250 g Carrot
- ☐ 50 g Unsweetened Coconut Flakes

Directions

1. In a large mixing bowl, add the butter, sugar, vanilla extract and eggs and whisk together until well combined.
2. Now add the sourdough starter and whisk until the batter is light and marshmallowy.
3. Now, add all the dry ingredients to the bowl and stir together using a spatula until you have a thick, sticky cookie dough.
4. Cover the bowl with a plastic cover and place in the refrigerator for a minimum of two hours. It's fine to leave the dough up to 24 hours.
5. When you're ready to bake the sourdough carrot

☐ 90 g Raisins

☐ 180 g Rolled Oats

Vanilla Cream Cheese Glaze
(Optional)

☐ 120 g Cream Cheese
(softened at room
temperature)

☐ 5 g Vanilla Extract

☐ 100 g Powdered Sugar

☐ 20 g Milk

cake cookies, preheat your oven to 190C (375F) and line two large cookie sheets with parchment paper.

6. Use a cookie scoop to scoop out balls of dough and place them on the cookie sheets leaving 2" between each dough ball.

7. Take a flat bottomed glass or measuring cup and run it under water. Use the glass or cup to flatten each of the dough balls.

8. Bake the cookies for 20 minutes at 190C (375F) or until just golden. You want the edges to be crispy and the middles to be just set.

9. Allow the cookies to cool on the baking tray and then after 10 minutes transfer to a wire cooling rack to cool completely.

10. To Make The Glaze

11. To make the glaze, add all of the glaze ingredients to a stand mixer or food processor and blend until it's smooth and creamy. Add to a piping bag and drizzle over the cookies.

12. You can mix the glaze by hand, but it's so much easier in a food processor or stand mixer.



Sourdough Chocolate Crinkle Cookies

Dessert • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: 36 cookies | **Prep time:** 20 mins | **Cook time:** 12 mins

Ingredients

180 g Butter ((softened at room temperature))
300 g Granulated Sugar
2 Eggs
100 g Sourdough Starter ((active starter or sourdough discard))
10 g Baking Soda
2 g Salt
80 g Cocoa Powder
300 g All Purpose Flour
75 g Powdered Sugar ((for rolling the dough balls in))

Directions

1. Making the Cookie Dough
2. In a medium size bowl, cream butter and granulated sugar together until well combined (I've just used a whisk but you can use a stand mixer if you prefer).
3. Now add the egg and sourdough starter. Whisk together until the batter is light and fluffy.
4. Now, add the baking soda, salt, cocoa powder and all purpose flour and stir to create a thick cookie dough. The dough will be a bit wetter than a regular cookie dough. The cocoa powder can be a little hard to incorporate, but stick with it, it will come together.
5. Cover the bowl of cookie dough with a plastic food

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 117
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 20mg
Sodium: 134mg
Total Carbohydrate: 19g
Dietary Fiber: 1g
Sugars: 10g
Protein: 2g

cover and place into the fridge for at least 2 hours.
This dough can be left in the fridge overnight to ferment with no issues.

6. When You're Ready to Bake

7. Preheat the oven to 200C (390F). Prepare two large cookie sheets with parchment paper.

8. Using a cookie scoop, scoop out balls of dough and roll them into perfect balls. Roll each ball first into the granulated sugar and then into the powdered sugar until they are completely coated and then place onto the prepared cookie sheet. You want to leave a space between each one as they do spread out.

9. Bake the cookies for 10 to 12 minutes at 200C (390F) or until they are crinkly and just set in the middle. Remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack to cool completely.



Sourdough Chocolate Star

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

- ☐ 540 g All Purpose Flour
- ☐ 100 g Sourdough Starter can use discard
- ☐ 7 g Instant Yeast optional
- ☐ 200 g Milk Full fat, room temp
- ☐ 2 Eggs room temp (approx. 45g each)
- ☐ 100 g Butter room temp
- ☐ 50 g Sugar
- ☐ 10 g Salt
- ☐ 200 g Nutella
- ☐ 1 Egg + 1 Tbsp water For egg wash
- ☐ Icing Sugar for dusting

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes.
3. Don't worry if the mix appears dry, it will soften up once you add the butter.
4. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
5. Once the dough is smooth and pulling away from the

sides of the bowl, set it aside to rise. You want the dough to double in size.

6. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

7. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax.

8. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible.

9. Each disc should be around 25 to 30cm across (10 - 11 inches).

10. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle.

11. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

12. Spread this with $\frac{1}{3}$ of the nutella.

13. Lay the second disc on top and spread that with another $\frac{1}{3}$ of nutella.

14. Now lay the third disc on top and spread it with the remaining nutella and place the forth disc on top.

15. So you should have 4 layers of dough with 3 layers of nutella in between.

16. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

17. Now, place a small glass jar at the centre of the dough.

18. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist.

19. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge.

20. Now cut make a cut in the middle of each quarter and then a cut between each of those - making 16 cuts in total.

21. I've put a full color pictorial in the blog post above.

22. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

23. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

24. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

25. The star is cooked when the dough is golden brown.

26. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!

27. Notes

28. This recipe has been developed using a

Thermomix and can also be mixed using a stand mixer. You can knead the dough by hand, but it is much easier to use a stand mixer, particularly for the butter & salt kneading.

29. Cooking Time Notes - you will need to adjust the cooking temp/time to suit your oven. My oven burns this if I cook it above 180C so I keep it lower. I find it is generally done at the 25 minute mark. You may find yours needs a little more time. It's ok to leave it in the oven longer if it needs it, just keep an eye on it, as the enriched dough and chocolate filling will burn easily.

30. The star is baked to perfection when it's golden brown and you can see the bread in the twists is cooked through. I do not use a thermometer to check whether it's done.



Sourdough Chocolate Star Bread

Appetizer • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

540 g All Purpose Flour
100 g Sourdough Starter (can use discard)
7 g Instant Yeast (optional)
200 g Milk (Full fat, room temp)
2 Eggs (room temp (approx. 45g each))
100 g Butter (room temp)
50 g Sugar
10 g Salt
200 g Nutella
1 Egg + 1 Tbsp water (For egg wash)
Icing Sugar (for dusting)

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes. Don't worry if the mix appears dry, it will soften up once you add the butter.
3. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
4. Once the dough is smooth and pulling away from the sides of the bowl, set it aside to rise. You want the dough to double in size.

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 540
Total Fat: 20g
Saturated Fat: 14g
Cholesterol: 70mg
Sodium: 612mg
Total Carbohydrate: 77g
Dietary Fiber: 3g
Sugars: 21g
Protein: 11g

5. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

6. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible. Each disc should be around 25 to 30cm across (10 - 11 inches).

7. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

8. Spread this with 1/3 of the nutella.

9. Lay the second disc on top and spread that with another 1/3 of nutella.

10. Now lay the third disc on top and spread it with the remaining nutella and place the fourth disc on top. So you should have 4 layers of dough with 3 layers of nutella in between.

11. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

12. Now, place a small glass jar at the centre of the dough.

13. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge. Now cut make a cut in the middle of each quarter and then a cut between each of those - making

16 cuts in total.I've put a full color pictorial in the blog post above.

14. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

15. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

16. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

17. The star is cooked when the dough is golden brown.

18. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!



Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic

Side Dish • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 12 People | **Prep time:** 1 hour 30 mins | **Cook time:** 20 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm 37C)
80 g Water (Room temp)
20 g Sugar (Fine white)
30 g Butter
10 g Salt
150 g Mozzarella (Shredded)
50 g Parmesan Cheese (Shredded)
50 g Butter
5 g Garlic powder
10 g Salt

Directions

1. Add warm milk, water and sugar to the bowl of your stand mixer. Mix until the sugar is dissolved.
2. Now add the flour and sourdough starter and use the stand mixer to knead into a rough dough. Allow to rest for around 30 minutes.
3. Add the salt and butter and knead the dough until it is silky and elastic. This is such a lovely dough it should be very easy to handle.
4. Transfer the dough to a bowl and allow it bulk ferment until the dough has risen around 30%.
5. Cheese and Garlic Filling

60 g Butter
5 g Garlic Powder
20 g Parmesan Cheese
(Shredded)

Nutrition

Amount per serving
Serving size: 40 g
Calories: 321
Total Fat: 15g
Saturated Fat: 9g
Cholesterol: 41mg
Sodium: 910mg
Total Carbohydrate: 35g
Dietary Fiber: 1g
Sugars: 3g
Protein: 11g

6. While the dough is fermenting, it's time to make the filling for the bread rolls.

7. Add mozzarella, parmesan, butter and garlic to a food processor and blitz until it forms a thick paste. Place this into the fridge to chill until you need it.

8. Shaping & Filling the Bread Rolls

9. Once the dough has finished the bulk ferment, you will need to shape and fill the bread rolls with the garlic cheese filling.

10. Weigh out the dough into whatever size balls you'd like. I've done them at 40g.

11. Take each piece of dough and add a small ball of filling (approx. 7g) to the centre. Pinch the dough around the filling and gently roll into a ball.

12. Once you have filled and shaped all of the bread rolls, arrange them on a tray to form the shape of a Christmas tree. Cut out a star if you like and elongate one of the rolls to form the trunk.

13. Cover the Christmas Tree and allow the rolls to proof and get nice and puffy. See notes for using the fridge for proofing.

14. Baking the Christmas Tree

15. Preheat the oven to 180C/356F.

16. Take the ingredients for the garlic butter topping and blend together. Using a pastry brush, lightly brush a little onto each bread roll (save the rest for when the Christmas Tree comes out of the oven).

17. Bake the Christmas Tree at 180-C/356F for approximately 20 minutes or until the rolls are golden brown.

18. Take the Christmas Tree out of the oven and brush on the rest of garlic butter topping so that it melts into the rolls. Sprinkle with fresh rosemary or whatever herbs you would like.

19. Transfer onto a cooling rack and allow to cool a little before serving (you want it to be warm but not scalding hot).

20. Serve with Marinara Sauce for dipping.



Sourdough Ciabatta

Side Dish • Bread sourdough • Mexican food
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

1 cup bubbly and active
sourdough starter (227
grams)
2 cups water (472 grams)
1 tablespoon salt (17 grams)
4 ½ cups bread flour (630
grams)

Nutrition

Amount per serving
Serving size: 1
Calories: 332
Total Fat: 2g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 798mg

Directions

1. Feed sourdough starter 4-12 hours before starting the sourdough ciabatta dough.
2. Gently combine the starter, water, salt and flour in a large mixing bowl. Allow the dough to rest for 30 minutes to autolyse.
3. Perform three series of stretch and folds each 30 minutes apart. (Make sure to cover the bowl with plastic wrap, foil, or a damp tea towel in between so the dough doesn't dry out.)
4. To do this, first stretch the dough up about 6 -12 inches on one side, and then push it in to the center of the dough. Turn the bowl a quarter turn, and repeat the process, turn a quarter turn, repeat the stretch and fold.

Total Carbohydrate: 67g
Dietary Fiber: 3g
Sugars: 0g
Protein: 11g

5. Cover the bowl with a damp tea towel, and allow it to rise until doubled. The time this takes will depend on the temperature of your house and how active your starter is. For me, this usually takes about 4 hours.

6. Transfer the dough to the refrigerator and allow it to ferment for 12-24 hours.

7. The next day, slide the dough out of the bowl and onto a floured work surface. Be careful not to deflate the bubbles.

8. Gently shape the dough into a rectangular shape, and dust the top with flour.

9. Divide the dough into 8 equal pieces by cutting it down the middle lengthwise and then making three cuts on each side.

10. Use the bench scraper to gently transfer the rolls to parchment paper.

11. Cover with a tea towel and allow to rise 1-2 hours.

12. Preheat pizza stone at 475 and put a cast iron skillet on the bottom rack.

13. Add a bit of water to the cast iron skillet on the bottom rack for steam (this helps the crust to develop a golden color and give it an extra-crusty crust).

14. Slide the loaves onto the pizza stone (with the parchment paper) or a large baking sheet, and place into the hot oven.

15. Bake for 25 minutes or until the crust is golden.

16. Move to a cooling rack to cool.



Sourdough Cibatta Rolls Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 6 cibatta rolls | **Prep time:** 2 hours 15 mins | **Cook time:** 20 mins

Ingredients

100 g Sourdough Starter
360 g Water
12 g Salt
450 g Bread Flour ((or you can use all purpose flour))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 286
Total Fat: 1g
Saturated Fat: 0.2g
Sodium: 780mg
Total Carbohydrate: 58g
Dietary Fiber: 2g
Sugars: 0.2g

Directions

1. Feed Your Sourdough Starter Traditional cibatta bread is made using a preferment or biga. In this sourdough cibatta recipe, your sourdough starter is the preferment, so ensure your sourdough starter is active and at room temperature. It should be fed within 6 to 8 hours of making your sourdough cibatta bread.

2. Mix the Dough In a large mixing bowl, combine 100g of sourdough starter and 360g of water until the sourdough starter is well dissolved. Then add the flour and salt and mix until all the ingredients come together into a shaggy dough.

3. Autolyse Cover the bowl with a plastic cover or damp cloth and let the dough rest for about 30 minutes to 1 hour. This autolyse process allows the flour to fully hydrate.

Protein: 9g

4. Stretch and Fold Over the next 2 hours, you will need to gently stretch and fold the dough. Try to do 2 to 4 sets of stretches and folds during this 2 hour period. To fold, wet your hands and lift one side of the dough, stretch it, then fold it over the center. Repeat with all four sides of the dough.

5. Bulk Fermentation Cover the bowl and let the dough sit at room temperature until it rises around 50%. This is a very high hydration dough so it won't take as long as a regular sourdough loaf.

6. Once the dough has risen, gently pull the edges of the dough into the centre to create a sticky ball. Cover and place in the fridge for around 8 to 12 hours (you can leave it up to 24 hours if you like, but I find I get best results from 12 hours).

7. Divide and Shape When you are ready to shape the sourdough cibatta dough, take the bowl out of the fridge. Generously dust a clean surface with all purpose flour. Use a silicone dough scraper to flip the sourdough cibatta dough out onto the floured countertop with the sticky side on the top. Gently pull the dough out into a rough rectangle. It definitely doesn't have to be perfect, this is rustic Italian bread. Generously cover the top of the dough surface in flour (this will help with the next step). Use a metal dough scraper to cut the dough into 6 fairly even pieces. Alternatively, you can cut the dough down the middle and create two equally shaped loaves.

8. Final Proof Take a baking peel or pizza peel and generously cover it in all purpose flour. If there are any odd shaped rolls, you can gently pull the edges together to neaten them up, or just leave them as they are. Sprinkle the top of the rolls with a generous amount of flour and gently transfer them to the prepared baking peel. Allow the sourdough cibatta rolls to proof at room temperature until they have visibly puffed up and developed a slightly airy texture. Remember you were working with cold dough, so this might take a bit longer than you'd expect. I don't cover my sourdough cibatta rolls while they proof, but you can if you want to. I just put a fly net dome over them

to stop the flies, but that's it.

9. Preheat the Oven When your sourdough cibatta rolls are ready to bake, preheat your oven to 475°F (245°C) with a baking stone placed on the middle rack. See notes for information about steam for this bake.

10. Baking When you're ready, carefully transfer the cibatta rolls to the hot baking stone in the oven (if you've added enough flour they should easily slide across). Bake for about 20 minutes, or until the rolls are golden brown and have a crisp crust.

11. Cool and Enjoy Allow the ciabatta rolls to cool on a wire rack. Once cooled, they're ready to be enjoyed with your favorite spreads or as sandwich rolls.



Sourdough Cinnamon Raisin bread

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 40 mins | **Cook time:** 40 mins

Ingredients

- ☐ 100 g Sourdough Discard (unfed sourdough starter - or see notes for using active sourdough starter)
- ☐ 300 g Water
- ☐ 1 Egg
- ☐ 60 g Brown Sugar
- ☐ 5 g Yeast (instant or active dry yeast is fine - or see notes for using active sourdough starter)
- ☐ 550 g Bread Flour
- ☐ 10 g Salt
- ☐ 40 g Butter (softened at room temperature)
- ☐ 100 g Raisins (increase to

Directions

1. I have written these instructions to make the dough by hand. It is a sticky dough when you add the butter, but it's totally doable by hand. You can definitely use a stand mixer if you prefer (I've added notes for this at the bottom of the recipe card).
2. In a large bowl, whisk together sourdough discard, water, egg and brown sugar. Once it's well combined, add the yeast to the liquid and stir through.
3. Now add the bread flour and salt to the bowl and bring this together into a shaggy dough. Allow this to sit for around 30 minutes.
4. Once the dough has been sitting for 30 minutes, tip it onto the counter and add a little of the soft butter on top of the shaggy dough. Knead the dough until the

150g if you want heavy raisins)

☐ 5 g Cinnamon (approx. 2 teaspoons)

butter has been distributed through, then add a little more butter until all the butter has been added.

5. Don't worry if the dough feels slimy or too sticky. Keep kneading. This dough is similar to a brioche dough in that it will get quite unworkable until you really push the butter into the dough. All of a sudden it will come together.

6. Once the butter has all been added, sprinkle the raisins through the dough as you continue to knead.

7. The dough will take around 10 minutes to knead by hand and will become silky and elastic.

8. Once the dough has been sufficiently kneaded, place it into a bowl and cover with a plastic food cover. Allow the dough to double in the bowl before moving onto the next step.

9. Because we've added a little commercial yeast, this won't take too long (I've added notes below in case you don't want to use yeast and want to use your active starter instead).

10. Once the dough has doubled, tip it out onto the counter top with the smooth side underneath and the sticky side on the top. Gently ease the dough out into a rectangle. It should be quite easy to do this as the dough is very elastic.

11. Sprinkle the dough with cinnamon so that it is evenly covered.

12. Roll the dough up into a log and tuck the ends under. Place the dough into an oiled sandwich loaf tin and gently press it down so that it fills up the base of the tin. Place a plastic food cover back onto the pan and leave it to rise up and get nice and puffy. Ideally, you want it to just peak above the rim of the pan before you bake it.

13. Once the dough has risen, you'll need to bake your

loaf.

14. Turn your oven on and set the temperature to 180C/350F.

15. Lightly egg wash the top of the dough.

16. Bake your bread at 180C/350F for around 40 to 45 minutes or until the loaf is golden brown. I like putting this loaf on a lower rack in the oven. Just watch the top as the egg wash is prone to getting dark quite quickly.

17. Remove from the loaf tin and allow to cool on a wire rack.

18. Notes

19. Sourdough Discard

20. You can use 100g sourdough discard with 5g commercial yeast or you can use 100g active, bubbly sourdough starter without yeast. I have provided timelines for both of these options in the main body of the post above.

21. Using a Stand Mixer

22. I have provided instructions for kneading by hand above, however you can easily make this recipe in a stand mixer (it's actually easier!).

23. Add the ingredients to the bowl in the order shown on the recipe card, but when it gets to kneading, use the dough hook on your stand mixer.

24. You can add the butter and the raisins at the same time.

25. Knead the dough in 2 minute increments, with a small rest after each 2 minutes until the dough is soft and elastic and doesn't stick to the sides of the bowl.

26. You can also make this recipe in a Thermomix using the knead function. It takes around 5 minutes for the dough to be sufficiently kneaded and the raisins incorporated.

27. You can read more about using a stand mixer for sourdough bread [here](#).



Sourdough Cinnamon Rolls With Cream Cheese Topping

Breakfast, Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 12 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 sourdough starter, bubbly and active (113 grams)
1/2 cup water (118 grams)
4 cups all-purpose flour (540 grams)
1/2 cup melted coconut oil
1/2 cup honey (168 grams)
2 eggs
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup softened butter (114 grams)
1 cup brown sugar (200

Directions

1. In the bowl of a stand mixer, combine active sourdough starter, flour, honey, water, eggs, and melted coconut oil. Mix together until smooth, glossy, and passes the windowpane test.
2. Place the dough in a greased bowl and cover the with a beeswax wrap, foil or plastic wrap.
3. Allow to rest in warm place overnight, or up to 12 hours.
4. The next day, preheat the oven to 375 degrees.
5. Add the baking soda, baking powder and salt to the dough and mix in the stand mixer on medium speed for

grams)
2 tablespoons cinnamon
6 ounces cream cheese
1/2 cup heavy cream (120 grams)
1/2 cup maple syrup or honey (168 grams for honey)
2 teaspoons vanilla extract

Nutrition

Amount per serving
Serving size: 1
Calories: 562
Total Fat: 27g
Saturated Fat: 18g
Cholesterol: 78mg
Sodium: 327mg
Total Carbohydrate: 74g
Dietary Fiber: 4g
Sugars: 32g
Protein: 9g

about 5 minutes, or knead with your hands. Combine well.

6. In a separate bowl, combine softened butter, brown sugar, and cinnamon. Stir to combine.

7. Lightly dust the counter with flour, and roll out the dough into a 1/4 inch thick rectangle.

8. Add butter and cinnamon-sugar filling to the top of the dough and spread evenly.

9. Roll the dough up as tightly as you can. When you get to the end, pinch the edge into the main roll, to create a seam.

10. Slice to make 12 even rolls.

11. Place the rolls into a well-seasoned 14" cast iron skillet or baking dish.

12. Bake at 375 degrees for 20-25 minutes or until the rolls are lightly browned and the dough is cooked through. Allow them to cool a bit.

13. In a medium saucepan, over medium heat, add cream cheese, heavy cream, maple syrup or honey, and vanilla extract. Stir until combined. Use an immersion blender to get the frosting extra smooth, if desired.

14. Pour over cinnamon rolls and enjoy.



Sourdough Cornbread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 9 | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

1 cup yellow cornmeal
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup milk
1/4 cup melted butter (or
other neutral oil)
1/2 cup starter
1 tsp baking soda
2 tsp baking powder
1 large egg
1 tsp salt

Nutrition

Amount per serving

Directions

1. Combine cornmeal, flour, sugar, milk, butter, and sourdough starter. Mix well.
2. Cover with plastic wrap, a damp tea towel, lid, or foil. Allow to ferment for 8-18 hours. Or skip this step and bake one time.
3. The next day, preheat oven to 400.
4. Sprinkle baking soda, baking powder, and salt over the fermented dough. Add an egg and mix well. This is easiest using a stand mixer.
5. Pour into a 8x8 greased pan.
6. Bake for 20 minutes or until a toothpick comes out

Serving size: 1
Calories: 178
Total Fat: 6g
Saturated Fat: 4g
Cholesterol: 35mg
Sodium: 566mg
Total Carbohydrate: 28g
Dietary Fiber: 1g
Sugars: 12g
Protein: 3g

clean and the edges of the cornbread are turning golden in color.

7. Allow to cool. Slice and serve.



Sourdough Dinner Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly (113 g)
1/4 cup sugar (50 g)
3/4 cup warm water (177 g)
1/4 cup melted butter (56 g)
1/2 tsp sea salt (2 g)
2 1/2 cups all-purpose flour
(350 g)
Egg (for egg wash)

Nutrition

Amount per serving
Serving size: 1
Calories: 253
Total Fat: 7g

Directions

1. In a stand mixer bowl, add ingredients.
2. Knead on speed 2 (for a Kitchen Aid) for 10-15 minutes using the dough hook, until the dough becomes smooth, stretchy, and can pass the windowpane test.
3. Place in a greased bowl and cover with a towel.
4. Allow to rise overnight (8-24 hours).
5. The next day, divide the dough into eight equal parts and put in a greased 9x13 or 8x8 dish. Allow it to rise until doubled, approximately one to two hours.
6. Preheat oven to 375

Saturated Fat: 4g
Cholesterol: 39mg
Sodium: 202mg
Total Carbohydrate: 42g
Dietary Fiber: 2g
Sugars: 6g
Protein: 6g

7. Brush top with egg wash (optional, but will give it that lovely golden color).

8. Place the rolls into the oven for about 25-30 minutes, or until they start turning golden brown.

9. Top with melted butter if desired.

10. Allow to cool, and enjoy.



Sourdough Discard Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 50 mins

Ingredients

1 1/4 cup water (295g)
2 1/2 tsp yeast or one packet (7g)
2 tsp salt (10g)
1 cup sourdough discard (255g)
4 cups All-purpose flour 575g

Nutrition

Amount per serving
Serving size: 1
Calories: 224
Total Fat: 1g
Saturated Fat: 0g

Directions

1. Warm water to about 110 degrees. Add active dry yeast and stir. Allow to sit for about five minutes until it gets nice and bubbly.
2. In a large bowl, whisk together salt and flour.
3. Add sourdough starter and yeast/water mixture.
4. Mix well with a large spoon or silicon spatula. It will be a shaggy dough.
5. Cover with a lid or plastic wrap and leave at room temperature for around 12 hours.
6. The next day, preheat the oven to 450. Place your dutch oven and lid into the oven to preheat.

Cholesterol: 0mg
Sodium: 494mg
Total Carbohydrate: 46g
Dietary Fiber: 2g
Sugars: 0g
Protein: 7g

7. Turn the dough on a lightly floured surface. The dough will be pretty sticky.

8. Shape into a ball by pulling the sides and bringing them into the center. I do this about 4-6 times. Flip the ball over, seam side down.

9. Taking your hands, grab the dough and pull it towards you a few times rotating the dough after each pull. This adds tension (as does the last step) to the dough, which helps the dough rise more during baking.

10. Place the dough on parchment paper. Cover with a towel and allow to rise in a warm place for 30 minutes to an hour.

11. Slash with a lame or knife (if desired) and place the parchment paper and dough into the dutch oven and cover with a lid.

12. Place the dutch oven into the oven and turn the heat down to 400 degrees. Bake with the lid on for 30 minutes, then remove the lid and bake for about 20-30 minutes until golden brown.

13. Allow to cool completely before slicing



Sourdough Discard Crackers

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 60 crackers | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

- ☐ 220 g Sourdough Discard unfed sourdough starter
- ☐ 80 g All Purpose Flour
- ☐ 50 g Whole Wheat Flour
- ☐ 5 g Salt
- ☐ 30 g Butter soft
- ☐ 30 g Parmesan Cheese shredded
- ☐ 20 g Olive Oil for brushing
- ☐ 10 g Sea Salt for topping
- ☐ Fresh Rosemary

Directions

1. Preheat oven to 350F/180C.
2. Add sourdough discard, flour, soft butter, salt and parmesan to a mixing bowl and bring the ingredients together to form a pliable dough (see notes).
3. Divide the dough into two portions (this makes it easier to roll).
4. Place each ball onto a piece of parchment paper and flatten out with your hands into a rough rectangle.
5. Sprinkle on the rosemary and push it into the dough gently.
6. Now roll out to a thin sheet of dough using a rolling

pin. You want it around 1/16" or 1.5mm thick. The thinner you can get it the better because thick crackers won't cook properly and won't crisp up in the oven.

7. The dough should not be sticky at all and easy to roll - however see notes below for some troubleshooting if your dough is sticky.

8. Use a cracker roller to perforate dough. If you don't have a cracker roller you can use a cookie cutter or knife to cut into crackers and then pierce each one with the tines of a fork.

9. Place each parchment paper with dough on top onto a baking sheet. This recipe will generally need two baking trays.

10. Brush dough with olive oil and sprinkle with salt.

11. Bake at 350F/180C for around 25 minutes or until crackers are golden and crisp.

12. Let the crackers cool on a rack before breaking into individual pieces.



Sourdough Discard Garlic Rolls

Side Dish • Bread sourdough • Dinner
www.thisjess.com

Serving size: 9 rolls | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

¼ cup non-dairy milk (or regular dairy milk, warmed to 110°F)
1 ½ teaspoons instant yeast
2 teaspoons granulated sugar
1 ¾ cups + 1 Tablespoon all-purpose flour
200 grams (about ¾ cup) sourdough discard (unfed, at room temperature)
1 egg (lightly beaten)
1 teaspoon kosher salt
3 Tablespoons unsalted butter (divided)
3 Tablespoons unsalted

Directions

1. Combine the warmed milk, instant yeast, and sugar in the bowl of a stand mixer*. Add the flour, sourdough discard, beaten egg and salt. With the mixer on low speed, slowly add 2 Tablespoons of melted butter. Increase speed to medium and mix until a shaggy dough forms.
2. Transfer the dough to a smooth work surface and knead until a smooth dough forms, about 3-4 minutes. The dough should be smooth and slightly tacky (but not sticky). If needed, add more flour or milk (1 Tablespoon at a time) to reach your desired consistency.
3. Transfer the dough to a large greased bowl and cover with plastic wrap. Let rise for about 90 minutes, or until doubled in size.

butter (melted)

½ teaspoon garlic powder

1 Tablespoon fresh parsley
(chopped)

flaky sea salt

4. Brush an 8x8-inch baking pan with 1 Tablespoon melted butter and set aside.

5. Turn the dough onto a smooth work surface and divide into 9 equal-sized pieces. This doesn't have to be exact, but if you do want perfectly identical rolls, weigh the dough and divide that number by 9 to determine how much the dough for each roll should weigh. Roll each piece of dough into a ball in the palm of your hand, then place the rolls into the prepared baking pan. Repeat until you have 9 rolls.

6. Cover the baking pan with plastic wrap and let the rolls rise for 60 minutes, until puffed and doubled in size.

7. Preheat the oven to 375°F. Brush the rolls with 1 Tablespoon melted butter. Bake for 20-25 minutes until golden brown.

8. While the rolls bake, melt the remaining 3 Tablespoons unsalted butter. Remove from heat, then add the garlic powder and chopped parsley and stir to combine. Remove the rolls from the oven and immediately brush with the parsley and butter mixture. Serve while warm.



Sourdough Discard Pizza Crust

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 2 mins | **Cook time:** 10 mins

Ingredients

Sourdough discard
Italian Seasoning
Salt
Olive Oil
Pizza Stone or Cast Iron
Skillet

Nutrition

Amount per serving
Serving size: 1
Calories: 213
Total Fat: 7g
Saturated Fat: 2g
Cholesterol: 5mg
Sodium: 308mg

Directions

1. Preheat a pizza stone, or cast iron skillet, on 425 degrees.
2. When the oven is preheated, and the pans are scorching hot, take them out of the oven.
3. Drizzle your baking vessel (stone or skillet) of choice with a little extra virgin olive oil.
4. Ladle sourdough starter onto the hot pan. Now, this is the part that will really bother my recipe-lovin, rule-abidin blog readers. I am not going to give you an amount. I can't. You just spread it out until you have a nice thin layer in the size you want. If you want to see how this looks, watch the video in the blog post.

Total Carbohydrate: 32g
Dietary Fiber: 3g
Sugars: 1g
Protein: 7g

5. Hit it with another drizzle of olive oil.
6. Sprinkle it with salt and Italian seasoning.
7. It will already start to bake when it makes contact with the pan. This is totally good and expected.
8. Pop it back in the oven, until crispy, and easily pulls up from the pan. About 10 minutes.



Sourdough Discard Pretzels

Appetizer • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 15 | **Prep time:** 15 mins | **Cook time:** 15 mins

Ingredients

3 teaspoons active dry yeast (9g)
1 cup water (236 g)
1 cup sourdough discard (285 grams)
2 tablespoons honey (42 g)
2 teaspoons salt (14 g)
4 cups unbleached all purpose flour (560 g)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar
1 egg yolk
1 tablespoon water

Directions

1. Whisk the warm water and yeast together in the bowl of your stand mixer. Cover and allow to sit for 5 minutes. It should get nice and bubbly.
2. To the bowl of a stand mixer with the dough hook attachment, add the sourdough discard, honey, salt and flour.
3. Beat on low speed for 2 minutes. Alternatively, you can turn the dough out onto a lightly floured surface and knead the dough by hand for 5-10 minutes.
4. Place the dough in a large mixing bowl that has been lightly greased.
5. Cover the bowl with aluminum foil, a beeswax wrap,

Nutrition

Amount per serving

Serving size: 1

Calories: 147

Total Fat: 1g

Saturated Fat: 0g

Cholesterol: 12mg

Sodium: 558mg

Total Carbohydrate: 30g

Dietary Fiber: 1g

Sugars: 3g

Protein: 4g

plastic wrap, or a wet tea towel.

6. Let the dough rise at room temperature for 60-90 minutes, or until doubled in size.

7. Divide the dough into 15 equal pieces.

8. Roll each piece into a 18" rope and then create a U-shape.

9. Take the two ends of the rope and create a twist with the dough.

10. Twist it twice and then press the ends of the dough into the bottom of the U-shape. Make sure to pinch the dough together well to prevent the dough from unraveling during the boiling process.

11. Cover with a tea towel and let the dough rest in a warm place for 30 minutes to one hour, or until puffy.

12. Preheat the oven to 425°F.

13. Bring water in a large stockpot to a boil and add 1 tablespoon of baking soda and 1 tablespoon of brown sugar.

14. Add the pretzels to the boiling water and boil for 30 seconds on each side, being careful not to overcrowd.

15. Using a slotted spoon, remove the pretzels and place on a parchment lined baking sheet.

16. Brush each pretzel with egg wash and sprinkle with coarse salt or pretzel salt.

17. Bake for 15 minutes, or until golden brown.

18. Another option is to bake and then once they are done baking, brush with melted butter and dip in cinnamon sugar. Yum.



Sourdough Discard Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 15 mins | **Cook time:** 45 mins

Ingredients

3 teaspoons active dry yeast (9 grams)
1 tablespoon honey (21 grams)
4 tablespoons butter, softened (57 grams)
1/2 tablespoon salt (8 grams)
1 cup sourdough discard (285 grams)
1 cup water (236 grams)
4 cups all purpose flour (560 grams)

Nutrition

Amount per serving

Directions

1. Whisk together warm water, honey, and yeast. Allow it to sit at room temperature for about 5 minutes. The mixture should get nice and bubbly.
2. To a bowl of a stand mixer with dough hook attachment, add all of the ingredients.
3. Knead on low speed until dough is smooth and elastic- about 10 minutes or so. It may take longer. You can also do this by hand. It shouldn't stick to the sides of the bowl.
4. To check to make sure the gluten has developed enough so the bread is nice and fluffy, it should pass the windowpane test. Grab a small ball of the dough and stretch it into a square. It should stretch thin enough to see through without breaking.

Serving size: 1
Calories: 245
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 12mg
Sodium: 382mg
Total Carbohydrate: 43g
Dietary Fiber: 2g
Sugars: 2g
Protein: 6g

5. Place the dough in a greased bowl with a lid, plastic wrap, or towel.

6. Let the dough rise (also known as bulk rise) for about 1-2 hours (or until it about doubles in size) in a warm place like on top of a stove or on top of the refrigerator.

7. Grease a bread pan or add parchment paper.

8. Roll the dough flat into a rectangle and roll it up. Pinch the ends to the rest of the loaf.

9. Add the shaped bread dough to the parchment lined or buttered loaf pans seam side down. Second rise for 30 minutes to an hour at room temperature, or until doubled. Covered with a towel.

10. Optional: whisk an egg in a small bowl. Brush on top of the dough.

11. Bake the sandwich loaf at 375 for about 45 minutes, or until a lovely golden brown color on top.

12. Allow to cool completely before slicing or storing.



Sourdough Farmhouse White Sandwich Loaf

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 1 Loaf | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

270 g Water ((warm))
85 g Milk ((warm))
45 g White Sugar
120 g Sourdough Starter
((fed and bubbly))
50 g Butter ((melted but
cooled))
600 g Bread Flour
12 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2652
Total Fat: 71g

Directions

1. Premix & Autolyse: Add your milk, water and sugar to a large bowl and stir until the sugar is dissolved. It does help if you warm your milk and water just a little.
2. Now add the sourdough starter to the liquid ingredients and stir to dissolve it a little.
3. Now add the rest of your ingredients - bread flour, salt and butter. Mix them together until a shaggy dough forms. Cover with a damp kitchen towel or elastic food cover and let it sit for around an hour.
4. Kneading Your Farmhouse White Sandwich Dough: You can knead this dough by hand or in a stand mixer or Thermomix. Either way is fine and you'll end up with soft, elastic dough that is slightly sticky, but shouldn't stick to your hands. Kneading by hand -

Saturated Fat: 40g
Cholesterol: 178mg
Sodium: 6453mg
Total Carbohydrate: 421g
Dietary Fiber: 13g
Sugars: 41g
Protein: 76g

knead the dough for around 10 minutes or until it is soft and elastic. The dough should feel slightly sticky but not be a big mess. Stand Mixer - you'll need to use your dough hook. Knead for 2 minutes, then give your mixer a rest for 2 minutes. Knead again for 2 minutes and so on. The dough should come away from the sides of the bowl when it's done. Thermomix - knead using the dough function for 5 minutes.

5. Bulk Ferment: Once your dough is kneaded sufficiently, you need to bulk ferment it. If you're using a stand mixer, it's fine to leave it in the mixing bowl. If you're using a Thermomix you'll need to tip your dough into a glass or ceramic bowl to finish its bulk ferment. At this point, you can just leave the dough as it is, covering it with some plastic wrap to stop it drying out. If you prefer your dough to be a bit neater, you can wet your hands and fold it into a neat ball. As with any sourdough bread, the bulk ferment time will depend on the temperature in your kitchen and of course the strength of your starter. You're looking for your dough to be just UNDER double. Now remember this is an enriched dough and it's a lower hydration so it will take longer than a lean dough. Try to put it somewhere warm if you can.

6. Shaping: Once your dough has finished its bulk ferment you can shape your dough. Before you start shaping, lightly butter or oil your loaf tin (I've used olive oil for the loaf in the photos). Ease your dough out of the bowl using a silicone dough scraper, remembering to have the smooth side on the counter and the sticky side facing up. You shouldn't need any flour for this as your dough shouldn't stick (it's such a beautiful silky, enriched dough). Gently ease your dough out into a rough rectangle, with the shortest side in front of you. Pop any large bubbles and gently flatten the dough using your fingertips. Then roll the dough up into a log (using the short side) and tuck the ends under. Leave the dough to sit and relax for around 30 minutes. After 30 minutes, tighten up the log by pulling the dough a little, using the sticky underside to create tension. Then simply plop the log into your buttered tin.

7. Second Rise: Once your bread has been shaped and

is in the tin, you'll need to let it rise again so that it fills up the shape of the tin. This should only take a few hours, but like the bulk ferment, this will depend on the strength of your starter and the temperature of your kitchen. You'll know it's done when it's risen above the lip of the tin (if you're using an open tin). It will be rounded on the top. When you poke it it will leave a slight indent but spring back nice and slowly. If you shaped it quite tight, you'll see some tension on the top of the dough as it's risen.

8. Baking Your Sandwich Bread: Preheat your oven to around 180C/350F. Let your oven warm for around 10 minutes and then place your sandwich loaf in the oven and bake for approximately 40 minutes or until the top is golden brown. It may take a little longer depending on your oven - you'll know it's done when it's golden brown on top and sounds hollow when you tap the base.

9. Once your dough is baked, remove it from the tin and leave to cool on a wire rack. Brush the top with some melted butter for a richer flavored, softer crust. Ideally, leave it for at least 90 minutes before you cut into it. Enjoy!



Sourdough Hawaiian Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 18 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1 Cup Pineapple Juice
½ cup milk
½ cup sugar
½ cup starter
¼ cup unsalted butter
softened
1 teaspoon vanilla
1 large egg
2 teaspoons salt
5 cups All Purpose Flour
1 egg yolk
2 Tablespoon water

Directions

1. Add all of the ingredients (except the egg wash) to the stand mixer with a dough hook.
2. Knead until smooth and elastic. About 10-15 minutes.
3. Place dough in a greased bowl and cover with plastic wrap or a tight lid.
4. Allow to rise overnight. About 8-12 hours.
5. Divide dough into 18 even rolls and place in a greased 9x13 baking dish.
6. Cover with a towel and allow to rise until doubled. About 1-3 hours depending on the temperature of your

Nutrition

Amount per serving

Serving size: 1

Calories: 193

Total Fat: 4g

Saturated Fat: 2g

Cholesterol: 38mg

Sodium: 98mg

Total Carbohydrate: 34g

Dietary Fiber: 1g

Sugars: 7g

Protein: 5g

home.

7. Once the dough has doubled, create the egg wash and brush over the dough.

8. Bake for 20-25 minutes at 375 until the rolls are golden in color.

9. Cool.



Sourdough Pastry Braid

Dessert • Bread sourdough, Cake • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. Add the flour, sugar, sourdough starter, milk, egg, vanilla and salt to the bowl of a stand mixer with the dough hook attached. Mix on low speed until the dough becomes smooth and glossy. You can also easily do this by hand. Mix and knead to make a shaggy, sticky dough. Continue to knead for about 5-10 minutes
2. Form the dough into a ball and place in a bowl. Cover with plastic wrap, foil, or a beeswax wrap and place in a warm spot for about 4 hours.
3. Place the bowl in the refrigerator to continue fermenting for 8 hours, or up to 3 days.
4. To roll the butter block out into a 6" by 8" inch rectangle, place the sticks of butter on a large piece of

8 ounces cream cheese
1/4 cup granulated sugar
1 large egg yolk
1 teaspoon lemon juice
1/2 teaspoon vanilla extract
3/4 cup cup fresh, canned or frozen fruit
Lemon curd
Pie filling
Jam
1 large egg white, beaten lightly with 1 tablespoon cold water
1 cup confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla
pinch of salt

Nutrition

Amount per serving
Serving size: 1
Calories: 323
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 90mg
Sodium: 201mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 19g
Protein: 5g

parchment paper. Sprinkle it with flour.

5. Fold the parchment paper around the butter, so that the butter will fill the entire envelope once you roll it out. You are aiming for a butter block that is 6 inches by 8 inches. You don't need to be too precise here. You just want to make sure the pastry dough can entirely encase the butter when you roll it out for laminating.

6. Tap out the butter with a rolling pin lightly to start to spread the butter, then roll smooth.

7. Chill the butter for 10 minutes. You want the butter to stay nice and cold to create the flaky butter layers. Too warm and it will just smush out. Cold butter is essential.

8. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

9. Roll it out into a 16" by 8" inch rectangle.

10. Place the butter packet in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the middle seam and sides closed, so none of the butter can escape.

11. Roll the dough, with the butter sealed inside, back out into a 16" by 8" inch rectangle.

12. Fold each side into the center again; then fold one side over the other to make a rectangle with 4 layers of dough. (See picture)

13. Wrap the dough in plastic wrap, and put it back in the refrigerator for 30 minutes.

14. Roll the dough out into another 16" by 8" inch rectangle.

15. Again, fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of

dough.

16. Wrap the dough in plastic wrap, and put it back in the refrigerator for 2 hours, up to 12 hours.

17. Preheat the oven to 400 degrees.

18. Divide the dough in half. Put the half you aren't working with back in the refrigerator, so that it doesn't get warm while you are shaping the other.

19. Roll the pastry dough out into a 12" by 9" rectangle. Visually divide the dough into three equal sections. You could also mark it with small cuts, if desired.

20. Spread the cream cheese filling down the center. Top it with fruit, jam or pie filling.

21. Using a sharp knife, cut 10 strips on each side of the filling, avoiding cutting into the center. Remove the outside strips from the top. This gives you a bit of dough to encase the filling.

22. Fold the remaining top piece of dough down over the filling.

23. Next, fold the strips to the center, alternating sides to create a braid. Angle them down a bit, so that by time you get to the bottom, there is enough dough to encase the bottom of the pastry braid.

24. Chill for one hour.

25. Brush with an egg wash.

26. Bake for 20-22 minutes, or until golden brown.

27. Spread the glaze on top. (optional)

28. Serve warm.



Sourdough Peanut Butter Cookies

Dessert • Bread sourdough, Cookie • Holiday, Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 24 | **Prep time:** 15 mins | **Cook time:** 10 mins

Ingredients

1/2 cup butter, room temp
1 cup peanut butter
1/2 cup brown sugar
1/2 cup sugar
1 egg
1 teaspoon vanilla
1/2 cup sourdough starter
1 1/2 cup flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt

Nutrition

Amount per serving

Directions

1. Preheat oven to 350°. Place parchment paper on a cookie sheet.
2. In the bowl of a stand mixer with paddle attachment, combine sugar, brown sugar, butter, peanut butter. Cream together for a few minutes until light and fluffy.
3. Add egg and mix until well incorporated.
4. Add vanilla and sourdough starter and mix until just combined.
5. In a large mixing bowl, mix dry ingredients together.
6. Add the dry ingredients to the wet ingredients about 1/3 at a time, and mix until just incorporated.

Serving size: 1
Calories: 169
Total Fat: 9g
Saturated Fat: 4g
Cholesterol: 18mg
Sodium: 139mg
Total Carbohydrate: 18g
Dietary Fiber: 1g
Sugars: 9g
Protein: 4g

7. Roll the dough into balls and place on a prepared baking sheet.

8. Using a fork, gently press the dough ball with the prongs of the fork. Then, turn the fork 90 degrees and press again to flatten and make a criss cross pattern.

9. Bake for 12-15 minutes or until the edges begin to turn golden brown.

10. Move to a cooling rack to cool.

11. The night before, mix together butter, sugar, peanut butter, sourdough starter and flour in a stand mixer bowl and cover. Allow the grains to ferment for 8-24 hours.

12. The next day, preheat oven to 350.

13. Add egg and vanilla to the sourdough starter mixture, and mix together well.

14. Sprinkle the remaining dry ingredients into the bowl and stir.

15. For best results, refrigerate dough for at least one hour or up to 24 hours prior to baking.

16. Bake cookies for 10 minutes or until the edges start to turn golden amber color.



Sourdough Pfeffernusse Cookies - The Pantry Mama

Dessert • Bread sourdough, Cookie • Holiday
www.pantrymama.com

Serving size: Servings 34 cookies | **Prep time:** 20 mins | **Cook time:** 15 mins

Ingredients

- ☐ 1 tsp Cinnamon (ground)
- ☐ ½ tsp Nutmeg (dried and ground)
- ☐ 1 tsp Ginger (dried and ground)
- ☐ ½ tsp All Spice
- ☐ ¼ tsp Black Pepper (finely cracked - see notes)
- ☐ ¼ tsp Cloves
- ☐ 3 g Salt (¼ tsp)
- ☐ 3 g Baking Soda (½ tsp)
- ☐ 150 g Brown Sugar
- ☐ 110 g Butter (softened at room temperature)

Directions

1. There is no need to preheat the oven for these cookies when you mix the dough because the dough needs to ferment in the fridge for at least a few hours before they are shaped and baked.
2. In a small bowl, combine the cinnamon, nutmeg, ginger, all spice, black pepper, cloves, salt and baking soda and set aside.
3. In a medium sized mixing bowl, add the butter and brown sugar and whisk until well combined.
4. Now, to the butter and brown sugar add the vanilla extract, egg, molasses and sourdough starter. Whisk until the batter is light and fluffy. The sourdough

- ☐ 5 g Vanilla Extract
 - ☐ 1 Egg
 - ☐ 85 g Molasses
 - ☐ 100 g Sourdough Starter (or sourdough discard)
 - ☐ 330 g All Purpose Flour
- Sugar Glaze
- ☐ 250 g Powdered Sugar (icing sugar or confectioners sugar)
 - ☐ 20 g Hot Water (you might need a little extra depending on how thick or thin you want the glaze)

starter will make the mixture seem a little marshmallowy.

5. To this bowl, add the flour and spices you combined earlier and mix with a spatula to form the cookie dough. Cover with plastic and place into the fridge to ferment and firm up. You can leave the cookie dough in there for up to 24 hours, but a minimum of 2 hours is sufficient. The longer you leave it, the longer your sourdough starter has to do it's job.

6. When you're ready to bake

7. When you're ready to bake the cookies, preheat your oven to 350F (175C) and line two large baking trays with parchment paper.

8. Using a cookie scoop, form balls of dough and gently roll them in your hands before placing on the cookie trays. Allow around 2 inches between each cookie ball as they do spread a little.

9. Bake the cookies for around 15 minutes, or until the cookies are golden and firm to the touch with just a little crackling on top.

10. Remove from the oven and transfer to a wire rack to cool just a little.

11. While the cookies are cooling, add the water to the powdered sugar and stir to form a thick glaze.

12. Dip the warm cookies in the glaze and place on the wire rack until cool and the glaze is set.

13. Notes

14. Spices - I have measured the spices using volume measurements because they are too small amounts to register on most scales. You can add mace and anise to the spice mix if you would like to.

15. Black Pepper - you can use white pepper if you

prefer. I've used black pepper because I prefer the taste and I didn't have white pepper on hand.

16. Sugar Glaze - If you don't want to dip the cookies in a sugar glaze, you can roll the warm cookies in powdered sugar. Give them a generous dusting and then allow them to cool on a wire rack.



Sourdough Pita Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 5 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly
1 cup water
1/2 cup whole wheat flour
2 cups all purpose flour
1 tablespoon sugar
2 tablespoons olive oil, plus
more for oiling bowl
1 teaspoon salt

Nutrition

Amount per serving
Serving size: 1
Calories: 202
Total Fat: 4g

Directions

1. Combine everything in the bowl of a stand mixer with the dough hook.
2. Knead on medium/low speed for 10 minutes or until dough is stretchy and smooth.
3. Oil a large bowl. Place the dough in the bowl and add a lid or plastic wrap. and allow to rise until doubled.
4. Let the dough rise in a warm place until doubled in size. About 4-6 hours at room temperature or up to 12 in the refrigerator.
5. Divide the dough into 8 equal portions and shape into small balls on a lightly floured surface

Saturated Fat: 1g
Cholesterol: 0mg
Sodium: 267mg
Total Carbohydrate: 37g
Dietary Fiber: 2g
Sugars: 2g
Protein: 5g

6. Let the dough rest for 15 minutes to relax gluten.

7. Roll each ball of dough into a 6" thin circle with a rolling pin, no more than 1/4" thick.

8. Allow them to rise a little until puffy (about 30 min-1 hr). Cover with a damp tea towel during this final rise to avoid the dough drying out.

9. While the pitas are doing their last rise, get a large pizza stone or cast iron skillet preheating in the oven at 500 degrees. You want to use a heavy vessel so that it can retain the heat. When the pitas hit the hot surface they release steam in the oven, and cook rapidly, creating the pocket that is so great for sandwiches or pita pockets!

10. Place the pita bread dough onto the hot baking surface and place into a hot oven. Bake for 5 minutes or so. They should puff up really nicely.



Sourdough Pop Tarts Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Pop Tarts | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

250 g All Purpose Flour
5 g Salt ((or to taste))
10 g Sugar ((optional - see notes))
230 g Unsalted Butter (must be COLD)
200 g Sourdough Starter (or Sourdough Discard)
10 g White Vinegar (or Apple Cider Vinegar)
50 g Iced Water (just in case)
1 Egg ((for egg wash))
20 g Milk ((for egg wash))
100 g Brown Sugar
5 g Ground Cinnamon ((2

Directions

1. Sourdough Pop Tart Crust
2. Add all purpose flour, salt and sugar to a large mixing bowl and stir together until well combined. Set aside for now.
3. Grate the cold butter into a bowl. If the butter starts to melt or is very soft once grated, place the bowl into the freezer. This will help to firm the butter up and make the next step much easier. I cannot stress enough how important it is for the butter to be COLD.
4. Place the cold, grated butter into the bowl with the flour, salt and sugar and use a spatula, pastry cutter or simply your finger tips to coat the butter in the flour. You want the butter to stay cold, so try to touch it as little as you can.

tsp))

10 g All Purpose Flour
100 g Powdered Sugar
15 g Milk
1/2 tsp Ground Cinnamon
5 g Vanilla Extract
125 g Strawberry Jam
6 g Corn Starch
100 g Powdered Sugar
30 g Strawberry Jam
15 g Milk

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2801
Total Fat: 190g
Saturated Fat: 119g
Cholesterol: 495mg
Sodium: 1972mg
Total Carbohydrate: 244g
Dietary Fiber: 8g
Sugars: 16g
Protein: 33g

5. Now, add the sourdough starter or discard and vinegar and bring the mixture into a dry, shaggy dough. It's best just to use your hands to squeeze the pastry dough together. It will be a rough, dry dough. If the dough really isn't coming together at all, add a little iced water until you are able to bring it together.

6. Tip the rough dough out onto the counter, divide the dough into two pieces and bring each piece into a rough ball. Wrap each ball of pastry dough in parchment paper and squash it down into a disc shape. Wrap each disc in cling wrap and place both discs into the fridge. If you prefer to just refrigerate as one ball, that's fine too. You can just divide the pastry into two pieces when you want to roll it out.

7. Leave the dough a minimum of one hour to fully hydrate and become cold. You can leave the dough in the fridge for up to 48 hours before you use it.

8. Making the Sourdough Pop Tarts

9. Before you start, mix the ingredients for the fillings together: Brown Sugar Cinnamon - combine the ingredients together and mix until well combined. It will be a sandy texture when ready. Strawberry - mix the corn starch and strawberry jam until you can't see the corn starch (the jam will be a little cloudy).

10. Roll out one disc of pastry until it's around 3mm or 1/8" thick. You want to create 12 rectangles from this dough (I've made my rectangles around 8cm x 12cm (3" x 5") - you can make your bigger or smaller if you prefer).

11. Once you've cut the 12 rectangles out, lay them on a baking sheet lined with parchment paper (it's ok to use a few trays, this is especially good if you are making 2 different fillings).

12. Egg wash each of the rectangles (you want egg wash on the whole rectangle, not just the edges).

13. Add your filling, ensuring you keep it in the middle. You'll want around a tablespoon of filling for each pop tart. You don't want to overfill them as the filling will leak out.

14. Now roll out the other disc of dough and cut another 12 rectangles, exactly the same size as the bases. Lay a rectangle of dough onto each base, gently sealing them together with your fingers.

15. Now use a fork to crimp the edges and seal the pastry edges. Pop a few holes in the top of each pop tart using your fork to ensure the topping doesn't burst out.

16. Egg wash the top of each pop tart.

17. Bake the sourdough pop tarts at 200C (390F) for around 20 minutes or until the pastry is golden brown.

18. When the pop tarts are done, remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack.

19. Pop Tart Frosting

20. While the pop tarts are cooling, mix together the ingredients for the frosting. Whether you're making both types of frosting or just one, all you need to do is combine the ingredients listed until the frosting is smooth.

21. Once the pop tarts have cooled, spread each one with as much frosting as you like. Leave them for around an hour to allow the frosting to set and enjoy!



Sourdough Puff Pastry

Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 20 | **Prep time:** 30 mins | **Cook time:** 15 hours

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. To a bowl of a stand mixer with a dough hook attachment, add the dry ingredients, sourdough starter, milk, egg, and vanilla.
2. Mix on low speed (1 or 2) for about 5 or so minutes or until it becomes smooth and glossy. You can also knead this by hand. Mix and knead to make a shaggy, sticky dough then continue to knead for about 5-10 minutes until smooth and glossy.
3. Shape into a ball and place in a greased large bowl. Cover with plastic wrap, foil, or a beeswax wrap and place at room temperature (a warm place) for about 4 hours.
4. Transfer the bowl to the refrigerator to continue fermenting for 8 hours, or up to 3 days.

1 large egg white, beaten
lightly with 1 tablespoon cold
water

Nutrition

Amount per serving

Serving size: 1

Calories: 185

Total Fat: 10g

Saturated Fat: 6g

Cholesterol: 44mg

Sodium: 119mg

Total Carbohydrate: 20g

Dietary Fiber: 1g

Sugars: 3g

Protein: 3g

5. Place the sticks of butter on a large piece of parchment paper. Sprinkle it with a little flour. Mark a 6" by 8" rectangle onto the parchment paper.

6. Fold the parchment paper around the butter with the folds on that 6" by 8" rectangle you made, so that the butter will fill the entire envelope once you roll it out (also called a butter packet). It doesn't need to be perfectly precise.

7. With a rolling pin, tap out the butter lightly to start to spread the butter, then roll smooth.

8. Chill the butter in the refrigerator for 10 minutes. You want the butter to stay nice and cold to create the layers of butter. If the butter gets too warm, it will just melt into the dough.

9. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

10. Roll it out into a 16" by 8" inch rectangle.

11. Place the butter rectangle in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the dough together down the middle seam and sides closed, so none of the butter can escape.

12. On a lightly floured work surface, roll the dough, with the butter sealed inside, into a 16" by 8" inch rectangle.

13. Fold each side into the center; then fold one side over the other to make a rectangle with four layers of folded dough.

14. Wrap the dough in plastic wrap and place in the refrigerator for 30 minutes.

15. Roll the dough out again into a 16" by 8" inch rectangle.

16. Fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of dough.

17. Wrap the dough in plastic wrap and put it back in the refrigerator for 2 hours or up to 12 hours.

18. Use in any recipe calling for puff pastry.



Sourdough Pumpkin Babka - The Pantry Mama

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 slices | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

Sourdough Pumpkin Babka Dough

- ☐ 100 g Sourdough Starter (fed and bubbly)
- ☐ 2 Eggs
- ☐ 120 g Butter (unsalted)
- ☐ 300 g Pumpkin Puree (see notes)
- ☐ 500 g Bread Flour
- ☐ 10 g Salt

Babka Filling

- ☐ 100 g Brown Sugar
- ☐ 20 g Bread Flour
- ☐ 60 g Butter (unsalted)
- ☐ 2 tsp Pumpkin Pie Spice (see notes for recipe)

Directions

1. Pumpkin Babka Dough
2. In a large mixing bowl, beat the eggs and then add the pumpkin puree and sourdough starter. Whisk together to form a smooth batter.
3. On top of the pumpkin puree mixture, add the bread flour, melted butter and salt. Bring this together into a dry, shaggy dough. Cover with an elastic food cover and allow to rest for around 30 minutes.
4. After 30 minutes, tip the dough onto a clean surface and knead until it's silky and elastic.
5. Once the dough is sufficiently kneaded, place it back into the bowl and cover. Allow the dough to bulk

☐ 1 Egg (to egg wash dough before baking)

Sugar Syrup

☐ 60 g Sugar

☐ 60 g Water

ferment at room temperature until it's risen around 50%.

6. Shaping & Filling the Sourdough Babka

7. Before you shape the dough, you'll need to mix the filling. Mix the filling ingredients together in a small bowl. Set aside until you're ready to shape the dough.

8. Once the sourdough pumpkin babka dough is risen around 50%, tip the dough out onto a clean surface and push out into a rectangle that measures around 16" x 8" (it really doesn't have to be exact).

9. Spread the filling you prepared earlier over the whole rectangle, leaving a 1" border on one of the long sides.

10. Roll the dough up into a log, finished on the side with the border of dough you left unfilled. Tuck the seam underneath the log.

11. Take a dough scraper or bench knife and slice the log in half length ways, leaving a small section still attached at one end.

12. Now twist the two lengths of dough into a rope, twisting it so that the filling is swirled around the dough.

13. Roll each end up so that the dough forms an "S" shape and carefully lift it into your chosen loaf pan.

14. Place an elastic food cover over the pan and allow the dough to rise up (around 50%) so that it fills the tin.

15. While the sourdough pumpkin babka is proofing, make a simple sugar syrup by placing the sugar and water in a small saucepan and heating until the syrup is just boiling, Turn down the heat and let it simmer for around 5 minutes, moving the syrup around the pan occasionally. Once the syrup starts to thicken, remove

from the heat and place into a bowl to cool.

16. Baking Sourdough Pumpkin Babka

17. When the dough is sufficiently proofed, preheat your oven to 180C (350F). Lightly beat an egg with a splash of water and brush it all over the dough. Bake for around 40 minutes, or until the sourdough pumpkin babka is golden brown and a skewer comes out clean.

18. Once the babka is cooked through, remove from the oven and allow to cool for around 10 minutes in the pan.

19. Carefully remove the sourdough pumpkin babka from the pan and place onto a wire rack. Brush the sugar syrup all over the babka, even on the sides. Use as much of the sugar syrup as you can.



Sourdough Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 20 mins | **Cook time:** 45 mins

Ingredients

1/2 cup butter (softened) or coconut oil (113 g)
2 tbs honey or sugar (42 g for honey or 24 g for sugar)
1 tbs salt (17 g)
1 cup starter, active and bubbly (227 g)
2 1/2 cups water (590 g)
8 cups all purpose flour (1120 g)*

Nutrition

Amount per serving
Serving size: 1
Calories: 238

Directions

1. To a stand mixer, add all of the ingredients. I like to add the flour last, so I can add a bit less or more depending on my starter's hydration.
2. Knead until dough is stretchy and smooth. You want it to pull away from the sides of the mixing bowl and be smooth and elastic – about 10 minutes. It should pass the windowpane test.
3. Allow to bulk rise for 10-12 hours in a warm place like on top of a stove or refrigerator.
4. Divide in two equal parts.
5. Shape by rolling the dough flat into a rectangle and rolling it up.

Total Fat: 6g
Saturated Fat: 5g
Cholesterol: 0mg
Sodium: 319mg
Total Carbohydrate: 40g
Dietary Fiber: 1g
Sugars: 2g
Protein: 5g

6. Add to parchment lined or buttered loaf pans.
7. Second rise for 2-4 hours at room temperature, or until doubled.
8. Bake at 375 for 45 minutes, or until golden on top. You can add an optional egg wash for more browning.
9. Allow to cool completely before slicing.



Sourdough Sausage Balls

Appetizer • Bread sourdough, Pork • Vicky Fairbanks
www.pantrymama.com

Serving size: 55 Balls | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

150 g All Purpose Flour
20 g Baking Powder ((1.5
tbsp))
1 tsp Salt ((5g))
1 tsp Pepper ((3g))
1 tsp Dried Parsley ((can sub
for chives or other herb of
your choice))
1 tsp Garlic Powder
1 tsp Onion Powder
500 g Pork Sausage ((or hot
sausage or beef sausage))
100 g Parmesan Cheese
((finely grated))
300 g Sharp Cheddar Cheese
((aged cheddar, grated))

Directions

1. Preheat your oven to 185C (365F) and line two baking trays with parchment paper.
2. Add the all purpose flour, baking powder, salt, pepper, dried parsley, garlic powder and onion powder to a large mixing bowl and mix well to ensure all of the spices are well distributed through the all purpose flour.
3. Now, add the pork sausage, parmesan cheese, sharp cheddar cheese, sourdough starter and melted butter to the same bowl and mix all of the ingredients through with the flour mixture. I find it easiest to use my hands for this, but you can of course use a wooden spoon or spatula if you prefer. The mixture will be quite dry and crumbly - but don't panic, that's what it's meant to be like.

150 g Sourdough Starter ((or
sourdough starter discard))
60 g Butter ((Melted))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 78
Total Fat: 6g
Saturated Fat: 3g
Cholesterol: 16mg
Sodium: 253mg
Total Carbohydrate: 3g
Dietary Fiber: 0.1g
Sugars: 0.04g
Protein: 4g

4. Use a tablespoon or cookie scoop to roll the mixture into balls (I made mine around 25g each).

5. Place the balls on the baking trays you prepared earlier leaving a little space between each.

6. Bake for 20 minutes at 185C (365F). They will be a little crunchy on the outside and nice and moist in the middle.

7. Serve the sourdough sausage balls with your favorite dip!



Sourdough Stollen Recipe - The Pantry Mama

Appetizer • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 10 slices | **Prep time:** 50 mins | **Cook time:** 40 mins

Ingredients

Stiff Sweet Levain

☐ 60 g Sourdough Starter

☐ 60 g Water

☐ 120 g Bread Flour

☐ 20 g Sugar (white, fine)

Dried Fruit

☐ 35 g Spiced Rum (Captain Morgan's, Kraken etc)

☐ 80 g Raisins (or sultanas)

☐ 30 g Mixed Peel

☐ 70 g Dried Apricots
(roughly chopped)

☐ 30 g Dried Cranberries (or
dried blueberries)

Stollen Dough

Directions

1. Preparing the Levain

2. This levain should be prepared the night before. Add the flour, water, sugar and sourdough starter to a jar and mix thoroughly. Set aside to peak.

3. Preparing the Dried Fruit

4. Add all of the dried fruit to a mixing bowl and add the spiced rum. Stir well to coat all of the fruit. Cover with plastic and set aside overnight.

5. Preparing the Sourdough Stollen Dough

6. Add the sugar, buttermilk, milk and egg to a large mixing bowl and whisk well to combine and dissolve

- ☐ 260 g Stiff Sweet Levain (as prepared above)
 - ☐ 350 g Bread Flour (or all purpose flour)
 - ☐ 245 g Dried Fruit (as prepared above)
 - ☐ 1 Egg (approx. 70g)
 - ☐ 75 g Buttermilk
 - ☐ 75 g Milk
 - ☐ 30 g Sugar
 - ☐ 5 g Salt
 - ☐ 100 g Butter (softened at room temp, I've used salted butter)
- Other Inclusions and Toppings
- ☐ 250 g Marzipan (see notes)
 - ☐ 1 tsp Cinnamon
 - ☐ ½ tsp Nutmeg
 - ☐ 250 g Powdered Sugar (for rolling the baked Stollen in)

the sugar.

7. Now add the stiff sweet levain to the liquid and use your whisk to break up the levain as best you can, allowing it to soften in the other liquid.

8. On top of that add the bread flour and salt and bring together into a stiff dough. Cover with plastic and set aside for around one hour.

9. Tip the sourdough stollen dough out onto the counter top and add a little of the butter. Knead this in, before adding more, until all the butter has been kneaded into the dough. This can be difficult if you're not used to working with enriched doughs. You can use a stand mixer to perform this step if you prefer.

10. It is very similar to kneading butter into sourdough brioche dough.

11. Once the butter is fully incorporated in the dough, allow the dough to rest for around 10 minutes (you can leave it on the counter, just pop the bowl over the top so it doesn't dry out).

12. Now, gently knead in all the boozy dried fruit. The fruit should have absorbed all the rum, so there won't be any excess liquid to worry about. Don't worry if the dough tears a little, leave it to rest for 10 minutes, then knead again.

13. When you're happy that all the fruit has been incorporated into the dough, pop the dough back into the bowl and cover. Allow to bulk ferment at room temperature until the dough has risen around 50%.

14. Don't worry about the dough containing butter milk, egg, milk and butter. It's perfectly safe to leave it out at room temperature.

15. Once the dough has risen to around 50%, it's time to shape the dough and add the marzipan and cinnamon and nutmeg.

16. Shaping Sourdough Stollen

17. Tip the dough out of the bowl onto the counter so the sticky side is on top. If you're making one large stollen, then leave the dough as is, but if you would prefer two smaller stollens, divide the dough into two equally weighted pieces.

18. Gently pull each piece of dough out into a rough rectangle. Mold the marzipan into two long cylinders, the same length as your dough and lay off centre on the long side of each piece dough.

19. Sprinkle the dough with cinnamon and nutmeg if desired.

20. Roll each rectangle of dough into a long roll (similar to when you make sourdough cinnamon rolls). Start on the side where you've laid the marzipan and roll, tucking the bottom seam under, along with the ends. You want to completely conceal the marzipan so that it doesn't leak out in the oven.

21. Transfer each stollen to a baking tray lined with baking paper and cover with a damp kitchen towel. Allow the stollen to proof at room temperature until the dough has risen around 50% again.

22. When you're ready to bake the stollen, preheat the oven to 175C (350F).

23. When the oven is at temperature, bake the sourdough stollen for around 45 minutes (or until it is golden brown).

24. Remove the baked sourdough stollen from the oven and allow to cool for a bit before brushing it all over with melted butter (a pastry brush is perfect for this).

25. Once it's cooled for around an hour, brush it again with butter and then place into a container full of

powdered sugar. Lightly roll the stollen around in the powdered sugar until it's completely and evenly covered on all surfaces.

26. Now, wrap your stollens in a piece of aluminum foil and allow them to mature for at least 24 hours before you try them (it's worth the wait I promise).

27. Notes

28. Marzipan - I have used store bought Marzipan in my sourdough stollen. You can omit the marzipan if you don't like it. Divide the 250g portion into 2 pieces if you're making 2 smaller stollens.

29. Rum - if you don't want to use alcohol, you can soak the dried fruit in the same amount of orange juice or apple juice.

30. Butter - I've used salted butter in this recipe, you can use unsalted if you prefer.



Sourdough Stuffing

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 40 mins

Ingredients

1 small round sourdough bread (1 pound)
1 stick salted butter
3 stalks celery, chopped
1 medium onion, chopped
1 Tbsp chopped fresh sage or 1 tsp dried
1 Tbsp chopped fresh thyme or 1 tsp dried
3 cups homemade chicken broth
2 large eggs
2 tsp salt
1/2 teaspoon pepper

Directions

1. Prepare and bake homemade sourdough bread, if making from scratch.
2. Preheat the oven to 350 F.
3. Add half of the butter to a baking dish (or cast iron skillet) and place in the oven to melt.
4. Cut the crusty sourdough bread into 1-inch cubes.
5. Take out the baking dish from the oven and toss the melted butter with the bread.
6. Bake for 20 minutes, stirring halfway in between so the bread cubes don't get burnt, but rather get nice and toasty.

Nutrition

Amount per serving

Serving size: 1

Calories: 155

Total Fat: 13g

Saturated Fat: 8g

Cholesterol: 79mg

Sodium: 1098mg

Total Carbohydrate: 7g

Dietary Fiber: 1g

Sugars: 2g

Protein: 3g

7. Dice onions and celery.

8. Sauté onions and celery over medium heat in a skillet with the remaining butter until they are a little soft, around 5-10 minutes.

9. Add salt and pepper.

10. Pull the toasted bread out of the oven.

11. In a large bowl, add bone broth and eggs and whisk together.

12. Add the vegetable mixture and herbs to the broth mixture and mix well.

13. Pour the broth and vegetable mixture over the toasted bread and let it sit for 10 minutes to allow bread to soak up the eggs and broth.

14. Bake for 25-30 minutes, until it starts to turn golden brown.



Sourdough Zucchini Bread

Appetizer • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 2 Loaves | **Prep time:** 25 mins | **Cook time:** 50 mins

Ingredients

170 g Butter (room temp)
250 g Sugar
2 Eggs (room temp)
200 g Sourdough Starter
2 tsp Vanilla
300 g Zucchini (Shredded
(weigh the zucchini first, then
squeeze out the excess
moisture))
390 g All Purpose Flour
6 g Baking Powder (1 tsp)
10 g Baking Soda (1 tsp)
5 g Salt (1/2 tsp)
2 tsp Cinnamon (or as much
as you'd like)
1/2 tsp Ginger (or as much as

Directions

1. Preheat your oven to 350F (175C).
2. Prepare 2 loaf pans by coating the inside of each generously with butter (I do this even if my loaf pans are non stick). See notes for pan sizes.
3. Cream the butter, sugar and eggs until light in color and nice and fluffy. It's best to use a stand mixer or hand mixer for steps 3 and 4 - you'll get the best result from your zucchini bread.
4. Now add sourdough starter and vanilla to the creamed butter, sugar and eggs and beat until well combined.
5. Now add all the dry ingredients and shredded

you'd like)
1/2 tsp Nutmeg (or as much
as you'd like)

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2001
Total Fat: 76g
Saturated Fat: 46g
Cholesterol: 346mg
Sodium: 3283mg
Total Carbohydrate: 301g
Dietary Fiber: 9g
Sugars: 130g
Protein: 31g

zucchini (make sure you've squeezed the moisture out) into a separate bowl and mix until well combined and the zucchini is coated in flour.

6. Now add the wet ingredients into the bowl with the dry ingredients and fold gently until combined - try not to over mix it!

7. Now pour the mixture into two loaf pans that have been well greased with butter (I put 630g of mixture into each tin).

8. Bake the sourdough zucchini bread for around 50 minutes at 350F (175C) (the time really depends on your oven). Insert a skewer into the middle of the bread - if it comes out clean, they're ready to come out of the oven.

9. Allow the sourdough zucchini bread to cool in the tins for 10 to 15 minutes before removing them and placing on a wire rack to cool.



All Purpose Flour Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 520 g All Purpose Flour
- ☐ 320 g Water
- ☐ 50 g Sourdough Starter
- ☐ 10 g Salt

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large ceramic or glass bowl.
3. Glass is always good as you can see what's happening underneath your dough. This recipe is based on you having an active starter that you have fed a few hours before starting your bake.
4. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
5. I find a dough scraper the easiest way to mix it as you can keep the sides of bowl clean.

6. The dough will be fairly shaggy and only just brought together.

7. Cover your bowl with cling film or a damp tea towel and let it sit for around 10 minutes.

8. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.

9. Forming Up The Dough

10. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

11. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

12. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

13. Stretch & Fold - Creating Structure

14. Over the next few hours you need to create some structure for your dough by "stretching and folding".

15. Aim to do around 4-6 sets of stretches and folds.

16. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

17. Bulk Ferment

18. Once you've finished your stretch and folds, place

the cling film or damp tea towel back over your dough and let it rest and ferment (a plastic cover is a better option for this stage).

19. See notes below for more info on this step.

20. Shaping The Dough

21. Once your dough has finished it's first ferment, it's time to shape it into either a boule or a batard.

22. You'll need to flour your counter top with rice flour for this (we use rice flour because it has no gluten but semolina is also a great option). Try to be quite sparing with the rice flour, you only need a very light dusting.

23. Use a silicone dough scraper to gently ease the dough out of the bowl. You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

24. You can either shape your dough into a batard (oblong) or a boule (round). You'll find instructions for shaping your dough in the notes section.

25. You will need a banneton to put your dough into. If you do not have a banneton, then a bowl or basket lined with a floured tea towel is perfectly fine. Make sure your bowl isn't too big though, you want your dough to retain some shape.

26. Whatever you're using needs to be liberally floured with your rice flour. If you're using a banneton - liberally sprinkle it with rice flour. If you're using a cloth or tea towel, rub the flour into it to ensure it becomes non stick.

27. Placing Into A Banneton

28. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top - this way the top of your dough will get the pretty

lines from the banneton.

29. If you're using a cloth or tea towel in a bowl it's ok to put your dough with the smooth side up. Just make sure the dough is tight.

30. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

31. Cold Ferment

32. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

33. I use a large plastic bag to cover it - I just reuse it each time.

34. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

35. Preparing To Bake

36. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

37. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

38. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

39. Bake Time!

40. Now it's time to bake!

41. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

42. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven.

43. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

44. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

45. If you want to you can spritz your dough with extra water before you put the lid on.

46. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

49. Finishing The Bake

50. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Chocolate Sourdough Bread - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour
 - ☐ 360 g Water (can increase by 20 to 30g if you wish, especially if you increase the amount of cocoa powder)
 - ☐ 100 g Sourdough Starter (or chocolate sourdough starter)
 - ☐ 10 g Salt
 - ☐ 50 g Sugar (white sugar)
 - ☐ 150 g Semi-Sweet Chocolate (dark chocolate, chopped or grated)
 - ☐ 30 g Cocoa Powder
- Optional Ingredients
- ☐ 10 g Dark Malt Powder (for

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter, sugar, cocoa powder and water into a large ceramic or glass bowl.
3. Mix these together until they are all dissolved in the water. Then add your flour (and dark malt powder if you are going to use it) and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.
5. Forming Up The Dough
6. After the dough has been through autolyse you need

darker color)

to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. Bulk Ferment

14. Once you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage). You want the dough to double. You can find more information on bulk fermentation [here](#).

15. Shaping The Dough

16. Once your dough has finished its first ferment, it's time to shape it and add the chopped chocolate. Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton.

17. Right, let's shape that dough.

18. Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of chopped chocolate over the dough. As you shape it into a batard or boule, keep sprinkling the chocolate on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard [here](#).

20. When you have finished shaping, the chocolate should be neatly tucked inside the dough.

21. Placing Into A Banneton

22. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top.

23. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

24. Cold Ferment

25. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

26. I use a large plastic bag to cover it - I just reuse it each time.

27. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold

ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

28. Preparing To Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. Bake Time!

33. Now it's time to bake!

34. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

35. Make sure that you make the baking paper big enough to use the edges as a handle to lower to dough into your Dutch Oven.

36. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

37. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

38. If you want to you can spritz your dough with extra water before you put the lid on.

39. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

42. Finishing The Bake

43. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Double Chocolate Sourdough Muffins - Little Spoon Farm

Dessert • Bread sourdough, Cookie • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 16 muffins | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

2 cups (240 g) all purpose flour
½ cup (45 g) cocoa powder regular or dark
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon (5 g) salt
½ cup (125 g) unfed sourdough starter
½ cup (120 g) avocado oil or vegetable oil
1 cup (200 g) granulated sugar
2 large eggs

Directions

1. Preheat the oven to 425°F (218°C) and place the oven rack in the center position. Line a muffin tin with paper liners.
2. In a large mixing bowl, whisk together 2 cups AP flour, ½ cup cocoa powder, ½ teaspoon baking soda, 2 teaspoons baking powder and 1 teaspoon salt. Set the bowl aside.
3. In a separate bowl mix the wet ingredients. Use a whisk to combine the ½ cup of oil, 1 cup sugar, 2 eggs, ¾ cup sour cream, ¼ cup milk, 2 teaspoons vanilla extract and ½ cup of sourdough starter discard. Mix until the ingredients come together and are smooth.

¾ cup (185 g) sour cream
2 teaspoons (10 g) vanilla
extract
¼ cup (60 g) milk
1 ¾ cups (315 g) semi-sweet
chocolate chips

4. Pour the wet ingredients into the bowl with the dry ingredients and mix the batter until it just comes together. Do not over mix the batter. Add the chocolate chips and stir until they are evenly distributed in the batter.

5. Use an ice cream scooper to fill the liners. The batter should come to the top of the liner for bigger muffins. Sprinkle a few chocolate chips on top of each one if you want even more chocolate flavor!

6. Bake the muffins for the first 5 minutes at 425°F (218°C) in the preheated oven. Lower the oven temperature to 350°F (176°C) and continue to bake the muffins for an additional 15-18 minutes. A toothpick inserted into the center should come out clean when they are done.

7. Remove the muffins from the oven and allow them to cool completely in the muffin tin.



Fluffy Sourdough Cinnamon Rolls

Breakfast • Bread sourdough • Breakfast
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 1 hour | **Cook time:** 25 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm (37C))
7 g Salt
1 Egg ((approx. 45g))
80 g Sugar (Caster/Fine Sugar)
50 g Butter (Room Temp)
5 g Vanilla Extract
100 g Butter (Cold)
100 g White Sugar (Caster/Fine)
100 g Brown Sugar (Light or Dark)
15 g Cinnamon (ground)

Directions

1. To make the dough
2. Warm the milk to around 37C. Add the warm milk and sugar to the bowl of your stand mixer and mix until the sugar has thoroughly dissolved. You can just warm the milk in the microwave before putting into your stand mixer bowl. You just don't want cold milk in your dough as it will take forever to rise!
3. Now add your sourdough starter, egg, vanilla, salt and flour and use your stand mixer to knead into a rough dough. This shouldn't take too long (around 2 to 3 minutes). Leave the dough to rest in the stand mixer bowl for around 30 minutes.
4. Add the butter and knead into the dough until the dough is smooth and fairly elastic. You may need to

125 g Cream Cheese (Block - not spreadable)
25 g Butter (Cold)
100 g Powdered Sugar
5 g Vanilla Extract
1 pinch Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 440
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 58mg
Sodium: 382mg
Total Carbohydrate: 66g
Dietary Fiber: 2g
Sugars: 33g
Protein: 7g

increase the speed of your stand mixer to allow the butter to be incorporated (see notes below).

5. Transfer to the dough to a bowl and allow to ferment. You want the dough to rise a little (around 30%) and feel soft to the touch. This needs to happen at room temp - not in the fridge.

6. Once the dough has finished bulk ferment, you will need to fill and shape the cinnamon rolls.

7. Rolling and Filling the Dough

8. Before you roll out the dough you need to make the filling. Add brown sugar, white sugar, cinnamon and butter to a stand mixer and mix until it resembles wet sand. Set aside while you roll out the dough.

9. Turn the dough out on to the counter. It shouldn't be sticky and be easy to handle. Do not use flour when rolling out the dough.

10. Gently roll the dough out into a rectangle. 60cm x 30cm is a good size to aim for. It doesn't have to be perfect, but the bigger you can get it, the more perfect cinnamon sugar swirls you will get.

11. Spread the filling all over the dough, leaving a 10cm gap on one of the long edges. You need to leave a gap so that dough will stick to itself when you roll it.

12. Once the filling is spread, roll the dough into a log, starting on the opposite long edge to the gap you've left.

13. Roll the dough into a tight log, using the unfilled dough to seal the log. You can spray a little water on the part where the dough joins if you want to - but the dough should stick to itself without it. Lay the log out with the seam underneath.

14. Cut the log into approximately 12 pieces (you can measure and divide by 12 if you want them to look

even - or just go freehand if you're not too fussed). Using dental floss to cut them will help you keep their shape and give the cinnamon rolls a flat surface.

15. Place the rolls into a cast iron skillet lined with baking paper (I've used a 12" skillet). Face all the seams inwards so that they don't unravel. If you don't have a cast iron skillet, a baking tray or casserole dish is perfectly fine. They don't have to touch as they will once the dough is puffy.

16. Second Rise

17. Cover the skillet containing the rolls with a tea towel or plastic wrap and allow the dough to rise. The dough is enriched, so it will take a little longer than normal (especially since we are dealing with sourdough). Once the dough is puffy, you can bake them straight away - or see baking timeline above to extend the second rise and hold them in the fridge overnight.

18. Baking

19. Once the rolls are puffy and have taken up the room in the skillet, it's time to bake them. Preheat your oven to 180C/356F.

20. Bake rolls for 20 minutes at 180C/356F. Keep an eye on them though as they will burn easily due to the sugar.

21. Once they're finished baking, leave them to cool in the skillet for around 30 minutes before taking them out.

22. Once they're out of the oven, you can brush them with butter to give them a nice glaze. You can leave them unbuttered if you prefer. The butter will give them a nice shine.

23. Vanilla Cream Cheese Frosting

24. Add cream cheese, butter, powdered sugar, vanilla and salt to your stand mixer. Beat the frosting until it's thick and glossy. Store in the fridge until ready to use.

25. Once the rolls have cooled a little (I leave it about 30 minutes) smother them in the vanilla cream cheese frosting. You can use a vanilla glaze or even just dust them in icing sugar if you prefer.



Fried Sourdough Donuts with Vanilla Glaze

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 Donuts | **Prep time:** 1 hour | **Cook time:** 4 mins

Ingredients

100 g Sourdough Starter
180 g Buttermilk ((see notes for milk alternative))
3 Egg Yolks
40 g Sugar
400 g Bread Flour
60 g Butter
5 g Salt
125 g Powdered Sugar
30 g Milk
5 g Vanilla Extract

Nutrition

Amount per serving

Directions

1. The easiest way to make sourdough donuts is using a stand mixer - but it is totally possible to do this recipe by hand. For this reason, I've included 3 different versions of instructions to mix & knead the dough.

2. MIX & KNEAD USING A STAND MIXER - it's so easy to make this dough using your stand mixer. Add the sourdough starter, buttermilk, egg yolks and sugar to the bowl of your stand mixer. Mix on low speed (with the paddle attachment) until all of the ingredients are well combined. Change to the dough hook attachment, then add the bread flour, butter and salt to the liquid ingredients and knead using your dough hook until a soft, elastic dough forms. The dough will be tacky, but not sticky and shouldn't stick to your fingers. MIX & KNEAD USING A THERMOMIX - add all ingredients to the bowl and use the knead function to knead for

Serving size: 1 serving
Calories: 292
Total Fat: 8g
Saturated Fat: 4g
Cholesterol: 74mg
Sodium: 253mg
Total Carbohydrate: 49g
Dietary Fiber: 1g
Sugars: 17g
Protein: 7g

around 4 to 5 minutes or until the dough is soft and elastic. It should be tacky, but not sticky. MIX & KNEED BY HAND - mixing by hand takes a little elbow grease, but it's totally doable. Don't be frightened when you add the butter, it will look like a mess, but with lots of kneading, the butter will go into the dough. To a large mixing bowl, add the sourdough starter, buttermilk, egg yolks and sugar. Use a whisk to whisk the ingredients until they form a foamy batter and the sugar is dissolved. Add the bread flour and salt to the liquid ingredients and use a spatula to bring the ingredients into a shaggy dough. Tip the dough out onto the counter and knead for around one to two minutes, or until the dough starts to become smooth and supple. Allow the dough to rest for around 5 minutes, then add the butter in small amount, kneading until it's all absorbed into the dough. The dough should be soft and elastic. It will be tacky, but not sticky and shouldn't stick to your fingers once it's kneaded sufficiently.

3. Once the dough has been kneaded using whatever method you prefer, place the dough back into a bowl and cover with plastic wrap or an elastic food cover. Allow the dough to bulk ferment at room temperature until it rises by around 50%.

4. Once the dough has risen, tip it out onto the counter and roll it out into a rough rectangle/square - around 25cm x 25cm (10" x 10").

5. Use a donut cutter to cut out your donuts (dip the cutter into flour first). If you don't have a donut cutter a glass, wide mouth jar or even a biscuit cutter is a good alternative. If you want donuts that you can fill, it's best to use a biscuit cutter to get the round shape without the hole. I don't use the donut holes, I add them back into the dough when I re roll it to cut out more donuts.

6. Place the cut donuts onto a cookie sheet or board lined with parchment paper and cover with a damp cloth. Allow them to proof until they're full and puffy.

7. When you're ready to fry the donuts, heat up your oil

to 180C (approx. 350F). I have used a deep fryer which regulates the temperature for me. You can use a Dutch Oven or skillet filled with oil if you don't have a deep fryer (see notes on type of oil to use below).

8. Add the donuts to the oil in batches - around 3 or 4 at a time. Fry for around 2 minutes on each side before removing from the oil and draining on some paper towel. If you are using cinnamon sugar to coat, you'll want to dip them straight into this out of the oil.

9. When the donuts have cooled a little bit, mix the glaze ingredients together and stir until smooth. Dip each donut into the glaze and then onto a wire rack to allow the glaze to set.



Glazed Sourdough Donuts

Breakfast • Bread sourdough • Vicky Fairbanks
madeinmotherhood.com

Serving size: 12 servings | **Cook time:** 15 mins

Ingredients

1 cup 100% hydration
sourdough starter (250g)
1/2 cup whole milk (115g)
1 large egg
1/4 cup raw cane sugar (55g)
1/4 cup melted unsalted
butter (50g)
1 tsp vanilla (3g)
1 tsp salt (4g)
2 1/4 cup organic bread flour
(290g)
2 cups powdered sugar
1/4 cup whole milk
1-3 cups coconut oil for
frying

Directions

1. Mix the Dough
2. In a Large bowl, whisk together the sourdough starter and milk until the starter is fully dissolved.
3. Add in the egg, sugar, melted butter, and vanilla until everything is well incorporated.
4. Next, sift in your flour and salt and mix until no lumps remain.
5. Strengthen the Dough
6. After mixing, cover the dough with a damp cloth and allow it to rest for 30 minutes.

7. After the rest period, uncover the dough and knead in a stand mixer with a dough hook on medium speed for 12 minutes, or until the dough pulls away from the sides of the bowl. If working without a stand mixer, perform stretch and folds to develop the gluten and strengthen the dough. For instructions on how to stretch and fold [click here](#).

8. Bulk Rise

9. Cover the bowl with a damp cloth and allow the dough to rise overnight for 8-10 hours at 70°F(21°C). This will take more or less time depending on the temperature of your home. When the dough is ready it will be light, airy, and have doubled in size.

10. Roll and Cut

11. Turn the dough out onto a well floured surface. Use a rolling pin to roll the dough into 1/2" thickness. If the dough resists being rolled, allow it to relax for 10 minutes and try again.

12. Use a 2 3/4" biscuit cutter to cut out the donuts. Gather and scraps and allow them to rest for 30 minutes. This will allow you to re-roll the dough and cut more donuts.

13. Take a cut donut and pierce the center with a chopstick or skewer. Spin the dough around the chopstick until the center hole has stretched to a 1" width. Alternatively, pierce a hole and use your fingers to stretch the dough and form a donut shape.

14. Second Rise

15. Place the donuts on a parchment lined surface 2" apart and cover them with a damp cloth. Allow the donuts to rise at room temperature for about 2 hours, or until they have risen by 50% of their original size. See below tip for speeding up second rise.

16. Instructions for Baked Sourdough Donuts

17. After the donuts have risen, preheat the oven to 350°F(180°C). Transfer the parchment paper and donuts onto a large baking sheet. Bake on the center of the oven for 13-15 minutes.

18. Instructions for Fried Sourdough Donuts

19. Heat 1" of coconut oil in a deep sided frying pan over medium heat until it reaches 350°F(180°C). The amount of oil needed will vary based on the size of your pan. I recommend starting with one cup and adding more if needed.

20. Add a few donuts to the oil at a time, and heat for one minute, or just until the bottoms begin to turn golden in color. Flip the donuts and heat the other side for one minute or until they begin to turn golden in color.

21. Transfer the cooked donuts to a cooling rack lined with paper towels to soak up excess oil.

22. Glaze

23. Mix the glaze together at the end of second rise just before you plan to cook the donuts. In a small bowl stir together the milk and powdered sugar until you have a thin runny mixture with no lumps.

24. After cooking, allow your donuts to cool for a few minutes and then dip one side into the glaze. Place the freshly glazed donuts glaze side up on a drying rack, and allow the glaze to set for 10 minutes before serving.

Notes

1 dough multiple doughnuts. I'm keeping my dough in a covered metal bowl and bottom shelf of my refrigerator is so cold dough keeps multiple days without overfermenting so I can use the same dough several times to make partial batches. Frosted with a

chocolate ganach or simple cream cheese frosting
warm so it melts . Filled with strawberry thickened
strawberry freezer jam and a basic pastry cream
(recipe link for dough in comments)



High Hydration Sourdough Bread Recipe - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour 100%
- ☐ 400 g Water 80%
- ☐ 100 g Sourdough Starter (active and bubbly, recently fed) 20%
- ☐ 12 g Salt 2%

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large mixing bowl.
3. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with an elastic food cover or plastic wrap and let it sit for around 1 hour. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.
5. Forming Up The Dough

6. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-25 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cover back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. This is high hydration sourdough so the dough will more slack than you're used to (if you've been making sourdough bread at a lower hydration).

14. Bulk Ferment

15. Once you've finished your stretch and folds, cover the dough with a plastic cover and allow it to ferment at room temperature until it doubles. Remember this is a high hydration dough, so it will not take as long as you might normally be familiar with. You can find more information on understanding when bulk fermentation is finished [here](#).

16. Shaping The Dough

17. Once your dough has finished its first ferment, it's time to shape it into either a boule or a batard. I find it easier to shape higher hydration dough into a batard, but you should do whatever you're comfortable with.

18. Use a dough scraper to gently ease the dough out of the bowl (I highly recommend using a dough scraper for high hydration sourdough bread). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. You can see a video of me shaping a sourdough batard [here](#).

20. You will need a proofing basket or container to put your dough into.

21. Whatever you're using needs to be liberally floured with rice flour or semolina.

22. Placing Into A Proofing Container

23. Once the dough is shaped into a batard, place it into your proofing basket or container smooth side down, so your seam is on the top.

24. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

25. Cold Ferment (optional)

26. Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge.

27. Try to leave it in the fridge for a minimum 5 hours. Ideally, you want to leave it around 12 to 24 hours for full flavor.

28. Preparing to Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets hot. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge (or counter) until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of parchment paper or silicone sling if using.

33. Gently score your bread with a clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

34. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the silicone sling or parchment paper as a handle. Put the lid on and place into the hot oven.

35. BAKE TIME:

40 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

38. Finishing The Bake

39. When you remove your dough from the oven, carefully remove it from the oven as soon as possible and place on a wire rack to cool.



High Protein Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 SLICES | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

500 g Bread Flour
350 g Water ((can increase by 20 to 30g if you wish))
100 g Sourdough Starter
10 g Salt
150 g High Protein Nut & Seed Mix ((see notes for specific ingredient breakdown))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 190
Total Fat: 1g

Directions

1. Autolyse - Premixing The DoughWeigh out your sourdough starter and water into a large ceramic or glass bowl. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
2. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.
3. Forming Up The DoughAfter the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly

Saturated Fat: 0.1g
Sodium: 390mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 0.2g
Protein: 6g

sticky but as you bring it into a ball, it will become smoother and shinier.

4. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

5. Stretch & Fold - Creating StructureOver the next few hours you need to create some structure for your dough by "stretching and folding". Aim to do around 4-6 sets of stretches and folds. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

6. Bulk FermentOnce you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage).See notes below for more info on this step.

7. Shaping The DoughOnce your dough has finished its first ferment, it's time to shape it and add the high protein nut and seed mix.Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton. Then add a handful of the nut and seed mix to the banneton as well (this means that it will stick to the top of the dough once it's placed on top).Right, let's shape that dough.Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of the nut and seed mix over the dough. As you shape it into a batard, keep sprinkling the nut and seed mix on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard here.When you have finished shaping, the nut and seed mix should be neatly tucked inside the dough.

8. Placing Into A BannetonOnce the dough is shaped,

place it into your banneton smooth side down, so your seam is on the top. The nut and seed mix you placed in the bottom of the banneton will stick to the top of the dough while it proofs. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

9. Cold Ferment Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge. I use a large plastic bag to cover it - I just reuse it each time. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours.

10. Preparing To Bake Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/ 450F. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

11. Bake Time! Now it's time to bake! When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven. Gently score your bread with a lame, clean razor blade or knife. You can find my full guide on how to score sourdough bread [here](#). Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven. BAKE TIME: 30 Minutes with the lid on at 230C/450F plus 10-15 Minutes with the lid off at 210C/410F

12. Finishing The Bake When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Homemade Sourdough Bread, Step by Step

Side Dish • Bread sourdough • Vicky Fairbanks
alexandracooks.com

Serving size: 1 loaf | **Prep time:** 18 hours | **Cook time:** 45 mins

Ingredients

50 – 100 g (1/4 – 1/2 cup)
bubbly, active starter — I
always use 100 grams, see
notes above
375 g (1 1/2 cups plus 1 tbsp)
warm water, or more, see
notes above
500 g (4 cups plus 2 tbsp)
bread flour
9 to 12 g (1.5 – 2.5
teaspoons) fine sea salt, see
notes above

Directions

1. Whisk the starter and water together in a large bowl with a fork or spatula. Add the flour and salt. Mix to combine, finishing by hand if necessary to form a rough dough. Cover with a damp towel and let rest for 30 minutes.
2. After 30 minutes, grab a corner of the dough and pull it up and into the center. Repeat until you've performed this series of folds 4 to 5 times with the dough. Let dough rest for another 30 minutes and repeat the stretching and folding action. If you have the time: do this twice more for a total of 4 times in 2 hours. Note: Even if you can only perform one series of stretches and folds, your dough will benefit. So don't worry if you have to run off shortly after you mix the dough.

3. Cover the bowl with a towel and let rise at room temperature, about 8 to 10 hours at 70°F (21°C) or even less if you live in a warm environment. The dough is ready when it has increased by 50% in volume, has a few bubbles on the surface, and jiggles when you move the bowl from side to side. (UPDATE: In the past I have recommended letting the dough rise until it doubles in volume. If you've had success with this, continue to let the dough double. Recently, I have been stopping the bulk fermentation when the dough increases by 50% in volume, and I feel I am actually getting better oven spring in the end.) (Note regarding timing: If you are using 100 g of starter, the bulk fermentation may take less than 8 to 10 hours. If you live in a warm, humid environment, the bulk fermentation may take even less time. In the late spring/early summer, for example, my kitchen is 78°F and the bulk fermentation takes 6 hours. It is best to rely on visual cues (increase in volume by roughly 50%) as opposed to time to determine when the bulk fermentation is done. A straight-sided vessel makes monitoring the bulk fermentation especially easy because it allows you to see when your dough has truly increased in volume by 50%.)

4. Coax the dough onto a lightly floured surface. Gently shape it into a round: fold the top down to the center, turn the dough, fold the top down to the center, turn the dough; repeat until you've come full circle. If you have a bench scraper, use it to push and pull the dough to create tension.

5. Let the dough rest seam side up rest for 30 minutes. Meanwhile, line an 8-inch (20-cm) bowl or proofing basket with a towel (flour sack towels are ideal) and dust with flour (preferably rice flour, which doesn't burn the way all-purpose flour does). Using a bench scraper or your hands, shape it again as described in step 4. Place the round into your lined bowl, seam side up.

6. Cover the dough and refrigerate for 1 hour or for as long as 48 hours. (Note: I prefer to let this dough proof for at least 24 hours prior to baking. See video for the difference in the crumb of a loaf that has proofed for 6 hours vs one that has proofed for 24 hours. The

original recipe calls for a 1-hour rise, and if you have had success doing that, by all means, keep doing it.)

7. Place a Dutch oven in your oven, and preheat your oven to 550°F (290°C). Cut a piece of parchment to fit the size of your baking pot.

8. Place the parchment over the dough and invert the bowl to release. Using the tip of a small knife or a razor blade, score the dough however you wish — a simple "X" is nice. Use the parchment to carefully transfer the dough into the preheated baking pot.

9. Lower the oven to temperature to 450°F (230°C). Carefully cover the pot. Bake the dough for 30 minutes, covered. Remove the lid, lower the temperature to 400°F (200°C) and continue to bake for 10 – 15 minutes more. If necessary, lift the loaf out of the pot, and bake directly on the oven rack for the last 5 to 10 minutes. Cool on a wire rack for 1 hour before slicing.

10. This loaf will stay fresh up to 3 days stored at room temperature in an airtight plastic bag or container. It freezes beautifully, too.



How to Build a Sourdough Starter from Scratch

Tips • Bread sourdough • Vicky Fairbanks
alexandracooks.com

Serving size: 3 cups

Ingredients

1 small can (192 grams)
pineapple juice, see notes
above
stone-milled flour, see notes
above
Room temperature water, see
notes above

Directions

1. Day 1: Pour the can of juice (roughly 192 grams) into a large bowl or ideally a straight-sided vessel on a tared scale. (A straight-sided vessel allows you to truly see how much your starter is growing. I'm using this Cambro.) Add an equal amount of flour (roughly 192 grams) by weight. Stir the flour and juice together until the flour is absorbed. Cover the vessel. Record the date, time, and measurements — you will forget which day you started if you don't. Let it sit at room temperature for 24 hours.

2. Day 2: Uncover the vessel. Stir the mixture. Re-cover the vessel, and record your work. Let it sit at room temperature for another 24 hours.

3. Day 3: Uncover the vessel. Add 128 grams (1 cup) flour and 128 grams (about 1/2 cup) water. Stir to

combine. Cover the vessel and record your work again. Let it sit at room temperature for 24 hours, stirring once or twice.

4. Day 4: Uncover the vessel. You should see a little action (bubbles) and it should smell pleasant, not unlike a fruity yogurt. Measure out 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Add them to the container. Stir to combine. Cover the vessel. On this day, record your work again, and mark the height of your mixture with tape on the side of your vessel. Let it sit at room temperature for 24 hours, keeping a closer watch this time around. You may see action — rising and bubble formation — within a few hours. If your mixture is in fact rising, let it rise until it nearly doubles in volume; then drop a spoonful of it in water. If it floats, you're in business. Note: Your starter might rise (and possibly fall) while you are sleeping — don't worry if you don't "catch" it at its peak. Continue on with the process.

5. Day 5: At this point, you should be observing some activity in your starter, meaning the starter should have risen slightly (perhaps doubled but perhaps not) and fallen with bubbles transforming from big to small. You'll now take a small portion of this mixture and build a new starter: Transfer 128 grams of the starter to a new jar or vessel, and add 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Stir well to combine, then cover the jar. Mark the height with a rubber band. Let sit at room temperature. Transfer the remaining starter to the fridge — this original mixture is now your sourdough discard and can be used in all sorts of recipes, see notes above. When your new starter doubles in volume, you can do one of three things:

6. Repeat this process: spoon 128 grams of starter into a new vessel and add 128 grams each flour and water. (Transfer the remaining starter to your bucket of discard.) Let the new starter rise until it doubles. Your starter will get stronger with every feeding.

7. Transfer it to the fridge if you need to take a break from the process. You can pick up where you let off when you are ready.

8. Test it out in a sourdough bread recipe.

9. Maintaining your starter: Once you have a strong, active starter on your hands, follow the steps in this post: [How to Feed, Store, and Maintain a Sourdough Starter](#).



Jalapeño Cheddar Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 2 hours | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
8 ounces cheddar
1/2 cup sliced jalapeños (fresh or pickled)

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly. When it is ready, it should be about double in size.
2. In a large bowl, combine warm water and flour until the dough forms. Cover with a damp towel and let the dough rest for 30 minutes.
3. Add sourdough starter to the top of the dough. Dimple in with wet hand.
4. Sprinkle salt on top.
5. Mix the dough with your hands for about 5 minutes to combine all the ingredients well. Cover with a damp towel or plastic wrap while resting.

Amount per serving
Serving size: 1
Calories: 79
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

6. Let rest for 30 minutes.

7. While the dough is in the bowl, grab the edge of the dough firmly and pull up, stretching it upwards. Then place the dough in your hands back into the bowl. Turn the bowl about a quarter turn and do this stretch and fold again, and again one to two more times. This is considered one set of stretches.

8. First 3 sets of stretch and folds – every 15 minutes. During the second stretch and fold, add the sliced fresh jalapeño peppers (or pickled) and shredded cheddar cheese to the middle of the dough.

9. Last 3 sets of stretch and folds – about every 30 minutes.

10. Cover bowl with a wet towel or plastic wrap and allow the dough rest until doubled.

11. Split the dough in half down the middle with a bench scraper. Be really careful not to break those bubbles.

12. Shape the first loaf into a ball by gently spinning it toward you in a circular motion creating tension against the counter. Repeat with the second loaf.

13. Set out 15-20 minutes uncovered.

14. Turn over and shape dough on a clean work surface by folding the two sides over to meet in the middle, and then the other two sides.

15. Transfer to a floured banneton (proofing basket) or bowl with tea towel, seam side up.

16. Cover with a plastic bag and proof for 12-15 hours (or longer) in the refrigerator.

17. Preheat the oven to 500 degrees. Place the dutch

oven with a lid into the oven for 1 hour.

18. Remove bread dough from the fridge and place on a piece of parchment paper.

19. Dust with flour on top to make the scoring pattern stand out more.

20. Score with a razor.

21. Place parchment paper and dough in the dutch oven and place the lid on top. Carefully place the dutch oven into the oven with oven mitts.

22. Bake for 20 minutes at 500 with the lid on.

23. Take the lid off, turn the oven temperature down to 475, and bake for an additional 25 minutes or until browned.



Kate's Soft Sourdough Master Recipe - Venison for Dinner

Side Dish • Bread sourdough
venisonfordinner.com

Serving size: Servings 12 servings | **Cook time:** 45 mins

Ingredients

Pre-Ferment

½ cup sourdough starter it needs to have doubled, but can be falling and needing to be fed, it does not need to be at 'optimal bread baking state'

½ cup warm water

⅔ cups all-purpose flour

Dough

Pre-ferment from above

1 tablespoon butter, coconut oil or olive oil

1 tablespoon honey sub 1 tablespoon honey for 1

Directions

1. I recommend reading the blog post before the recipe, there is some different steps here that may feel confusing, but are explained in the post. Happy Baking!

2. Pre-ferment

3. Mix the pre-ferment of sourdough starter, flour, and water up 8-24 hours before you want to bake. The longer beforehand, the more sour your end product will be. If I plan to mix the dough in the morning, I make it before bed. Cover with plastic wrap or a plastic bag and let sit on the counter.

4. To Make the Dough

tablespoon maple syrup or 2
tablespoon sugar

1 teaspoon salt

$\frac{3}{4}$ cup milk (save buttermilk
from making butter for this if
you have it!) sub non dairy
milk or yogurt/cultured
buttermilk watered down to
to milk consistency.

2 $\frac{1}{4}$ -2 $\frac{3}{4}$ cup all purpose flour

Butter to brush crust after
baking

5. Melt butter, honey, and salt on low in a saucepan. When it's melted and combined, turn off the heat, add your milk, and stir to combine. With a thermometer or your finger, test the temperature of the mixture. By thermometer, it should be no more than 105F. By your finger...you should be able to comfortably hold it in for 10 seconds. If it's not this warm, turn the heat back on to warm it. If I use a heavy bottom pot, there is enough residual heat to heat the milk, if I use something like a thin enamel pot, there isn't.

6. Add the warm liquid to your mixer (or bowl you plan to mix the dough in) and add your pre-ferment.

7. Stir to combine; it's not going to combine super well until you start adding flour.

8. Add your flour, starting on the low end, and mix the dough, adding more flour as needed just until it's combined, but not a cohesive, nice dough.

9. Let sit 15-30 minutes, then knead the dough.

10. This dough takes more kneading than most- my mixer kneads on low for 10 minutes, so if kneading by hand, you're going to knead about 10-15 minutes.

11. If the dough sticks to the bowl or your hands, add a little more flour, but try not to add too much. It's not a stiff dough, it's on the softer side. Try wetting your hands/counter for kneading if it's sticking and you've already added a lot more flour.

12. Bake in One Day Method

13. Cover your dough with plastic wrap or a plastic bag and let rise 2-3 hours until it looks like it's kind of doubled (don't overthink it, as long as it's 1.5'd its original size).

14. Overnight Method (see notes)

15. Cover your dough with plastic wrap or a plastic bag and let sit overnight. It will be gigantic and beautiful in the morning. Skip the second rise with the overnight method. see notes

16. For Bake in One Day Method: Continue as Below

17. Punch your dough down, give it a few kneads. Yes, you are letting it rise twice before shaping. For more on this, read the blog post above the recipe card.

18. Cover with plastic wrap or a plastic bag and let sit 2-3 hours until it's doubled. To test if your dough has doubled, dip your finger in flour and poke the dough. If the dough bounces back- it's got more to give and needs to keep rising. If the dough stays indented, it's given all it has to give and you can proceed.

19. To Shape your Loaf

20. If you're using this recipe for French Bread, Cinnamon Buns, or Normal Buns, this is where you switch over to that recipe. To use as sandwich bread, proceed as follows.

21. Dump your dough onto a lightly floured counter, press out with your hands to make a rectangle roughly the size of your two hands flat, side by side (roughly 6"x10"). Fold the dough like you were folding a piece of paper to go in an envelope, flip seam side down and let rest 10 minutes.

22. This is called a bench rest or par-shape. It helps your dough keep shape in its final shape and your loaf of bread will be taller.

23. After ten minutes, flip the dough seam side up, flatten out to the same size. This part is funny to describe but fold your rectangle so it's now a triangle, and then starting at the point of the triangle roll it inwards. When it's all rolled up, tuck any non-conforming parts in to make it a good size to fit in your loaf pan. Pinch the seam together, flip seam side down onto a piece of parchment paper. Pop it into your loaf

pan.

24. Cover with a tea towel and let rise 2-3 hours, until it's doubled. If your house is like REALLY cold- 60F or lower...I suggest turning your oven on for a minute or two (put a cast iron pan in there to hold some heat!), turn oven off, then put covered loaf pan in the oven to rise.

25. When it's doubled and ready to bake, (don't forget to take it out of the oven!) preheat oven to 375F.

26. Slash the top of the dough with a sharp knife to allow for expansion.

27. Bake for 20 minutes, flip around and bake another 20 minutes.

28. After the second round of 20 minutes (40 min total) check the internal temp of your loaves- this is the most reliable way to know your bread is ready. Your bread should be 190-200F, if not put it in for another 5 minutes.

29. When your bread is done, take it out of the oven, leave it in the loaf pan to cool, and brush butter on the top. This can be melting and using a brush or just rubbing a stick of butter over the top. This step is technically optional but it REALLY makes a nice soft crust that stays soft.

30. Now the easy part...enjoy your bread! I prefer to slice it all right away. Anything you wont eat within 2-3 days pop in freezer in a bag once its cooled.

31. Notes

32. OVERNIGHT TWEAKS - In my extensive testing of this recipe, I have found if you are doing an overnight rise, you can skip the autolyze rest before kneading AND skip the first punch down and rise. Just let mix, knead, let it rise, punch down and shape in the morning.

33. EXCESS EGGS IN YOUR HOME?! You can swap $\frac{1}{4}$ cup of milk for an egg! Add the egg in step 3. It adds an awesome boost to your dough and when you've got extra eggs, why not?!



Mini Sourdough Loaves

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 4 | **Prep time:** 1 hour | **Cook time:** 35 mins

Ingredients

250 g unbleached all purpose
100 g freshly ground whole
wheat
125 g bread flour (can omit
and just add more to the
unbleached all purpose)
100 g mature starter (active
and bubbly)
325 g water
10 g salt

Nutrition

Amount per serving
Serving size: 1
Calories: 98

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 487mg
Total Carbohydrate: 20g
Dietary Fiber: 2g
Sugars: 0g
Protein: 4g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 4 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15–20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 4 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12–15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.



Rosemary Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
1 Tbs fresh rosemary - chopped

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. In a large mixing bowl, combine warm water, flour, sourdough starter, and salt with your hands, a wooden spoon, or dough whisk.
3. Cover with plastic wrap or damp towel and let the dough rest for 30 minutes.
4. Add chopped rosemary before performing the stretch and fold technique.
5. Stretch and folds are accomplished by grabbing the edge of the dough and pulling it up, gently shaking it as it stretches upwards. Next, push the stretched

Amount per serving
Serving size: 1
Calories: 78
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

dough back into the center. Turn the bowl about a quarter turn and do this process again, turn the bowl and repeat. Complete the stretch and fold a total of 3-4 times. This is considered one round, repeat for a total of 6 rounds. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a lid or plastic wrap and allow the dough to rise until doubled in a warm place.

7. Place dough on a clean work surface.

8. Split the dough in half down the middle with a bench scraper. Try to be careful not to break any of the bubbles.

9. Shape into a ball by gently spinning it toward you in a circular motion.

10. Set out 15-20 minutes uncovered. This allows a skin to develop.

11. Turn over and shape.

12. Transfer to floured banneton or a bowl lined with a tea towel (I like to use rice flour). Another option is an oiled bowl. Cover with plastic and proof for 12-15 hours in the refrigerator.

13. The next morning, preheat the dutch oven on 500 for 1 hour.

14. Remove dough from the fridge immediately before scoring and baking.

15. Dust with flour on top to make the scoring pattern stand out more.

16. Score the top of the dough with a razor or lame. Place the dough on a piece of parchment paper for best results and transfer to the dutch oven. Careful it is hot.

17. Bake for 20 minutes at 500 with the lid on.

18. Turn the oven temperature down to 475, remove the lid, and bake an additional 25 minutes or until browned.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Same Day Sourdough Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
therosehomestead.com

Prep time: 10 mins | **Cook time:** 40 mins

Ingredients

1 cup lukewarm water
1 cup active/fed sourdough starter
1/4 cup olive oil
1 1/2 tsp salt
3-4 cups flour (I use freshly milled hard white wheat) (can use store bought whole wheat or unbleached all purpose)

Directions

1. In the bowl of a stand mixer, add water, sourdough starter, olive oil, salt and 3 cups of the flour.
2. Start mixer, add remaining flour 1/4 cup a time until the dough releases from the mixing bowl.
3. Knead 6-8 minutes.
4. Shape dough and place in greased loaf pan, covered.
5. Place in a warm place to rise for 4-8 hours depending on the temperature of your home.
6. Once the dough tops over the pan, preheat the oven to 350 degrees F.

7. Bake for 40 minutes.



Seedy Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 | **Prep time:** 10 mins | **Cook time:** 1 hour

Ingredients

Dry Ingredients

- ☐ 220 g All Purpose Flour
- ☐ 20 g Baking Powder (1 tbsp)
- ☐ 5 g Salt
- ☐ 45 g Poppy Seeds
- ☐ 45 g Sesame Seeds
- ☐ 45 g Flax Seeds
- ☐ 45 g Pumpkin Seeds
- ☐ 45 g Rolled Oats

Wet Ingredients

- ☐ 150 g Sourdough Starter (or sourdough starter discard)
- ☐ 2 Eggs

Directions

1. Preheat your oven to 180C (350F) and line a loaf pan with parchment paper (or grease with butter). I've used a glass pan measuring 1.5L 28cm x 11cm or 1.6QT 11.1" x 4.5" to bake this, but it works very well in a metal or aluminium tin also.
2. To a large mixing bowl, add all of the dry ingredients (all purpose flour, baking powder, salt, poppy seeds, sesame seeds, flax seeds, pumpkin seeds and rolled oats). Mix well to combine and set aside.
3. Now take another mixing bowl and add all of the wet ingredients to the bowl (sourdough starter, eggs, maple syrup, natural yogurt, whipping cream, EVOO and brown sugar). Whisk to combine and form a runny liquid where the sugar is completely dissolved.

- ☐ 50 g Maple Syrup (can sub with 50g of honey)
- ☐ 100 g Natural Yogurt
- ☐ 100 g Whipping Cream (can sub with coconut cream)
- ☐ 75 g Extra Virgin Olive Oil
- ☐ 140 g Brown Sugar

4. Pour the wet ingredients onto the dry ingredients. Gently stir to moisten the dry ingredients with the wet ingredients. Do not over mix. You just want to moisten the dry ingredients.

5. Pour the batter into your prepared loaf pan and place in the oven for 1 hour or until the top is golden brown and a toothpick comes out clean.

6. When the seedy sourdough breakfast loaf is done, remove from the oven and allow the loaf to cool in the pan for 5 to 10 minutes. Then transfer to a wire rack to fully cool.

7. Notes

8. Seeds - I have used 45g each of poppy, sesame, flax and pumpkin seeds. You can use any seeds you like. Sunflower seeds, hemp seeds and chia seeds all work well as alternatives.

9. Maple Syrup - you can use equal amounts of honey if you prefer.

10. Olive Oil - you could use any light flavored vegetable oil if you prefer, but I find the flavor is better with olive oil.



Soft Sourdough Dinner Roll Recipe

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 30 mins | **Cook time:** 30 mins

Ingredients

100 g Sourdough Starter (fed and bubbly)
200 g Whole Milk
80 g Water
500 g All Purpose Flour ((see notes for using Bread Flour))
40 g Sugar
50 g Butter (Melted)
10 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2546
Total Fat: 52g

Directions

1. Add the milk, melted butter, water, sugar and salt to the bowl of your stand mixer. Mix the ingredients together so that the sugar and salt are dissolved and the butter is mixed through the milk. It won't take long, like 30 seconds - you just don't want gritty sugar and salt through your dough.
2. Now add your flour and sourdough starter to the liquid in the bowl. Mix the flour and sourdough starter through the liquid so it just comes together.
3. Depending on the type of mixer you're using, you may need to add your dough hook on for the next step. You want to knead the dough using your stand mixer until it forms a silky, slightly tacky dough. The dough is enriched with butter and milk so will be glossy. It will generally come away from the sides of the bowl when

Saturated Fat: 30g
Cholesterol: 128mg
Sodium: 4335mg
Total Carbohydrate: 450g
Dietary Fiber: 14g
Sugars: 51g
Protein: 61g

it's done. It can take anywhere from 3 to 8 minutes depending on the type of stand mixer you're using.

4. Bulk Ferment: Once the dough is sufficiently kneaded you need to let it ferment and rise. You can leave it in your stand mixer bowl for this (saves washing up) or you can transfer it to another bowl if you like. Cover the bowl with plastic or a damp tea towel and let it bulk ferment. As always, the time it takes will depend on your starter and the temperature in your home. You want it to come to just under double. This is an enriched dough and will take a lot longer to bulk ferment than regular sourdough. On a side note - do not worry about leaving your dough out when it has milk and butter in it. Sourdough starter bacteria is wonderful stuff and it will not go bad - even if you leave it on your counter overnight. I do this often and I promise it will be absolutely fine.

5. Once your dough has risen you need to shape it into the rolls. This recipe will give you 12 rolls around 80g in weight. To shape the dough, tip it onto your counter (you won't need flour as it won't be a sticky dough). Using a metal dough scraper, cut the dough into 12 pieces. I like to use a scale to ensure that all the pieces are exactly the same. Gently shape each piece of dough into a round ball. Arrange the dough balls into a parchment lined tin or an oiled baking dish. They need to be just touching each other in the tin.

6. Second Rise: Cover the tin with a tea towel and allow the rolls to double in size. They will look puffy and squished - this is good! It will generally take around 2 hours for them to double - but of course will take longer if your house is cold (ideally you want to put them someplace warm).

7. Baking The Rolls: Once the rolls have doubled, spray liberally with water. Place the rolls into a cold oven set to 180C (350F) and bake for around 30 minutes. You'll know they're done when they are golden on top. Take them out of the oven and brush immediately with melted butter (this is completely optional but gives your rolls a lovely sheen). Once cooked, place your rolls onto a cooling rack to cool slightly before tearing apart and enjoying them! (As always, you know your oven, so

if you need to adjust the temperature for your oven, go right ahead) - see notes below.



Stand Mixer Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks

Prep time: 10 mins

Ingredients

-
- Bread Flour - 450g (about 4 cups)
- Water - 275g (about 1 1/4 cups)
- Sourdough Starter - 100g (about 1/3 cup)
- Salt - 10g (about 1 1/2 tsp)

Directions

Feeding the Starter • The night before you plan to make the dough, take 25 grams of sourdough starter out of the fridge. Add 50 grams of water and 50 grams of bread flour to the jar of leftover starter.

- Mix everything together until no dry bits of flour are left. Cover up the jar of starter and let it rise at room temperature overnight, or for 6-8 hours, until it doubles in size.

Mixing the Dough • Attach the bread hook attachment to your stand mixer. Then, to the bowl of the stand mixer, add 275 grams of water, 100 grams of active sourdough starter, 10 grams of salt, and 450 grams of bread flour.

<https://grantbakes.com/wp-json/mv-create/v1/creations/23/print>

12/27/23, 6:31 Page 1



Strawberry Cream Cheese Cobbler With Sourdough

Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 6 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

3/4 cup all purpose flour (104 g)
1/4 cup sourdough starter (57 g)
3/4 cup milk (183 g)
1/2 cup butter (113 g)
3/4 cup organic cane sugar (157 g)
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
2 cups strawberries - quartered
4 ounce package cream

Directions

1. In a large bowl, mix together flour, sourdough starter, and milk until well combined. Cover and ferment for 8-24 hours.
2. Preheat oven to 350 degrees.
3. Melt the butter.
4. To your sourdough mixture, sprinkle in baking soda, baking powder, salt, and sugar. Mix well.
5. Quarter strawberries.
6. Pour the melted butter into a 9" X 9" baking dish or

cheese
1 egg yolk
1/4 cup sugar (52 g)
1/2 teaspoon vanilla

Nutrition

Amount per serving
Serving size: 1
Calories: 337
Total Fat: 18g
Saturated Fat: 11g
Cholesterol: 70mg
Sodium: 499mg
Total Carbohydrate: 42g
Dietary Fiber: 1g
Sugars: 29g
Protein: 4g

10" cast iron skillet. (If you're making it in a skillet, it's a good idea to just melt the butter in it!)

7. Pour the sourdough topping mixture over melted butter.

8. Next, arrange the quartered strawberries on top in one layer.

9. In a medium bowl or the bowl of a stand mixer, add softened cream cheese, egg yolk, sugar and vanilla. Whisk together.

10. Dollop on top of the strawberries.

11. Place in the preheated oven and bake for 40 minutes until it starts to turn golden brown.

12. Allow to cool for a few minutes. Serve with whipped cream or a scoop of ice cream.



Homemade Ricotta Cheese Recipe

Side Dish • Bread sourdough, Cheese, Sauce • Vicky Fairbanks
www.pantrymama.com

Prep time: 10 mins | **Cook time:** 30 mins

Ingredients

2 liters whole milk ((half gallon))
5 g salt ((1/2 teaspoon))
45 g lemon juice ((or good quality vinegar) (3 tablespoons))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 1247
Total Fat: 66g
Saturated Fat: 38g
Cholesterol: 248mg
Sodium: 2722mg
Total Carbohydrate: 99g

Directions

1. Pour the milk into a heavy based pot and allow it to heat slowly on the stove top. You don't want the milk to boil. It needs to come to around 185 F (if you don't have a thermometer, see recipe notes for knowing when the milk is hot enough).
2. Add salt to the milk during the heating process and stir through.
3. Once the milk is at temperature, turn the heat down to low and pour in the lemon juice or vinegar. Gently agitate the milk to ensure the lemon juice is well distributed and then allow the mixture to remain on the heat for around one to two minutes. Do not let the milk boil, it should just be gently simmering.
4. Remove it from the heat now and cover with a dish

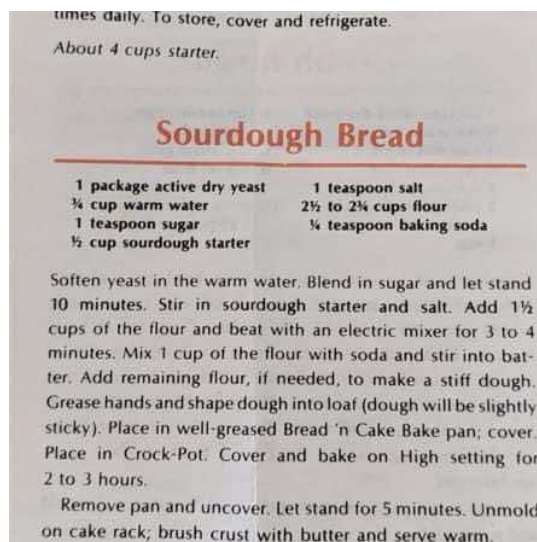
Dietary Fiber: 0.1g
Sugars: 100g
Protein: 68g

towel. Allow it to sit for around 20 minutes to allow the curds to fully separate from the whey. If you put a spoon into the mixture, you'll see the curds sticking to the spoon and the liquid will be a yellowy color - this is the whey.

5. Once the mixture has sat for 20 to 30 minutes, it's time to separate the curds - which is the ricotta cheese - from the whey. You don't want to throw the whey away (check the notes for ways in which you can use this). Sit a ricotta basket or cheesecloth over a jug or bowl and carefully pour the ricotta over the basket so that the ricotta is caught in the basket and the whey drains through. See notes for options what to use as a strainer.

6. Once the ricotta is separated from the whey, allow it drain for a further hour. If you like wet ricotta, an hour should be enough. If you prefer a firmer, drier ricotta, allow it to sit for two to three hours, or even overnight in the fridge. You'll find you get a lot more whey drain out this way.

7. Store the ricotta in an airtight container or jar in the fridge for up to one week. The whey can be stored in an airtight, clean jar in the fridge and used in many different recipes (see notes).



Sour dough starter

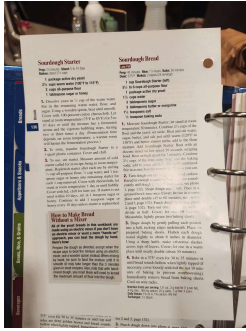
Side Dish • Bread sourdough • Vicky Fairbanks

Ingredients

Directions

My mother gave me my Nina's sourdough recipe and it's a lot like this one! So I made it and then I have my true sourdough starter that I use. With my Nina's recipe I made it up and then kept in the fridge 3-5 days, took it out and added instant potatoes, sugar, and warm water then leave it out for 8-12 hours then I use the starter, sugar, water, oil, flour and make my bread and put the starter in the fridge then repeat.. if I don't cook with it then I take a cup of the starter out every 3-5 days after feeding it and throw it out and put the starter back in the fridge. My kids prefer my Nina's recipe over actual sourdough

Photos





Whipped Ricotta Dip

Side Dish • Bread sourdough, Cheese, Sauce • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 people | **Prep time:** 10 mins

Ingredients

350 g Ricotta ((store bought or homemade))
30 g Honey ((plus extra to serve))
2 cloves Garlic ((crushed))
4 g Salt
15 g Olive Oil ((plus extra to serve))
Fresh Herbs ((thyme, rosemary, parsley, chives etc))

Directions

1. Add all of the ingredients to a food processor or Thermomix and whip until light and creamy and the herbs are well distributed. You can use a stand mixer if you don't have a food processor, but you'll need to finely chop the herbs and garlic first.

Nutrition

Amount per serving
Serving size: 1 serving

Calories: 842
Total Fat: 60g
Saturated Fat: 31g
Cholesterol: 179mg
Sodium: 1847mg
Total Carbohydrate: 37g
Dietary Fiber: 0.2g
Sugars: 26g
Protein: 40g



Sourdough Peanut Butter Cookies

Dessert • Bread sourdough, Cookie • Holiday, Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 24 | **Prep time:** 15 mins | **Cook time:** 10 mins

Ingredients

1/2 cup butter, room temp
1 cup peanut butter
1/2 cup brown sugar
1/2 cup sugar
1 egg
1 teaspoon vanilla
1/2 cup sourdough starter
1 1/2 cup flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt

Nutrition

Amount per serving

Directions

1. Preheat oven to 350°. Place parchment paper on a cookie sheet.
2. In the bowl of a stand mixer with paddle attachment, combine sugar, brown sugar, butter, peanut butter. Cream together for a few minutes until light and fluffy.
3. Add egg and mix until well incorporated.
4. Add vanilla and sourdough starter and mix until just combined.
5. In a large mixing bowl, mix dry ingredients together.
6. Add the dry ingredients to the wet ingredients about 1/3 at a time, and mix until just incorporated.

Serving size: 1
Calories: 169
Total Fat: 9g
Saturated Fat: 4g
Cholesterol: 18mg
Sodium: 139mg
Total Carbohydrate: 18g
Dietary Fiber: 1g
Sugars: 9g
Protein: 4g

7. Roll the dough into balls and place on a prepared baking sheet.

8. Using a fork, gently press the dough ball with the prongs of the fork. Then, turn the fork 90 degrees and press again to flatten and make a criss cross pattern.

9. Bake for 12-15 minutes or until the edges begin to turn golden brown.

10. Move to a cooling rack to cool.

11. The night before, mix together butter, sugar, peanut butter, sourdough starter and flour in a stand mixer bowl and cover. Allow the grains to ferment for 8-24 hours.

12. The next day, preheat oven to 350.

13. Add egg and vanilla to the sourdough starter mixture, and mix together well.

14. Sprinkle the remaining dry ingredients into the bowl and stir.

15. For best results, refrigerate dough for at least one hour or up to 24 hours prior to baking.

16. Bake cookies for 10 minutes or until the edges start to turn golden amber color.



Sourdough Pfeffernusse Cookies - The Pantry Mama

Dessert • Bread sourdough, Cookie • Holiday
www.pantrymama.com

Serving size: Servings 34 cookies | **Prep time:** 20 mins | **Cook time:** 15 mins

Ingredients

- ☐ 1 tsp Cinnamon (ground)
- ☐ ½ tsp Nutmeg (dried and ground)
- ☐ 1 tsp Ginger (dried and ground)
- ☐ ½ tsp All Spice
- ☐ ¼ tsp Black Pepper (finely cracked - see notes)
- ☐ ¼ tsp Cloves
- ☐ 3 g Salt (¼ tsp)
- ☐ 3 g Baking Soda (½ tsp)
- ☐ 150 g Brown Sugar
- ☐ 110 g Butter (softened at room temperature)

Directions

1. There is no need to preheat the oven for these cookies when you mix the dough because the dough needs to ferment in the fridge for at least a few hours before they are shaped and baked.
2. In a small bowl, combine the cinnamon, nutmeg, ginger, all spice, black pepper, cloves, salt and baking soda and set aside.
3. In a medium sized mixing bowl, add the butter and brown sugar and whisk until well combined.
4. Now, to the butter and brown sugar add the vanilla extract, egg, molasses and sourdough starter. Whisk until the batter is light and fluffy. The sourdough

- ☐ 5 g Vanilla Extract
 - ☐ 1 Egg
 - ☐ 85 g Molasses
 - ☐ 100 g Sourdough Starter (or sourdough discard)
 - ☐ 330 g All Purpose Flour
- Sugar Glaze
- ☐ 250 g Powdered Sugar (icing sugar or confectioners sugar)
 - ☐ 20 g Hot Water (you might need a little extra depending on how thick or thin you want the glaze)

starter will make the mixture seem a little marshmallowy.

5. To this bowl, add the flour and spices you combined earlier and mix with a spatula to form the cookie dough. Cover with plastic and place into the fridge to ferment and firm up. You can leave the cookie dough in there for up to 24 hours, but a minimum of 2 hours is sufficient. The longer you leave it, the longer your sourdough starter has to do it's job.

6. When you're ready to bake

7. When you're ready to bake the cookies, preheat your oven to 350F (175C) and line two large baking trays with parchment paper.

8. Using a cookie scoop, form balls of dough and gently roll them in your hands before placing on the cookie trays. Allow around 2 inches between each cookie ball as they do spread a little.

9. Bake the cookies for around 15 minutes, or until the cookies are golden and firm to the touch with just a little crackling on top.

10. Remove from the oven and transfer to a wire rack to cool just a little.

11. While the cookies are cooling, add the water to the powdered sugar and stir to form a thick glaze.

12. Dip the warm cookies in the glaze and place on the wire rack until cool and the glaze is set.

13. Notes

14. Spices - I have measured the spices using volume measurements because they are too small amounts to register on most scales. You can add mace and anise to the spice mix if you would like to.

15. Black Pepper - you can use white pepper if you

prefer. I've used black pepper because I prefer the taste and I didn't have white pepper on hand.

16. Sugar Glaze - If you don't want to dip the cookies in a sugar glaze, you can roll the warm cookies in powdered sugar. Give them a generous dusting and then allow them to cool on a wire rack.



Double Chocolate Sourdough Muffins - Little Spoon Farm

Dessert • Bread sourdough, Cookie • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 16 muffins | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

2 cups (240 g) all purpose flour
½ cup (45 g) cocoa powder regular or dark
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon (5 g) salt
½ cup (125 g) unfed sourdough starter
½ cup (120 g) avocado oil or vegetable oil
1 cup (200 g) granulated sugar
2 large eggs

Directions

1. Preheat the oven to 425°F (218°C) and place the oven rack in the center position. Line a muffin tin with paper liners.
2. In a large mixing bowl, whisk together 2 cups AP flour, ½ cup cocoa powder, ½ teaspoon baking soda, 2 teaspoons baking powder and 1 teaspoon salt. Set the bowl aside.
3. In a separate bowl mix the wet ingredients. Use a whisk to combine the ½ cup of oil, 1 cup sugar, 2 eggs, ¾ cup sour cream, ¼ cup milk, 2 teaspoons vanilla extract and ½ cup of sourdough starter discard. Mix until the ingredients come together and are smooth.

¾ cup (185 g) sour cream
2 teaspoons (10 g) vanilla
extract
¼ cup (60 g) milk
1 ¾ cups (315 g) semi-sweet
chocolate chips

4. Pour the wet ingredients into the bowl with the dry ingredients and mix the batter until it just comes together. Do not over mix the batter. Add the chocolate chips and stir until they are evenly distributed in the batter.

5. Use an ice cream scooper to fill the liners. The batter should come to the top of the liner for bigger muffins. Sprinkle a few chocolate chips on top of each one if you want even more chocolate flavor!

6. Bake the muffins for the first 5 minutes at 425°F (218°C) in the preheated oven. Lower the oven temperature to 350°F (176°C) and continue to bake the muffins for an additional 15-18 minutes. A toothpick inserted into the center should come out clean when they are done.

7. Remove the muffins from the oven and allow them to cool completely in the muffin tin.



Sourdough Sausage Balls

Appetizer • Bread sourdough, Pork • Vicky Fairbanks
www.pantrymama.com

Serving size: 55 Balls | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

150 g All Purpose Flour
20 g Baking Powder ((1.5
tbsp))
1 tsp Salt ((5g))
1 tsp Pepper ((3g))
1 tsp Dried Parsley ((can sub
for chives or other herb of
your choice))
1 tsp Garlic Powder
1 tsp Onion Powder
500 g Pork Sausage ((or hot
sausage or beef sausage))
100 g Parmesan Cheese
((finely grated))
300 g Sharp Cheddar Cheese
((aged cheddar, grated))

Directions

1. Preheat your oven to 185C (365F) and line two baking trays with parchment paper.
2. Add the all purpose flour, baking powder, salt, pepper, dried parsley, garlic powder and onion powder to a large mixing bowl and mix well to ensure all of the spices are well distributed through the all purpose flour.
3. Now, add the pork sausage, parmesan cheese, sharp cheddar cheese, sourdough starter and melted butter to the same bowl and mix all of the ingredients through with the flour mixture. I find it easiest to use my hands for this, but you can of course use a wooden spoon or spatula if you prefer. The mixture will be quite dry and crumbly - but don't panic, that's what it's meant to be like.

150 g Sourdough Starter ((or
sourdough starter discard))
60 g Butter ((Melted))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 78
Total Fat: 6g
Saturated Fat: 3g
Cholesterol: 16mg
Sodium: 253mg
Total Carbohydrate: 3g
Dietary Fiber: 0.1g
Sugars: 0.04g
Protein: 4g

4. Use a tablespoon or cookie scoop to roll the mixture into balls (I made mine around 25g each).

5. Place the balls on the baking trays you prepared earlier leaving a little space between each.

6. Bake for 20 minutes at 185C (365F). They will be a little crunchy on the outside and nice and moist in the middle.

7. Serve the sourdough sausage balls with your favorite dip!



All Purpose Flour Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 520 g All Purpose Flour
- ☐ 320 g Water
- ☐ 50 g Sourdough Starter
- ☐ 10 g Salt

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large ceramic or glass bowl.
3. Glass is always good as you can see what's happening underneath your dough. This recipe is based on you having an active starter that you have fed a few hours before starting your bake.
4. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
5. I find a dough scraper the easiest way to mix it as you can keep the sides of bowl clean.

6. The dough will be fairly shaggy and only just brought together.

7. Cover your bowl with cling film or a damp tea towel and let it sit for around 10 minutes.

8. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.

9. Forming Up The Dough

10. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

11. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

12. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

13. Stretch & Fold - Creating Structure

14. Over the next few hours you need to create some structure for your dough by "stretching and folding".

15. Aim to do around 4-6 sets of stretches and folds.

16. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

17. Bulk Ferment

18. Once you've finished your stretch and folds, place

the cling film or damp tea towel back over your dough and let it rest and ferment (a plastic cover is a better option for this stage).

19. See notes below for more info on this step.

20. Shaping The Dough

21. Once your dough has finished it's first ferment, it's time to shape it into either a boule or a batard.

22. You'll need to flour your counter top with rice flour for this (we use rice flour because it has no gluten but semolina is also a great option). Try to be quite sparing with the rice flour, you only need a very light dusting.

23. Use a silicone dough scraper to gently ease the dough out of the bowl. You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

24. You can either shape your dough into a batard (oblong) or a boule (round). You'll find instructions for shaping your dough in the notes section.

25. You will need a banneton to put your dough into. If you do not have a banneton, then a bowl or basket lined with a floured tea towel is perfectly fine. Make sure your bowl isn't too big though, you want your dough to retain some shape.

26. Whatever you're using needs to be liberally floured with your rice flour. If you're using a banneton - liberally sprinkle it with rice flour. If you're using a cloth or tea towel, rub the flour into it to ensure it becomes non stick.

27. Placing Into A Banneton

28. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top - this way the top of your dough will get the pretty

lines from the banneton.

29. If you're using a cloth or tea towel in a bowl it's ok to put your dough with the smooth side up. Just make sure the dough is tight.

30. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

31. Cold Ferment

32. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

33. I use a large plastic bag to cover it - I just reuse it each time.

34. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

35. Preparing To Bake

36. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

37. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

38. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

39. Bake Time!

40. Now it's time to bake!

41. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

42. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven.

43. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

44. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

45. If you want to you can spritz your dough with extra water before you put the lid on.

46. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

49. Finishing The Bake

50. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Chocolate Sourdough Bread - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour
 - ☐ 360 g Water (can increase by 20 to 30g if you wish, especially if you increase the amount of cocoa powder)
 - ☐ 100 g Sourdough Starter (or chocolate sourdough starter)
 - ☐ 10 g Salt
 - ☐ 50 g Sugar (white sugar)
 - ☐ 150 g Semi-Sweet Chocolate (dark chocolate, chopped or grated)
 - ☐ 30 g Cocoa Powder
- Optional Ingredients
- ☐ 10 g Dark Malt Powder (for

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter, sugar, cocoa powder and water into a large ceramic or glass bowl.
3. Mix these together until they are all dissolved in the water. Then add your flour (and dark malt powder if you are going to use it) and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.
5. Forming Up The Dough
6. After the dough has been through autolyse you need

darker color)

to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. Bulk Ferment

14. Once you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage). You want the dough to double. You can find more information on bulk fermentation [here](#).

15. Shaping The Dough

16. Once your dough has finished its first ferment, it's time to shape it and add the chopped chocolate. Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton.

17. Right, let's shape that dough.

18. Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of chopped chocolate over the dough. As you shape it into a batard or boule, keep sprinkling the chocolate on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard [here](#).

20. When you have finished shaping, the chocolate should be neatly tucked inside the dough.

21. Placing Into A Banneton

22. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top.

23. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

24. Cold Ferment

25. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

26. I use a large plastic bag to cover it - I just reuse it each time.

27. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold

ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

28. Preparing To Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. Bake Time!

33. Now it's time to bake!

34. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

35. Make sure that you make the baking paper big enough to use the edges as a handle to lower to dough into your Dutch Oven.

36. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

37. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

38. If you want to you can spritz your dough with extra water before you put the lid on.

39. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

42. Finishing The Bake

43. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Double Chocolate Sourdough Muffins - Little Spoon Farm

Dessert • Bread sourdough, Cookie • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 16 muffins | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

2 cups (240 g) all purpose flour
½ cup (45 g) cocoa powder regular or dark
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon (5 g) salt
½ cup (125 g) unfed sourdough starter
½ cup (120 g) avocado oil or vegetable oil
1 cup (200 g) granulated sugar
2 large eggs

Directions

1. Preheat the oven to 425°F (218°C) and place the oven rack in the center position. Line a muffin tin with paper liners.
2. In a large mixing bowl, whisk together 2 cups AP flour, ½ cup cocoa powder, ½ teaspoon baking soda, 2 teaspoons baking powder and 1 teaspoon salt. Set the bowl aside.
3. In a separate bowl mix the wet ingredients. Use a whisk to combine the ½ cup of oil, 1 cup sugar, 2 eggs, ¾ cup sour cream, ¼ cup milk, 2 teaspoons vanilla extract and ½ cup of sourdough starter discard. Mix until the ingredients come together and are smooth.

¾ cup (185 g) sour cream
2 teaspoons (10 g) vanilla
extract
¼ cup (60 g) milk
1 ¾ cups (315 g) semi-sweet
chocolate chips

4. Pour the wet ingredients into the bowl with the dry ingredients and mix the batter until it just comes together. Do not over mix the batter. Add the chocolate chips and stir until they are evenly distributed in the batter.

5. Use an ice cream scooper to fill the liners. The batter should come to the top of the liner for bigger muffins. Sprinkle a few chocolate chips on top of each one if you want even more chocolate flavor!

6. Bake the muffins for the first 5 minutes at 425°F (218°C) in the preheated oven. Lower the oven temperature to 350°F (176°C) and continue to bake the muffins for an additional 15-18 minutes. A toothpick inserted into the center should come out clean when they are done.

7. Remove the muffins from the oven and allow them to cool completely in the muffin tin.



Fluffy Sourdough Cinnamon Rolls

Breakfast • Bread sourdough • Breakfast
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 1 hour | **Cook time:** 25 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm (37C))
7 g Salt
1 Egg ((approx. 45g))
80 g Sugar (Caster/Fine Sugar)
50 g Butter (Room Temp)
5 g Vanilla Extract
100 g Butter (Cold)
100 g White Sugar (Caster/Fine)
100 g Brown Sugar (Light or Dark)
15 g Cinnamon (ground)

Directions

1. To make the dough
2. Warm the milk to around 37C. Add the warm milk and sugar to the bowl of your stand mixer and mix until the sugar has thoroughly dissolved. You can just warm the milk in the microwave before putting into your stand mixer bowl. You just don't want cold milk in your dough as it will take forever to rise!
3. Now add your sourdough starter, egg, vanilla, salt and flour and use your stand mixer to knead into a rough dough. This shouldn't take too long (around 2 to 3 minutes). Leave the dough to rest in the stand mixer bowl for around 30 minutes.
4. Add the butter and knead into the dough until the dough is smooth and fairly elastic. You may need to

125 g Cream Cheese (Block - not spreadable)
25 g Butter (Cold)
100 g Powdered Sugar
5 g Vanilla Extract
1 pinch Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 440
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 58mg
Sodium: 382mg
Total Carbohydrate: 66g
Dietary Fiber: 2g
Sugars: 33g
Protein: 7g

increase the speed of your stand mixer to allow the butter to be incorporated (see notes below).

5. Transfer to the dough to a bowl and allow to ferment. You want the dough to rise a little (around 30%) and feel soft to the touch. This needs to happen at room temp - not in the fridge.

6. Once the dough has finished bulk ferment, you will need to fill and shape the cinnamon rolls.

7. Rolling and Filling the Dough

8. Before you roll out the dough you need to make the filling. Add brown sugar, white sugar, cinnamon and butter to a stand mixer and mix until it resembles wet sand. Set aside while you roll out the dough.

9. Turn the dough out on to the counter. It shouldn't be sticky and be easy the handle. Do not use flour when rolling out the dough.

10. Gently roll the dough out into a rectangle. 60cm x 30cm is a good size to aim for. It doesn't have to be perfect, but the bigger you an get it, to more perfect cinnamon sugar swirls you will get.

11. Spread the filling all over the dough, leaving a 10cm gap on one of the long edges. You need to leave a gap so that dough will stick to itself when you roll it.

12. Once the filling is spread, roll the dough into a log, starting on the opposite long edge to the gap you've left.

13. Roll the dough into a tight log, using the unfilled dough to seal the log. You can spray a little water on the part where the dough joins if you want to - but the dough should stick to itself without it. Lay the log out with the seam underneath.

14. Cut the log into approximately 12 pieces (you can measure and divide by 12 if you want them to look

even - or just go freehand if you're not too fussed). Using dental floss to cut them will help you keep their shape and give the cinnamon rolls a flat surface.

15. Place the rolls into a cast iron skillet lined with baking paper (I've used a 12" skillet). Face all the seams inwards so that they don't unravel. If you don't have a cast iron skillet, a baking tray or casserole dish is perfectly fine. They don't have to touch as they will once the dough is puffy.

16. Second Rise

17. Cover the skillet containing the rolls with a tea towel or plastic wrap and allow the dough to rise. The dough is enriched, so it will take a little longer than normal (especially since we are dealing with sourdough). Once the dough is puffy, you can bake them straight away - or see baking timeline above to extend the second rise and hold them in the fridge overnight.

18. Baking

19. Once the rolls are puffy and have taken up the room in the skillet, it's time to bake them. Preheat your oven to 180C/356F.

20. Bake rolls for 20 minutes at 180C/356F. Keep an eye on them though as they will burn easily due to the sugar.

21. Once they're finished baking, leave them to cool in the skillet for around 30 minutes before taking them out.

22. Once they're out of the oven, you can brush them with butter to give them a nice glaze. You can leave them unbuttered if you prefer. The butter will give them a nice shine.

23. Vanilla Cream Cheese Frosting

24. Add cream cheese, butter, powdered sugar, vanilla and salt to your stand mixer. Beat the frosting until it's thick and glossy. Store in the fridge until ready to use.

25. Once the rolls have cooled a little (I leave it about 30 minutes) smother them in the vanilla cream cheese frosting. You can use a vanilla glaze or even just dust them in icing sugar if you prefer.



Fried Sourdough Donuts with Vanilla Glaze

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 Donuts | **Prep time:** 1 hour | **Cook time:** 4 mins

Ingredients

100 g Sourdough Starter
180 g Buttermilk ((see notes for milk alternative))
3 Egg Yolks
40 g Sugar
400 g Bread Flour
60 g Butter
5 g Salt
125 g Powdered Sugar
30 g Milk
5 g Vanilla Extract

Nutrition

Amount per serving

Directions

1. The easiest way to make sourdough donuts is using a stand mixer - but it is totally possible to do this recipe by hand. For this reason, I've included 3 different versions of instructions to mix & knead the dough.

2. MIX & KNEAD USING A STAND MIXER - it's so easy to make this dough using your stand mixer. Add the sourdough starter, buttermilk, egg yolks and sugar to the bowl of your stand mixer. Mix on low speed (with the paddle attachment) until all of the ingredients are well combined. Change to the dough hook attachment, then add the bread flour, butter and salt to the liquid ingredients and knead using your dough hook until a soft, elastic dough forms. The dough will be tacky, but not sticky and shouldn't stick to your fingers. MIX & KNEAD USING A THERMOMIX - add all ingredients to the bowl and use the knead function to knead for

Serving size: 1 serving
Calories: 292
Total Fat: 8g
Saturated Fat: 4g
Cholesterol: 74mg
Sodium: 253mg
Total Carbohydrate: 49g
Dietary Fiber: 1g
Sugars: 17g
Protein: 7g

around 4 to 5 minutes or until the dough is soft and elastic. It should be tacky, but not sticky. MIX & KNEED BY HAND - mixing by hand takes a little elbow grease, but it's totally doable. Don't be frightened when you add the butter, it will look like a mess, but with lots of kneading, the butter will go into the dough. To a large mixing bowl, add the sourdough starter, buttermilk, egg yolks and sugar. Use a whisk to whisk the ingredients until they form a foamy batter and the sugar is dissolved. Add the bread flour and salt to the liquid ingredients and use a spatula to bring the ingredients into a shaggy dough. Tip the dough out onto the counter and knead for around one to two minutes, or until the dough starts to become smooth and supple. Allow the dough to rest for around 5 minutes, then add the butter in small amount, kneading until it's all absorbed into the dough. The dough should be soft and elastic. It will be tacky, but not sticky and shouldn't stick to your fingers once it's kneaded sufficiently.

3. Once the dough has been kneaded using whatever method you prefer, place the dough back into a bowl and cover with plastic wrap or an elastic food cover. Allow the dough to bulk ferment at room temperature until it rises by around 50%.

4. Once the dough has risen, tip it out onto the counter and roll it out into a rough rectangle/square - around 25cm x 25cm (10" x 10").

5. Use a donut cutter to cut out your donuts (dip the cutter into flour first). If you don't have a donut cutter a glass, wide mouth jar or even a biscuit cutter is a good alternative. If you want donuts that you can fill, it's best to use a biscuit cutter to get the round shape without the hole. I don't use the donut holes, I add them back into the dough when I re roll it to cut out more donuts.

6. Place the cut donuts onto a cookie sheet or board lined with parchment paper and cover with a damp cloth. Allow them to proof until they're full and puffy.

7. When you're ready to fry the donuts, heat up your oil

to 180C (approx. 350F). I have used a deep fryer which regulates the temperature for me. You can use a Dutch Oven or skillet filled with oil if you don't have a deep fryer (see notes on type of oil to use below).

8. Add the donuts to the oil in batches - around 3 or 4 at a time. Fry for around 2 minutes on each side before removing from the oil and draining on some paper towel. If you are using cinnamon sugar to coat, you'll want to dip them straight into this out of the oil.

9. When the donuts have cooled a little bit, mix the glaze ingredients together and stir until smooth. Dip each donut into the glaze and then onto a wire rack to allow the glaze to set.



Glazed Sourdough Donuts

Breakfast • Bread sourdough • Vicky Fairbanks
madeinmotherhood.com

Serving size: 12 servings | **Cook time:** 15 mins

Ingredients

1 cup 100% hydration
sourdough starter (250g)
1/2 cup whole milk (115g)
1 large egg
1/4 cup raw cane sugar (55g)
1/4 cup melted unsalted
butter (50g)
1 tsp vanilla (3g)
1 tsp salt (4g)
2 1/4 cup organic bread flour
(290g)
2 cups powdered sugar
1/4 cup whole milk
1-3 cups coconut oil for
frying

Directions

1. Mix the Dough
2. In a Large bowl, whisk together the sourdough starter and milk until the starter is fully dissolved.
3. Add in the egg, sugar, melted butter, and vanilla until everything is well incorporated.
4. Next, sift in your flour and salt and mix until no lumps remain.
5. Strengthen the Dough
6. After mixing, cover the dough with a damp cloth and allow it to rest for 30 minutes.

7. After the rest period, uncover the dough and knead in a stand mixer with a dough hook on medium speed for 12 minutes, or until the dough pulls away from the sides of the bowl. If working without a stand mixer, perform stretch and folds to develop the gluten and strengthen the dough. For instructions on how to stretch and fold [click here](#).

8. Bulk Rise

9. Cover the bowl with a damp cloth and allow the dough to rise overnight for 8-10 hours at 70°F(21°C). This will take more or less time depending on the temperature of your home. When the dough is ready it will be light, airy, and have doubled in size.

10. Roll and Cut

11. Turn the dough out onto a well floured surface. Use a rolling pin to roll the dough into 1/2" thickness. If the dough resists being rolled, allow it to relax for 10 minutes and try again.

12. Use a 2 3/4" biscuit cutter to cut out the donuts. Gather and scraps and allow them to rest for 30 minutes. This will allow you to re-roll the dough and cut more donuts.

13. Take a cut donut and pierce the center with a chopstick or skewer. Spin the dough around the chopstick until the center hole has stretched to a 1" width. Alternatively, pierce a hole and use your fingers to stretch the dough and form a donut shape.

14. Second Rise

15. Place the donuts on a parchment lined surface 2" apart and cover them with a damp cloth. Allow the donuts to rise at room temperature for about 2 hours, or until they have risen by 50% of their original size. See below tip for speeding up second rise.

16. Instructions for Baked Sourdough Donuts

17. After the donuts have risen, preheat the oven to 350°F(180°C). Transfer the parchment paper and donuts onto a large baking sheet. Bake on the center of the oven for 13-15 minutes.

18. Instructions for Fried Sourdough Donuts

19. Heat 1" of coconut oil in a deep sided frying pan over medium heat until it reaches 350°F(180°C). The amount of oil needed will vary based on the size of your pan. I recommend starting with one cup and adding more if needed.

20. Add a few donuts to the oil at a time, and heat for one minute, or just until the bottoms begin to turn golden in color. Flip the donuts and heat the other side for one minute or until they begin to turn golden in color.

21. Transfer the cooked donuts to a cooling rack lined with paper towels to soak up excess oil.

22. Glaze

23. Mix the glaze together at the end of second rise just before you plan to cook the donuts. In a small bowl stir together the milk and powdered sugar until you have a thin runny mixture with no lumps.

24. After cooking, allow your donuts to cool for a few minutes and then dip one side into the glaze. Place the freshly glazed donuts glaze side up on a drying rack, and allow the glaze to set for 10 minutes before serving.

Notes

1 dough multiple doughnuts. I'm keeping my dough in a covered metal bowl and bottom shelf of my refrigerator is so cold dough keeps multiple days without overfermenting so I can use the same dough several times to make partial batches. Frosted with a

chocolate ganach or simple cream cheese frosting
warm so it melts . Filled with strawberry thickened
strawberry freezer jam and a basic pastry cream
(recipe link for dough in comments)



High Hydration Sourdough Bread Recipe - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour 100%
- ☐ 400 g Water 80%
- ☐ 100 g Sourdough Starter (active and bubbly, recently fed) 20%
- ☐ 12 g Salt 2%

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large mixing bowl.
3. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with an elastic food cover or plastic wrap and let it sit for around 1 hour. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.
5. Forming Up The Dough

6. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-25 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cover back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. This is high hydration sourdough so the dough will more slack than you're used to (if you've been making sourdough bread at a lower hydration).

14. Bulk Ferment

15. Once you've finished your stretch and folds, cover the dough with a plastic cover and allow it to ferment at room temperature until it doubles. Remember this is a high hydration dough, so it will not take as long as you might normally be familiar with. You can find more information on understanding when bulk fermentation is finished [here](#).

16. Shaping The Dough

17. Once your dough has finished its first ferment, it's time to shape it into either a boule or a batard. I find it easier to shape higher hydration dough into a batard, but you should do whatever you're comfortable with.

18. Use a dough scraper to gently ease the dough out of the bowl (I highly recommend using a dough scraper for high hydration sourdough bread). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. You can see a video of me shaping a sourdough batard [here](#).

20. You will need a proofing basket or container to put your dough into.

21. Whatever you're using needs to be liberally floured with rice flour or semolina.

22. Placing Into A Proofing Container

23. Once the dough is shaped into a batard, place it into your proofing basket or container smooth side down, so your seam is on the top.

24. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

25. Cold Ferment (optional)

26. Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge.

27. Try to leave it in the fridge for a minimum 5 hours. Ideally, you want to leave it around 12 to 24 hours for full flavor.

28. Preparing to Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets hot. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge (or counter) until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of parchment paper or silicone sling if using.

33. Gently score your bread with a clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

34. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the silicone sling or parchment paper as a handle. Put the lid on and place into the hot oven.

35. BAKE TIME:

40 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

38. Finishing The Bake

39. When you remove your dough from the oven, carefully remove it from the oven as soon as possible and place on a wire rack to cool.



High Protein Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 SLICES | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

500 g Bread Flour
350 g Water ((can increase by 20 to 30g if you wish))
100 g Sourdough Starter
10 g Salt
150 g High Protein Nut & Seed Mix ((see notes for specific ingredient breakdown))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 190
Total Fat: 1g

Directions

1. Autolyse - Premixing The DoughWeigh out your sourdough starter and water into a large ceramic or glass bowl. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
2. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.
3. Forming Up The DoughAfter the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly

Saturated Fat: 0.1g
Sodium: 390mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 0.2g
Protein: 6g

sticky but as you bring it into a ball, it will become smoother and shinier.

4. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

5. Stretch & Fold - Creating StructureOver the next few hours you need to create some structure for your dough by "stretching and folding". Aim to do around 4-6 sets of stretches and folds. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

6. Bulk FermentOnce you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage).See notes below for more info on this step.

7. Shaping The DoughOnce your dough has finished its first ferment, it's time to shape it and add the high protein nut and seed mix.Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton. Then add a handful of the nut and seed mix to the banneton as well (this means that it will stick to the top of the dough once it's placed on top).Right, let's shape that dough.Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of the nut and seed mix over the dough. As you shape it into a batard, keep sprinkling the nut and seed mix on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard here.When you have finished shaping, the nut and seed mix should be neatly tucked inside the dough.

8. Placing Into A BannetonOnce the dough is shaped,

place it into your banneton smooth side down, so your seam is on the top. The nut and seed mix you placed in the bottom of the banneton will stick to the top of the dough while it proofs. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

9. Cold Ferment Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge. I use a large plastic bag to cover it - I just reuse it each time. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours.

10. Preparing To Bake Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

11. Bake Time! Now it's time to bake! When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven. Gently score your bread with a lame, clean razor blade or knife. You can find my full guide on how to score sourdough bread [here](#). Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven. BAKE TIME: 30 Minutes with the lid on at 230C/450F plus 10-15 Minutes with the lid off at 210C/410F

12. Finishing The Bake When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Homemade Ricotta Cheese Recipe

Side Dish • Bread sourdough, Cheese, Sauce • Vicky Fairbanks
www.pantrymama.com

Prep time: 10 mins | **Cook time:** 30 mins

Ingredients

2 liters whole milk ((half gallon))
5 g salt ((1/2 teaspoon))
45 g lemon juice ((or good quality vinegar) (3 tablespoons))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 1247
Total Fat: 66g
Saturated Fat: 38g
Cholesterol: 248mg
Sodium: 2722mg
Total Carbohydrate: 99g

Directions

1. Pour the milk into a heavy based pot and allow it to heat slowly on the stove top. You don't want the milk to boil. It needs to come to around 185 F (if you don't have a thermometer, see recipe notes for knowing when the milk is hot enough).
2. Add salt to the milk during the heating process and stir through.
3. Once the milk is at temperature, turn the heat down to low and pour in the lemon juice or vinegar. Gently agitate the milk to ensure the lemon juice is well distributed and then allow the mixture to remain on the heat for around one to two minutes. Do not let the milk boil, it should just be gently simmering.
4. Remove it from the heat now and cover with a dish

Dietary Fiber: 0.1g
Sugars: 100g
Protein: 68g

towel. Allow it to sit for around 20 minutes to allow the curds to fully separate from the whey. If you put a spoon into the mixture, you'll see the curds sticking to the spoon and the liquid will be a yellowy color - this is the whey.

5. Once the mixture has sat for 20 to 30 minutes, it's time to separate the curds - which is the ricotta cheese - from the whey. You don't want to throw the whey away (check the notes for ways in which you can use this). Sit a ricotta basket or cheesecloth over a jug or bowl and carefully pour the ricotta over the basket so that the ricotta is caught in the basket and the whey drains through. See notes for options what to use as a strainer.

6. Once the ricotta is separated from the whey, allow it drain for a further hour. If you like wet ricotta, an hour should be enough. If you prefer a firmer, drier ricotta, allow it to sit for two to three hours, or even overnight in the fridge. You'll find you get a lot more whey drain out this way.

7. Store the ricotta in an airtight container or jar in the fridge for up to one week. The whey can be stored in an airtight, clean jar in the fridge and used in many different recipes (see notes).



Homemade Sourdough Bread, Step by Step

Side Dish • Bread sourdough • Vicky Fairbanks
alexandracooks.com

Serving size: 1 loaf | **Prep time:** 18 hours | **Cook time:** 45 mins

Ingredients

50 – 100 g (1/4 – 1/2 cup)
bubbly, active starter — I
always use 100 grams, see
notes above
375 g (1 1/2 cups plus 1 tbsp)
warm water, or more, see
notes above
500 g (4 cups plus 2 tbsp)
bread flour
9 to 12 g (1.5 – 2.5
teaspoons) fine sea salt, see
notes above

Directions

1. Whisk the starter and water together in a large bowl with a fork or spatula. Add the flour and salt. Mix to combine, finishing by hand if necessary to form a rough dough. Cover with a damp towel and let rest for 30 minutes.

2. After 30 minutes, grab a corner of the dough and pull it up and into the center. Repeat until you've performed this series of folds 4 to 5 times with the dough. Let dough rest for another 30 minutes and repeat the stretching and folding action. If you have the time: do this twice more for a total of 4 times in 2 hours. Note: Even if you can only perform one series of stretches and folds, your dough will benefit. So don't worry if you have to run off shortly after you mix the dough.

3. Cover the bowl with a towel and let rise at room temperature, about 8 to 10 hours at 70°F (21°C) or even less if you live in a warm environment. The dough is ready when it has increased by 50% in volume, has a few bubbles on the surface, and jiggles when you move the bowl from side to side. (UPDATE: In the past I have recommended letting the dough rise until it doubles in volume. If you've had success with this, continue to let the dough double. Recently, I have been stopping the bulk fermentation when the dough increases by 50% in volume, and I feel I am actually getting better oven spring in the end.) (Note regarding timing: If you are using 100 g of starter, the bulk fermentation may take less than 8 to 10 hours. If you live in a warm, humid environment, the bulk fermentation may take even less time. In the late spring/early summer, for example, my kitchen is 78°F and the bulk fermentation takes 6 hours. It is best to rely on visual cues (increase in volume by roughly 50%) as opposed to time to determine when the bulk fermentation is done. A straight-sided vessel makes monitoring the bulk fermentation especially easy because it allows you to see when your dough has truly increased in volume by 50%.)

4. Coax the dough onto a lightly floured surface. Gently shape it into a round: fold the top down to the center, turn the dough, fold the top down to the center, turn the dough; repeat until you've come full circle. If you have a bench scraper, use it to push and pull the dough to create tension.

5. Let the dough rest seam side up rest for 30 minutes. Meanwhile, line an 8-inch (20-cm) bowl or proofing basket with a towel (flour sack towels are ideal) and dust with flour (preferably rice flour, which doesn't burn the way all-purpose flour does). Using a bench scraper or your hands, shape it again as described in step 4. Place the round into your lined bowl, seam side up.

6. Cover the dough and refrigerate for 1 hour or for as long as 48 hours. (Note: I prefer to let this dough proof for at least 24 hours prior to baking. See video for the difference in the crumb of a loaf that has proofed for 6 hours vs one that has proofed for 24 hours. The

original recipe calls for a 1-hour rise, and if you have had success doing that, by all means, keep doing it.)

7. Place a Dutch oven in your oven, and preheat your oven to 550°F (290°C). Cut a piece of parchment to fit the size of your baking pot.

8. Place the parchment over the dough and invert the bowl to release. Using the tip of a small knife or a razor blade, score the dough however you wish — a simple "X" is nice. Use the parchment to carefully transfer the dough into the preheated baking pot.

9. Lower the oven to temperature to 450°F (230°C). Carefully cover the pot. Bake the dough for 30 minutes, covered. Remove the lid, lower the temperature to 400°F (200°C) and continue to bake for 10 – 15 minutes more. If necessary, lift the loaf out of the pot, and bake directly on the oven rack for the last 5 to 10 minutes. Cool on a wire rack for 1 hour before slicing.

10. This loaf will stay fresh up to 3 days stored at room temperature in an airtight plastic bag or container. It freezes beautifully, too.



How to Build a Sourdough Starter from Scratch

Tips • Bread sourdough • Vicky Fairbanks
alexandracooks.com

Serving size: 3 cups

Ingredients

1 small can (192 grams)
pineapple juice, see notes
above
stone-milled flour, see notes
above
Room temperature water, see
notes above

Directions

1. Day 1: Pour the can of juice (roughly 192 grams) into a large bowl or ideally a straight-sided vessel on a tared scale. (A straight-sided vessel allows you to truly see how much your starter is growing. I'm using this Cambro.) Add an equal amount of flour (roughly 192 grams) by weight. Stir the flour and juice together until the flour is absorbed. Cover the vessel. Record the date, time, and measurements — you will forget which day you started if you don't. Let it sit at room temperature for 24 hours.

2. Day 2: Uncover the vessel. Stir the mixture. Re-cover the vessel, and record your work. Let it sit at room temperature for another 24 hours.

3. Day 3: Uncover the vessel. Add 128 grams (1 cup) flour and 128 grams (about 1/2 cup) water. Stir to

combine. Cover the vessel and record your work again. Let it sit at room temperature for 24 hours, stirring once or twice.

4. Day 4: Uncover the vessel. You should see a little action (bubbles) and it should smell pleasant, not unlike a fruity yogurt. Measure out 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Add them to the container. Stir to combine. Cover the vessel. On this day, record your work again, and mark the height of your mixture with tape on the side of your vessel. Let it sit at room temperature for 24 hours, keeping a closer watch this time around. You may see action — rising and bubble formation — within a few hours. If your mixture is in fact rising, let it rise until it nearly doubles in volume; then drop a spoonful of it in water. If it floats, you're in business. Note: Your starter might rise (and possibly fall) while you are sleeping — don't worry if you don't "catch" it at its peak. Continue on with the process.

5. Day 5: At this point, you should be observing some activity in your starter, meaning the starter should have risen slightly (perhaps doubled but perhaps not) and fallen with bubbles transforming from big to small. You'll now take a small portion of this mixture and build a new starter: Transfer 128 grams of the starter to a new jar or vessel, and add 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Stir well to combine, then cover the jar. Mark the height with a rubber band. Let sit at room temperature. Transfer the remaining starter to the fridge — this original mixture is now your sourdough discard and can be used in all sorts of recipes, see notes above. When your new starter doubles in volume, you can do one of three things:

6. Repeat this process: spoon 128 grams of starter into a new vessel and add 128 grams each flour and water. (Transfer the remaining starter to your bucket of discard.) Let the new starter rise until it doubles. Your starter will get stronger with every feeding.

7. Transfer it to the fridge if you need to take a break from the process. You can pick up where you let off when you are ready.

8. Test it out in a sourdough bread recipe.

9. Maintaining your starter: Once you have a strong, active starter on your hands, follow the steps in this post: [How to Feed, Store, and Maintain a Sourdough Starter](#).



Jalapeño Cheddar Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 2 hours | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
8 ounces cheddar
1/2 cup sliced jalapeños (fresh or pickled)

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly. When it is ready, it should be about double in size.
2. In a large bowl, combine warm water and flour until the dough forms. Cover with a damp towel and let the dough rest for 30 minutes.
3. Add sourdough starter to the top of the dough. Dimple in with wet hand.
4. Sprinkle salt on top.
5. Mix the dough with your hands for about 5 minutes to combine all the ingredients well. Cover with a damp towel or plastic wrap while resting.

Amount per serving
Serving size: 1
Calories: 79
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

6. Let rest for 30 minutes.

7. While the dough is in the bowl, grab the edge of the dough firmly and pull up, stretching it upwards. Then place the dough in your hands back into the bowl. Turn the bowl about a quarter turn and do this stretch and fold again, and again one to two more times. This is considered one set of stretches.

8. First 3 sets of stretch and folds – every 15 minutes. During the second stretch and fold, add the sliced fresh jalapeño peppers (or pickled) and shredded cheddar cheese to the middle of the dough.

9. Last 3 sets of stretch and folds – about every 30 minutes.

10. Cover bowl with a wet towel or plastic wrap and allow the dough rest until doubled.

11. Split the dough in half down the middle with a bench scraper. Be really careful not to break those bubbles.

12. Shape the first loaf into a ball by gently spinning it toward you in a circular motion creating tension against the counter. Repeat with the second loaf.

13. Set out 15-20 minutes uncovered.

14. Turn over and shape dough on a clean work surface by folding the two sides over to meet in the middle, and then the other two sides.

15. Transfer to a floured banneton (proofing basket) or bowl with tea towel, seam side up.

16. Cover with a plastic bag and proof for 12-15 hours (or longer) in the refrigerator.

17. Preheat the oven to 500 degrees. Place the dutch

oven with a lid into the oven for 1 hour.

18. Remove bread dough from the fridge and place on a piece of parchment paper.

19. Dust with flour on top to make the scoring pattern stand out more.

20. Score with a razor.

21. Place parchment paper and dough in the dutch oven and place the lid on top. Carefully place the dutch oven into the oven with oven mitts.

22. Bake for 20 minutes at 500 with the lid on.

23. Take the lid off, turn the oven temperature down to 475, and bake for an additional 25 minutes or until browned.



Kate's Soft Sourdough Master Recipe - Venison for Dinner

Side Dish • Bread sourdough
venisonfordinner.com

Serving size: Servings 12 servings | **Cook time:** 45 mins

Ingredients

Pre-Ferment

½ cup sourdough starter it needs to have doubled, but can be falling and needing to be fed, it does not need to be at 'optimal bread baking state'

½ cup warm water

⅔ cups all-purpose flour

Dough

Pre-ferment from above

1 tablespoon butter, coconut oil or olive oil

1 tablespoon honey sub 1
tablespoon honey for 1

Directions

1. I recommend reading the blog post before the recipe, there is some different steps here that may feel confusing, but are explained in the post. Happy Baking!

2. Pre-ferment

3. Mix the pre-ferment of sourdough starter, flour, and water up 8-24 hours before you want to bake. The longer beforehand, the more sour your end product will be. If I plan to mix the dough in the morning, I make it before bed. Cover with plastic wrap or a plastic bag and let sit on the counter.

4. To Make the Dough

tablespoon maple syrup or 2
tablespoon sugar
1 teaspoon salt
¾ cup milk (save buttermilk
from making butter for this if
you have it!) sub non dairy
milk or yogurt/cultured
buttermilk watered down to
to milk consistency.
2 ¼-2 ¾ cup all purpose flour
Butter to brush crust after
baking

5. Melt butter, honey, and salt on low in a saucepan. When it's melted and combined, turn off the heat, add your milk, and stir to combine. With a thermometer or your finger, test the temperature of the mixture. By thermometer, it should be no more than 105F. By your finger...you should be able to comfortably hold it in for 10 seconds. If it's not this warm, turn the heat back on to warm it. If I use a heavy bottom pot, there is enough residual heat to heat the milk, if I use something like a thin enamel pot, there isn't.

6. Add the warm liquid to your mixer (or bowl you plan to mix the dough in) and add your pre-ferment.

7. Stir to combine; it's not going to combine super well until you start adding flour.

8. Add your flour, starting on the low end, and mix the dough, adding more flour as needed just until it's combined, but not a cohesive, nice dough.

9. Let sit 15-30 minutes, then knead the dough.

10. This dough takes more kneading than most- my mixer kneads on low for 10 minutes, so if kneading by hand, you're going to knead about 10-15 minutes.

11. If the dough sticks to the bowl or your hands, add a little more flour, but try not to add too much. It's not a stiff dough, it's on the softer side. Try wetting your hands/counter for kneading if it's sticking and you've already added a lot more flour.

12. Bake in One Day Method

13. Cover your dough with plastic wrap or a plastic bag and let rise 2-3 hours until it looks like it's kind of doubled (don't overthink it, as long as it's 1.5'd its original size).

14. Overnight Method (see notes)

15. Cover your dough with plastic wrap or a plastic bag and let sit overnight. It will be gigantic and beautiful in the morning. Skip the second rise with the overnight method. see notes

16. For Bake in One Day Method: Continue as Below

17. Punch your dough down, give it a few kneads. Yes, you are letting it rise twice before shaping. For more on this, read the blog post above the recipe card.

18. Cover with plastic wrap or a plastic bag and let sit 2-3 hours until it's doubled. To test if your dough has doubled, dip your finger in flour and poke the dough. If the dough bounces back- it's got more to give and needs to keep rising. If the dough stays indented, it's given all it has to give and you can proceed.

19. To Shape your Loaf

20. If you're using this recipe for French Bread, Cinnamon Buns, or Normal Buns, this is where you switch over to that recipe. To use as sandwich bread, proceed as follows.

21. Dump your dough onto a lightly floured counter, press out with your hands to make a rectangle roughly the size of your two hands flat, side by side (roughly 6"x10"). Fold the dough like you were folding a piece of paper to go in an envelope, flip seam side down and let rest 10 minutes.

22. This is called a bench rest or par-shape. It helps your dough keep shape in its final shape and your loaf of bread will be taller.

23. After ten minutes, flip the dough seam side up, flatten out to the same size. This part is funny to describe but fold your rectangle so it's now a triangle, and then starting at the point of the triangle roll it inwards. When it's all rolled up, tuck any non-conforming parts in to make it a good size to fit in your loaf pan. Pinch the seam together, flip seam side down onto a piece of parchment paper. Pop it into your loaf

pan.

24. Cover with a tea towel and let rise 2-3 hours, until it's doubled. If your house is like REALLY cold- 60F or lower...I suggest turning your oven on for a minute or two (put a cast iron pan in there to hold some heat!), turn oven off, then put covered loaf pan in the oven to rise.

25. When it's doubled and ready to bake, (don't forget to take it out of the oven!) preheat oven to 375F.

26. Slash the top of the dough with a sharp knife to allow for expansion.

27. Bake for 20 minutes, flip around and bake another 20 minutes.

28. After the second round of 20 minutes (40 min total) check the internal temp of your loaves- this is the most reliable way to know your bread is ready. Your bread should be 190-200F, if not put it in for another 5 minutes.

29. When your bread is done, take it out of the oven, leave it in the loaf pan to cool, and brush butter on the top. This can be melting and using a brush or just rubbing a stick of butter over the top. This step is technically optional but it REALLY makes a nice soft crust that stays soft.

30. Now the easy part...enjoy your bread! I prefer to slice it all right away. Anything you wont eat within 2-3 days pop in freezer in a bag once its cooled.

31. Notes

32. OVERNIGHT TWEAKS - In my extensive testing of this recipe, I have found if you are doing an overnight rise, you can skip the autolyze rest before kneading AND skip the first punch down and rise. Just let mix, knead, let it rise, punch down and shape in the morning.

33. EXCESS EGGS IN YOUR HOME?! You can swap $\frac{1}{4}$ cup of milk for an egg! Add the egg in step 3. It adds an awesome boost to your dough and when you've got extra eggs, why not?!



Mini Sourdough Loaves

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 4 | **Prep time:** 1 hour | **Cook time:** 35 mins

Ingredients

250 g unbleached all purpose
100 g freshly ground whole
wheat
125 g bread flour (can omit
and just add more to the
unbleached all purpose)
100 g mature starter (active
and bubbly)
325 g water
10 g salt

Nutrition

Amount per serving
Serving size: 1
Calories: 98

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 487mg
Total Carbohydrate: 20g
Dietary Fiber: 2g
Sugars: 0g
Protein: 4g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 4 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15–20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 4 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12–15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.



Rosemary Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
1 Tbs fresh rosemary - chopped

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. In a large mixing bowl, combine warm water, flour, sourdough starter, and salt with your hands, a wooden spoon, or dough whisk.
3. Cover with plastic wrap or damp towel and let the dough rest for 30 minutes.
4. Add chopped rosemary before performing the stretch and fold technique.
5. Stretch and folds are accomplished by grabbing the edge of the dough and pulling it up, gently shaking it as it stretches upwards. Next, push the stretched

Amount per serving
Serving size: 1
Calories: 78
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

dough back into the center. Turn the bowl about a quarter turn and do this process again, turn the bowl and repeat. Complete the stretch and fold a total of 3-4 times. This is considered one round, repeat for a total of 6 rounds. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a lid or plastic wrap and allow the dough to rise until doubled in a warm place.

7. Place dough on a clean work surface.

8. Split the dough in half down the middle with a bench scraper. Try to be careful not to break any of the bubbles.

9. Shape into a ball by gently spinning it toward you in a circular motion.

10. Set out 15-20 minutes uncovered. This allows a skin to develop.

11. Turn over and shape.

12. Transfer to floured banneton or a bowl lined with a tea towel (I like to use rice flour). Another option is an oiled bowl. Cover with plastic and proof for 12-15 hours in the refrigerator.

13. The next morning, preheat the dutch oven on 500 for 1 hour.

14. Remove dough from the fridge immediately before scoring and baking.

15. Dust with flour on top to make the scoring pattern stand out more.

16. Score the top of the dough with a razor or lame. Place the dough on a piece of parchment paper for best results and transfer to the dutch oven. Careful it is hot.

17. Bake for 20 minutes at 500 with the lid on.

18. Turn the oven temperature down to 475, remove the lid, and bake an additional 25 minutes or until browned.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Same Day Sourdough Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
therosehomestead.com

Prep time: 10 mins | **Cook time:** 40 mins

Ingredients

1 cup lukewarm water
1 cup active/fed sourdough starter
1/4 cup olive oil
1 1/2 tsp salt
3-4 cups flour (I use freshly milled hard white wheat) (can use store bought whole wheat or unbleached all purpose)

Directions

1. In the bowl of a stand mixer, add water, sourdough starter, olive oil, salt and 3 cups of the flour.
2. Start mixer, add remaining flour 1/4 cup a time until the dough releases from the mixing bowl.
3. Knead 6-8 minutes.
4. Shape dough and place in greased loaf pan, covered.
5. Place in a warm place to rise for 4-8 hours depending on the temperature of your home.
6. Once the dough tops over the pan, preheat the oven to 350 degrees F.

7. Bake for 40 minutes.



Seedy Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 | **Prep time:** 10 mins | **Cook time:** 1 hour

Ingredients

Dry Ingredients

- ☐ 220 g All Purpose Flour
- ☐ 20 g Baking Powder (1 tbsp)
- ☐ 5 g Salt
- ☐ 45 g Poppy Seeds
- ☐ 45 g Sesame Seeds
- ☐ 45 g Flax Seeds
- ☐ 45 g Pumpkin Seeds
- ☐ 45 g Rolled Oats

Wet Ingredients

- ☐ 150 g Sourdough Starter (or sourdough starter discard)
- ☐ 2 Eggs

Directions

1. Preheat your oven to 180C (350F) and line a loaf pan with parchment paper (or grease with butter). I've used a glass pan measuring 1.5L 28cm x 11cm or 1.6QT 11.1" x 4.5" to bake this, but it works very well in a metal or aluminium tin also.
2. To a large mixing bowl, add all of the dry ingredients (all purpose flour, baking powder, salt, poppy seeds, sesame seeds, flax seeds, pumpkin seeds and rolled oats). Mix well to combine and set aside.
3. Now take another mixing bowl and add all of the wet ingredients to the bowl (sourdough starter, eggs, maple syrup, natural yogurt, whipping cream, EVOO and brown sugar). Whisk to combine and form a runny liquid where the sugar is completely dissolved.

- ☐ 50 g Maple Syrup (can sub with 50g of honey)
- ☐ 100 g Natural Yogurt
- ☐ 100 g Whipping Cream (can sub with coconut cream)
- ☐ 75 g Extra Virgin Olive Oil
- ☐ 140 g Brown Sugar

4. Pour the wet ingredients onto the dry ingredients. Gently stir to moisten the dry ingredients with the wet ingredients. Do not over mix. You just want to moisten the dry ingredients.

5. Pour the batter into your prepared loaf pan and place in the oven for 1 hour or until the top is golden brown and a toothpick comes out clean.

6. When the seedy sourdough breakfast loaf is done, remove from the oven and allow the loaf to cool in the pan for 5 to 10 minutes. Then transfer to a wire rack to fully cool.

7. Notes

8. Seeds - I have used 45g each of poppy, sesame, flax and pumpkin seeds. You can use any seeds you like. Sunflower seeds, hemp seeds and chia seeds all work well as alternatives.

9. Maple Syrup - you can use equal amounts of honey if you prefer.

10. Olive Oil - you could use any light flavored vegetable oil if you prefer, but I find the flavor is better with olive oil.



Soft Sourdough Dinner Roll Recipe

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 30 mins | **Cook time:** 30 mins

Ingredients

100 g Sourdough Starter (fed and bubbly)
200 g Whole Milk
80 g Water
500 g All Purpose Flour ((see notes for using Bread Flour))
40 g Sugar
50 g Butter (Melted)
10 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2546
Total Fat: 52g

Directions

1. Add the milk, melted butter, water, sugar and salt to the bowl of your stand mixer. Mix the ingredients together so that the sugar and salt are dissolved and the butter is mixed through the milk. It won't take long, like 30 seconds - you just don't want gritty sugar and salt through your dough.
2. Now add your flour and sourdough starter to the liquid in the bowl. Mix the flour and sourdough starter through the liquid so it just comes together.
3. Depending on the type of mixer you're using, you may need to add your dough hook on for the next step. You want to knead the dough using your stand mixer until it forms a silky, slightly tacky dough. The dough is enriched with butter and milk so will be glossy. It will generally come away from the sides of the bowl when

Saturated Fat: 30g
Cholesterol: 128mg
Sodium: 4335mg
Total Carbohydrate: 450g
Dietary Fiber: 14g
Sugars: 51g
Protein: 61g

it's done. It can take anywhere from 3 to 8 minutes depending on the type of stand mixer you're using.

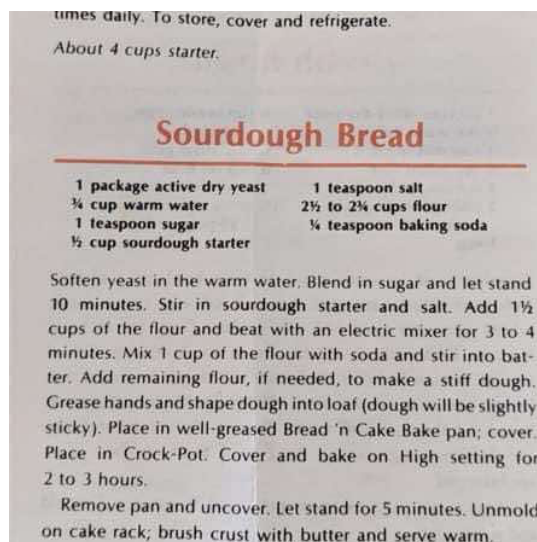
4. Bulk Ferment: Once the dough is sufficiently kneaded you need to let it ferment and rise. You can leave it in your stand mixer bowl for this (saves washing up) or you can transfer it to another bowl if you like. Cover the bowl with plastic or a damp tea towel and let it bulk ferment. As always, the time it takes will depend on your starter and the temperature in your home. You want it to come to just under double. This is an enriched dough and will take a lot longer to bulk ferment than regular sourdough. On a side note - do not worry about leaving your dough out when it has milk and butter in it. Sourdough starter bacteria is wonderful stuff and it will not go bad - even if you leave it on your counter overnight. I do this often and I promise it will be absolutely fine.

5. Once your dough has risen you need to shape it into the rolls. This recipe will give you 12 rolls around 80g in weight. To shape the dough, tip it onto your counter (you won't need flour as it won't be a sticky dough). Using a metal dough scraper, cut the dough into 12 pieces. I like to use a scale to ensure that all the pieces are exactly the same. Gently shape each piece of dough into a round ball. Arrange the dough balls into a parchment lined tin or an oiled baking dish. They need to be just touching each other in the tin.

6. Second Rise: Cover the tin with a tea towel and allow the rolls to double in size. They will look puffy and squished - this is good! It will generally take around 2 hours for them to double - but of course will take longer if your house is cold (ideally you want to put them someplace warm).

7. Baking The Rolls: Once the rolls have doubled, spray liberally with water. Place the rolls into a cold oven set to 180C (350F) and bake for around 30 minutes. You'll know they're done when they are golden on top. Take them out of the oven and brush immediately with melted butter (this is completely optional but gives your rolls a lovely sheen). Once cooked, place your rolls onto a cooling rack to cool slightly before tearing apart and enjoying them! (As always, you know your oven, so

if you need to adjust the temperature for your oven, go right ahead) - see notes below.



Sour dough starter

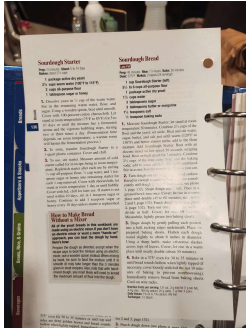
Side Dish • Bread sourdough • Vicky Fairbanks

Ingredients

Directions

My mother gave me my Nina's sourdough recipe and it's a lot like this one! So I made it and then I have my true sourdough starter that I use. With my Nina's recipe I made it up and then kept in the fridge 3-5 days, took it out and added instant potatoes, sugar, and warm water then leave it out for 8-12 hours then I use the starter, sugar, water, oil, flour and make my bread and put the starter in the fridge then repeat.. if I don't cook with it then I take a cup of the starter out every 3-5 days after feeding it and throw it out and put the starter back in the fridge. My kids prefer my Nina's recipe over actual sourdough

Photos





Sourdough Bagels

Snack • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 25 mins | **Cook time:** 30 mins

Ingredients

½ cup sourdough starter,
bubbly and active (113
grams)
1 cup water (236 grams)
2 tablespoons honey (21
grams)
2 teaspoons salt (10 grams)
4 cups unbleached all
purpose flour (560 grams)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar

Nutrition

Amount per serving

Directions

1. Add sourdough starter, water, honey, salt, and two cups flour to a stand mixer.
2. Mix until it comes together, about 10 minutes on low speed. The dough will be really stiff and difficult to incorporate.
3. Add remaining flour, half a cup at a time. Use a dough hook and knead until it is smooth and pliable.
4. Cover dough with wet tea towel, plastic wrap, or beeswax wrap and allow to ferment for 8 to 12 hours.
5. After fermentation, divide into 8 equal pieces.
6. Roll the dough into balls, flatten them down a bit,

Serving size: 1
Calories: 283
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 1004mg
Total Carbohydrate: 61g
Dietary Fiber: 2g
Sugars: 8g
Protein: 7g

and poke a hole in the middle with your finger. Stretch the hole a bit to widen.

7. Cover with a tea towel and allow the dough to rise in a warm spot for 1-4 hours or until puffy.

8. Preheat oven to 425 degrees.

9. Bring a large pot of water to a boil and add the baking soda and sugar.

10. Using a slotted spoon, gently add bagels to the water and boil for one minute, flip, then boil for another minute.

11. Shake off excess water and dip into desired toppings (optional).

12. Place boiled bagels on parchment-lined baking sheet.

13. Bake for 20-25 minutes, or until golden on top.



Sourdough Bread Bowls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 35 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt

Nutrition

Amount per serving
Serving size: 1

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Calories: 195
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 973mg
Total Carbohydrate: 40g
Dietary Fiber: 4g
Sugars: 0g
Protein: 8g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 8 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15-20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 8 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12-15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor a small X at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.

18. Once cooled, cut open the top and scoop out the insides.

19. Ladle in your favorite soup and enjoy.



Sourdough Bread In A Bread Machine

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 7 hours

Ingredients

1 1/4 cup water
1/4 cup unsalted butter,
melted
4 cups bread flour
2 tablespoons granulated
sugar
1/2 tablespoon salt
1/2 cup sourdough starter,
bubbly and active

Nutrition

Amount per serving
Serving size: 1
Calories: 225
Total Fat: 5g

Directions

1. Add the water and melted butter to the bread machine.
2. On top of that add the bread flour, sugar and salt.
3. Lastly, add the sourdough starter.
4. Use the kneading function on the bread machine. (For my machine this is function 8) Mine is set to knead for 25 minutes.
5. Optional: After the first knead cycle finishes, I press the button again and let it knead the dough one more time, for an additional 25 minute cycle.
6. Next, I just allow the dough to sit in the bread

Saturated Fat: 3g
Cholesterol: 10mg
Sodium: 267mg
Total Carbohydrate: 39g
Dietary Fiber: 1g
Sugars: 2g
Protein: 6g

machine for about 6 hours, or until the dough nearly rises to the top of the bread pan. I like to spritz the top with water a few times to make sure the dough doesn't dry out on top. (Optional , but also helps the crust to turn golden in the baking step.)

7. After the dough has risen for several hours, I go to the baking function (function 13 on my bread maker) and select the option for dark crust. This makes the bake time 1 hour.

8. Pull the bread out of the bread maker and allow to cool.



Sourdough Brownies Recipe

Dessert • Bread sourdough • Vicky Fairbanks
littlespoonfarm.com

Serving size: 16 | **Prep time:** 25 mins | **Cook time:** 35 mins

Ingredients

8 tablespoons unsalted butter
12 oz. semi sweet chocolate chips
1/2 cup dutched cocoa powder (or regular cocoa powder)
2 teaspoons vanilla extract
2 large eggs
1 egg yolk
1 cup granulated sugar
1/2 cup dark brown sugar
1/2 cup sourdough starter discard
1 cup all-purpose flour
1 teaspoon salt

Directions

1. Preheat oven to 350°F (176°C) and line a 9" x 9" baking dish with parchment paper.
2. Melt the butter in a small saucepan over low heat. Add the chocolate chips, vanilla extract and dutched cocoa powder. Stir the ingredients until the chocolate chips have melted and the mixture is smooth. Remove the saucepan from the burner and set it aside to cool down.
3. In a large mixing bowl, beat the eggs, brown sugar and granulated sugar with an electric mixer for 7-10 minutes. Add the sourdough discard and chocolate mixture to the bowl beat on low until combined. Add the flour and salt and stir with a spatula until just combined. (The batter will be very thick.)

Nutrition

Amount per serving

Serving size: 1 serving

Calories: 302

Total Fat: 15g

Saturated Fat: 9g

Cholesterol: 52mg

Sodium: 208mg

Total Carbohydrate: 39g

Dietary Fiber: 3g

Sugars: 27g

Protein: 4g

4. Pour the batter into the baking dish and smooth the top. Bake for 35-40 minutes.

5. Allow the brownies to cool completely in the pan after they come out of the oven. Remove the brownies from the pan by lifting them with the parchment paper and cut into squares.



Sourdough Carrot Cake Cookies

Dessert • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 24 cookies | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

- ☐ 160 g Butter (softened at room temperature)
- ☐ 175 g Brown Sugar
- ☐ 2 Eggs
- ☐ 5 g Vanilla Extract
- ☐ 100 g Sourdough Discard (or active sourdough starter)
- ☐ 200 g All Purpose Flour
- ☐ 8 g Baking Soda
- ☐ 1 tsp Ground Cinnamon
- ☐ 1 tsp Ground Ginger
- ☐ 3 g Salt
- ☐ 250 g Carrot
- ☐ 50 g Unsweetened Coconut Flakes

Directions

1. In a large mixing bowl, add the butter, sugar, vanilla extract and eggs and whisk together until well combined.
2. Now add the sourdough starter and whisk until the batter is light and marshmallowy.
3. Now, add all the dry ingredients to the bowl and stir together using a spatula until you have a thick, sticky cookie dough.
4. Cover the bowl with a plastic cover and place in the refrigerator for a minimum of two hours. It's fine to leave the dough up to 24 hours.
5. When you're ready to bake the sourdough carrot

☐ 90 g Raisins

☐ 180 g Rolled Oats

Vanilla Cream Cheese Glaze
(Optional)

☐ 120 g Cream Cheese
(softened at room
temperature)

☐ 5 g Vanilla Extract

☐ 100 g Powdered Sugar

☐ 20 g Milk

cake cookies, preheat your oven to 190C (375F) and line two large cookie sheets with parchment paper.

6. Use a cookie scoop to scoop out balls of dough and place them on the cookie sheets leaving 2" between each dough ball.

7. Take a flat bottomed glass or measuring cup and run it under water. Use the glass or cup to flatten each of the dough balls.

8. Bake the cookies for 20 minutes at 190C (375F) or until just golden. You want the edges to be crispy and the middles to be just set.

9. Allow the cookies to cool on the baking tray and then after 10 minutes transfer to a wire cooling rack to cool completely.

10. To Make The Glaze

11. To make the glaze, add all of the glaze ingredients to a stand mixer or food processor and blend until it's smooth and creamy. Add to a piping bag and drizzle over the cookies.

12. You can mix the glaze by hand, but it's so much easier in a food processor or stand mixer.



Sourdough Chocolate Crinkle Cookies

Dessert • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: 36 cookies | **Prep time:** 20 mins | **Cook time:** 12 mins

Ingredients

180 g Butter ((softened at room temperature))
300 g Granulated Sugar
2 Eggs
100 g Sourdough Starter ((active starter or sourdough discard))
10 g Baking Soda
2 g Salt
80 g Cocoa Powder
300 g All Purpose Flour
75 g Powdered Sugar ((for rolling the dough balls in))

Directions

1. Making the Cookie Dough
2. In a medium size bowl, cream butter and granulated sugar together until well combined (I've just used a whisk but you can use a stand mixer if you prefer).
3. Now add the egg and sourdough starter. Whisk together until the batter is light and fluffy.
4. Now, add the baking soda, salt, cocoa powder and all purpose flour and stir to create a thick cookie dough. The dough will be a bit wetter than a regular cookie dough. The cocoa powder can be a little hard to incorporate, but stick with it, it will come together.
5. Cover the bowl of cookie dough with a plastic food

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 117
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 20mg
Sodium: 134mg
Total Carbohydrate: 19g
Dietary Fiber: 1g
Sugars: 10g
Protein: 2g

cover and place into the fridge for at least 2 hours.
This dough can be left in the fridge overnight to ferment with no issues.

6. When You're Ready to Bake

7. Preheat the oven to 200C (390F). Prepare two large cookie sheets with parchment paper.

8. Using a cookie scoop, scoop out balls of dough and roll them into perfect balls. Roll each ball first into the granulated sugar and then into the powdered sugar until they are completely coated and then place onto the prepared cookie sheet. You want to leave a space between each one as they do spread out.

9. Bake the cookies for 10 to 12 minutes at 200C (390F) or until they are crinkly and just set in the middle. Remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack to cool completely.



Sourdough Chocolate Star

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

- ☐ 540 g All Purpose Flour
- ☐ 100 g Sourdough Starter can use discard
- ☐ 7 g Instant Yeast optional
- ☐ 200 g Milk Full fat, room temp
- ☐ 2 Eggs room temp (approx. 45g each)
- ☐ 100 g Butter room temp
- ☐ 50 g Sugar
- ☐ 10 g Salt
- ☐ 200 g Nutella
- ☐ 1 Egg + 1 Tbsp water For egg wash
- ☐ Icing Sugar for dusting

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes.
3. Don't worry if the mix appears dry, it will soften up once you add the butter.
4. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
5. Once the dough is smooth and pulling away from the

sides of the bowl, set it aside to rise. You want the dough to double in size.

6. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

7. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax.

8. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible.

9. Each disc should be around 25 to 30cm across (10 - 11 inches).

10. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle.

11. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

12. Spread this with $\frac{1}{3}$ of the nutella.

13. Lay the second disc on top and spread that with another $\frac{1}{3}$ of nutella.

14. Now lay the third disc on top and spread it with the remaining nutella and place the forth disc on top.

15. So you should have 4 layers of dough with 3 layers of nutella in between.

16. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

17. Now, place a small glass jar at the centre of the dough.

18. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist.

19. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge.

20. Now cut make a cut in the middle of each quarter and then a cut between each of those - making 16 cuts in total.

21. I've put a full color pictorial in the blog post above.

22. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

23. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

24. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

25. The star is cooked when the dough is golden brown.

26. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!

27. Notes

28. This recipe has been developed using a

Thermomix and can also be mixed using a stand mixer. You can knead the dough by hand, but it is much easier to use a stand mixer, particularly for the butter & salt kneading.

29. Cooking Time Notes - you will need to adjust the cooking temp/time to suit your oven. My oven burns this if I cook it above 180C so I keep it lower. I find it is generally done at the 25 minute mark. You may find yours needs a little more time. It's ok to leave it in the oven longer if it needs it, just keep an eye on it, as the enriched dough and chocolate filling will burn easily.

30. The star is baked to perfection when it's golden brown and you can see the bread in the twists is cooked through. I do not use a thermometer to check whether it's done.



Sourdough Chocolate Star Bread

Appetizer • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

540 g All Purpose Flour
100 g Sourdough Starter (can use discard)
7 g Instant Yeast (optional)
200 g Milk (Full fat, room temp)
2 Eggs (room temp (approx. 45g each))
100 g Butter (room temp)
50 g Sugar
10 g Salt
200 g Nutella
1 Egg + 1 Tbsp water (For egg wash)
Icing Sugar (for dusting)

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes. Don't worry if the mix appears dry, it will soften up once you add the butter.
3. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
4. Once the dough is smooth and pulling away from the sides of the bowl, set it aside to rise. You want the dough to double in size.

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 540
Total Fat: 20g
Saturated Fat: 14g
Cholesterol: 70mg
Sodium: 612mg
Total Carbohydrate: 77g
Dietary Fiber: 3g
Sugars: 21g
Protein: 11g

5. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

6. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible. Each disc should be around 25 to 30cm across (10 - 11 inches).

7. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

8. Spread this with 1/3 of the nutella.

9. Lay the second disc on top and spread that with another 1/3 of nutella.

10. Now lay the third disc on top and spread it with the remaining nutella and place the fourth disc on top. So you should have 4 layers of dough with 3 layers of nutella in between.

11. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

12. Now, place a small glass jar at the centre of the dough.

13. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge. Now cut make a cut in the middle of each quarter and then a cut between each of those - making

16 cuts in total.I've put a full color pictorial in the blog post above.

14. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

15. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

16. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

17. The star is cooked when the dough is golden brown.

18. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!



Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic

Side Dish • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 12 People | **Prep time:** 1 hour 30 mins | **Cook time:** 20 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm 37C)
80 g Water (Room temp)
20 g Sugar (Fine white)
30 g Butter
10 g Salt
150 g Mozzarella (Shredded)
50 g Parmesan Cheese (Shredded)
50 g Butter
5 g Garlic powder
10 g Salt

Directions

1. Add warm milk, water and sugar to the bowl of your stand mixer. Mix until the sugar is dissolved.
2. Now add the flour and sourdough starter and use the stand mixer to knead into a rough dough. Allow to rest for around 30 minutes.
3. Add the salt and butter and knead the dough until it is silky and elastic. This is such a lovely dough it should be very easy to handle.
4. Transfer the dough to a bowl and allow it bulk ferment until the dough has risen around 30%.
5. Cheese and Garlic Filling

60 g Butter
5 g Garlic Powder
20 g Parmesan Cheese
(Shredded)

Nutrition

Amount per serving
Serving size: 40 g
Calories: 321
Total Fat: 15g
Saturated Fat: 9g
Cholesterol: 41mg
Sodium: 910mg
Total Carbohydrate: 35g
Dietary Fiber: 1g
Sugars: 3g
Protein: 11g

6. While the dough is fermenting, it's time to make the filling for the bread rolls.

7. Add mozzarella, parmesan, butter and garlic to a food processor and blitz until it forms a thick paste. Place this into the fridge to chill until you need it.

8. Shaping & Filling the Bread Rolls

9. Once the dough has finished the bulk ferment, you will need to shape and fill the bread rolls with the garlic cheese filling.

10. Weigh out the dough into whatever size balls you'd like. I've done them at 40g.

11. Take each piece of dough and add a small ball of filling (approx. 7g) to the centre. Pinch the dough around the filling and gently roll into a ball.

12. Once you have filled and shaped all of the bread rolls, arrange them on a tray to form the shape of a Christmas tree. Cut out a star if you like and elongate one of the rolls to form the trunk.

13. Cover the Christmas Tree and allow the rolls to proof and get nice and puffy. See notes for using the fridge for proofing.

14. Baking the Christmas Tree

15. Preheat the oven to 180C/356F.

16. Take the ingredients for the garlic butter topping and blend together. Using a pastry brush, lightly brush a little onto each bread roll (save the rest for when the Christmas Tree comes out of the oven).

17. Bake the Christmas Tree at 180-C/356F for approximately 20 minutes or until the rolls are golden brown.

18. Take the Christmas Tree out of the oven and brush on the rest of garlic butter topping so that it melts into the rolls. Sprinkle with fresh rosemary or whatever herbs you would like.

19. Transfer onto a cooling rack and allow to cool a little before serving (you want it to be warm but not scalding hot).

20. Serve with Marinara Sauce for dipping.



Sourdough Ciabatta

Side Dish • Bread sourdough • Mexican food
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

1 cup bubbly and active
sourdough starter (227
grams)
2 cups water (472 grams)
1 tablespoon salt (17 grams)
4 ½ cups bread flour (630
grams)

Nutrition

Amount per serving
Serving size: 1
Calories: 332
Total Fat: 2g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 798mg

Directions

1. Feed sourdough starter 4-12 hours before starting the sourdough ciabatta dough.
2. Gently combine the starter, water, salt and flour in a large mixing bowl. Allow the dough to rest for 30 minutes to autolyse.
3. Perform three series of stretch and folds each 30 minutes apart. (Make sure to cover the bowl with plastic wrap, foil, or a damp tea towel in between so the dough doesn't dry out.)
4. To do this, first stretch the dough up about 6 -12 inches on one side, and then push it in to the center of the dough. Turn the bowl a quarter turn, and repeat the process, turn a quarter turn, repeat the stretch and fold.

Total Carbohydrate: 67g
Dietary Fiber: 3g
Sugars: 0g
Protein: 11g

5. Cover the bowl with a damp tea towel, and allow it to rise until doubled. The time this takes will depend on the temperature of your house and how active your starter is. For me, this usually takes about 4 hours.

6. Transfer the dough to the refrigerator and allow it to ferment for 12-24 hours.

7. The next day, slide the dough out of the bowl and onto a floured work surface. Be careful not to deflate the bubbles.

8. Gently shape the dough into a rectangular shape, and dust the top with flour.

9. Divide the dough into 8 equal pieces by cutting it down the middle lengthwise and then making three cuts on each side.

10. Use the bench scraper to gently transfer the rolls to parchment paper.

11. Cover with a tea towel and allow to rise 1-2 hours.

12. Preheat pizza stone at 475 and put a cast iron skillet on the bottom rack.

13. Add a bit of water to the cast iron skillet on the bottom rack for steam (this helps the crust to develop a golden color and give it an extra-crusty crust).

14. Slide the loaves onto the pizza stone (with the parchment paper) or a large baking sheet, and place into the hot oven.

15. Bake for 25 minutes or until the crust is golden.

16. Move to a cooling rack to cool.



Sourdough Cibatta Rolls Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 6 cibatta rolls | **Prep time:** 2 hours 15 mins | **Cook time:** 20 mins

Ingredients

100 g Sourdough Starter
360 g Water
12 g Salt
450 g Bread Flour ((or you can use all purpose flour))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 286
Total Fat: 1g
Saturated Fat: 0.2g
Sodium: 780mg
Total Carbohydrate: 58g
Dietary Fiber: 2g
Sugars: 0.2g

Directions

1. Feed Your Sourdough Starter Traditional cibatta bread is made using a preferment or biga. In this sourdough cibatta recipe, your sourdough starter is the preferment, so ensure your sourdough starter is active and at room temperature. It should be fed within 6 to 8 hours of making your sourdough cibatta bread.

2. Mix the Dough In a large mixing bowl, combine 100g of sourdough starter and 360g of water until the sourdough starter is well dissolved. Then add the flour and salt and mix until all the ingredients come together into a shaggy dough.

3. Autolyse Cover the bowl with a plastic cover or damp cloth and let the dough rest for about 30 minutes to 1 hour. This autolyse process allows the flour to fully hydrate.

Protein: 9g

4. Stretch and Fold Over the next 2 hours, you will need to gently stretch and fold the dough. Try to do 2 to 4 sets of stretches and folds during this 2 hour period. To fold, wet your hands and lift one side of the dough, stretch it, then fold it over the center. Repeat with all four sides of the dough.

5. Bulk Fermentation Cover the bowl and let the dough sit at room temperature until it rises around 50%. This is a very high hydration dough so it won't take as long as a regular sourdough loaf.

6. Once the dough has risen, gently pull the edges of the dough into the centre to create a sticky ball. Cover and place in the fridge for around 8 to 12 hours (you can leave it up to 24 hours if you like, but I find I get best results from 12 hours).

7. Divide and Shape When you are ready to shape the sourdough cibatta dough, take the bowl out of the fridge. Generously dust a clean surface with all purpose flour. Use a silicone dough scraper to flip the sourdough cibatta dough out onto the floured countertop with the sticky side on the top. Gently pull the dough out into a rough rectangle. It definitely doesn't have to be perfect, this is rustic Italian bread. Generously cover the top of the dough surface in flour (this will help with the next step). Use a metal dough scraper to cut the dough into 6 fairly even pieces. Alternatively, you can cut the dough down the middle and create two equally shaped loaves.

8. Final Proof Take a baking peel or pizza peel and generously cover it in all purpose flour. If there are any odd shaped rolls, you can gently pull the edges together to neaten them up, or just leave them as they are. Sprinkle the top of the rolls with a generous amount of flour and gently transfer them to the prepared baking peel. Allow the sourdough cibatta rolls to proof at room temperature until they have visibly puffed up and developed a slightly airy texture. Remember you were working with cold dough, so this might take a bit longer than you'd expect. I don't cover my sourdough cibatta rolls while they proof, but you can if you want to. I just put a fly net dome over them

to stop the flies, but that's it.

9. Preheat the Oven When your sourdough cibatta rolls are ready to bake, preheat your oven to 475°F (245°C) with a baking stone placed on the middle rack. See notes for information about steam for this bake.

10. Baking When you're ready, carefully transfer the cibatta rolls to the hot baking stone in the oven (if you've added enough flour they should easily slide across). Bake for about 20 minutes, or until the rolls are golden brown and have a crisp crust.

11. Cool and Enjoy Allow the ciabatta rolls to cool on a wire rack. Once cooled, they're ready to be enjoyed with your favorite spreads or as sandwich rolls.



Sourdough Cinnamon Raisin bread

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 40 mins | **Cook time:** 40 mins

Ingredients

- ☐ 100 g Sourdough Discard (unfed sourdough starter - or see notes for using active sourdough starter)
- ☐ 300 g Water
- ☐ 1 Egg
- ☐ 60 g Brown Sugar
- ☐ 5 g Yeast (instant or active dry yeast is fine - or see notes for using active sourdough starter)
- ☐ 550 g Bread Flour
- ☐ 10 g Salt
- ☐ 40 g Butter (softened at room temperature)
- ☐ 100 g Raisins (increase to

Directions

1. I have written these instructions to make the dough by hand. It is a sticky dough when you add the butter, but it's totally doable by hand. You can definitely use a stand mixer if you prefer (I've added notes for this at the bottom of the recipe card).
2. In a large bowl, whisk together sourdough discard, water, egg and brown sugar. Once it's well combined, add the yeast to the liquid and stir through.
3. Now add the bread flour and salt to the bowl and bring this together into a shaggy dough. Allow this to sit for around 30 minutes.
4. Once the dough has been sitting for 30 minutes, tip it onto the counter and add a little of the soft butter on top of the shaggy dough. Knead the dough until the

150g if you want heavy raisins)

☐ 5 g Cinnamon (approx. 2 teaspoons)

butter has been distributed through, then add a little more butter until all the butter has been added.

5. Don't worry if the dough feels slimy or too sticky. Keep kneading. This dough is similar to a brioche dough in that it will get quite unworkable until you really push the butter into the dough. All of a sudden it will come together.

6. Once the butter has all been added, sprinkle the raisins through the dough as you continue to knead.

7. The dough will take around 10 minutes to knead by hand and will become silky and elastic.

8. Once the dough has been sufficiently kneaded, place it into a bowl and cover with a plastic food cover. Allow the dough to double in the bowl before moving onto the next step.

9. Because we've added a little commercial yeast, this won't take too long (I've added notes below in case you don't want to use yeast and want to use your active starter instead).

10. Once the dough has doubled, tip it out onto the counter top with the smooth side underneath and the sticky side on the top. Gently ease the dough out into a rectangle. It should be quite easy to do this as the dough is very elastic.

11. Sprinkle the dough with cinnamon so that it is evenly covered.

12. Roll the dough up into a log and tuck the ends under. Place the dough into an oiled sandwich loaf tin and gently press it down so that it fills up the base of the tin. Place a plastic food cover back onto the pan and leave it to rise up and get nice and puffy. Ideally, you want it to just peak above the rim of the pan before you bake it.

13. Once the dough has risen, you'll need to bake your

loaf.

14. Turn your oven on and set the temperature to 180C/350F.

15. Lightly egg wash the top of the dough.

16. Bake your bread at 180C/350F for around 40 to 45 minutes or until the loaf is golden brown. I like putting this loaf on a lower rack in the oven. Just watch the top as the egg wash is prone to getting dark quite quickly.

17. Remove from the loaf tin and allow to cool on a wire rack.

18. Notes

19. Sourdough Discard

20. You can use 100g sourdough discard with 5g commercial yeast or you can use 100g active, bubbly sourdough starter without yeast. I have provided timelines for both of these options in the main body of the post above.

21. Using a Stand Mixer

22. I have provided instructions for kneading by hand above, however you can easily make this recipe in a stand mixer (it's actually easier!).

23. Add the ingredients to the bowl in the order shown on the recipe card, but when it gets to kneading, use the dough hook on your stand mixer.

24. You can add the butter and the raisins at the same time.

25. Knead the dough in 2 minute increments, with a small rest after each 2 minutes until the dough is soft and elastic and doesn't stick to the sides of the bowl.

26. You can also make this recipe in a Thermomix using the knead function. It takes around 5 minutes for the dough to be sufficiently kneaded and the raisins incorporated.

27. You can read more about using a stand mixer for sourdough bread [here](#).



Sourdough Cinnamon Rolls With Cream Cheese Topping

Breakfast, Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 12 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 sourdough starter, bubbly and active (113 grams)
1/2 cup water (118 grams)
4 cups all-purpose flour (540 grams)
1/2 cup melted coconut oil
1/2 cup honey (168 grams)
2 eggs
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup softened butter (114 grams)
1 cup brown sugar (200

Directions

1. In the bowl of a stand mixer, combine active sourdough starter, flour, honey, water, eggs, and melted coconut oil. Mix together until smooth, glossy, and passes the windowpane test.
2. Place the dough in a greased bowl and cover the with a beeswax wrap, foil or plastic wrap.
3. Allow to rest in warm place overnight, or up to 12 hours.
4. The next day, preheat the oven to 375 degrees.
5. Add the baking soda, baking powder and salt to the dough and mix in the stand mixer on medium speed for

grams)
2 tablespoons cinnamon
6 ounces cream cheese
1/2 cup heavy cream (120 grams)
1/2 cup maple syrup or honey (168 grams for honey)
2 teaspoons vanilla extract

Nutrition

Amount per serving
Serving size: 1
Calories: 562
Total Fat: 27g
Saturated Fat: 18g
Cholesterol: 78mg
Sodium: 327mg
Total Carbohydrate: 74g
Dietary Fiber: 4g
Sugars: 32g
Protein: 9g

about 5 minutes, or knead with your hands. Combine well.

6. In a separate bowl, combine softened butter, brown sugar, and cinnamon. Stir to combine.

7. Lightly dust the counter with flour, and roll out the dough into a 1/4 inch thick rectangle.

8. Add butter and cinnamon-sugar filling to the top of the dough and spread evenly.

9. Roll the dough up as tightly as you can. When you get to the end, pinch the edge into the main roll, to create a seam.

10. Slice to make 12 even rolls.

11. Place the rolls into a well-seasoned 14" cast iron skillet or baking dish.

12. Bake at 375 degrees for 20-25 minutes or until the rolls are lightly browned and the dough is cooked through. Allow them to cool a bit.

13. In a medium saucepan, over medium heat, add cream cheese, heavy cream, maple syrup or honey, and vanilla extract. Stir until combined. Use an immersion blender to get the frosting extra smooth, if desired.

14. Pour over cinnamon rolls and enjoy.



Sourdough Cornbread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 9 | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

1 cup yellow cornmeal
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup milk
1/4 cup melted butter (or other neutral oil)
1/2 cup starter
1 tsp baking soda
2 tsp baking powder
1 large egg
1 tsp salt

Nutrition

Amount per serving

Directions

1. Combine cornmeal, flour, sugar, milk, butter, and sourdough starter. Mix well.
2. Cover with plastic wrap, a damp tea towel, lid, or foil. Allow to ferment for 8-18 hours. Or skip this step and bake one time.
3. The next day, preheat oven to 400.
4. Sprinkle baking soda, baking powder, and salt over the fermented dough. Add an egg and mix well. This is easiest using a stand mixer.
5. Pour into a 8x8 greased pan.
6. Bake for 20 minutes or until a toothpick comes out

Serving size: 1
Calories: 178
Total Fat: 6g
Saturated Fat: 4g
Cholesterol: 35mg
Sodium: 566mg
Total Carbohydrate: 28g
Dietary Fiber: 1g
Sugars: 12g
Protein: 3g

clean and the edges of the cornbread are turning golden in color.

7. Allow to cool. Slice and serve.



Sourdough Dinner Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly (113 g)
1/4 cup sugar (50 g)
3/4 cup warm water (177 g)
1/4 cup melted butter (56 g)
1/2 tsp sea salt (2 g)
2 1/2 cups all-purpose flour
(350 g)
Egg (for egg wash)

Nutrition

Amount per serving
Serving size: 1
Calories: 253
Total Fat: 7g

Directions

1. In a stand mixer bowl, add ingredients.
2. Knead on speed 2 (for a Kitchen Aid) for 10-15 minutes using the dough hook, until the dough becomes smooth, stretchy, and can pass the windowpane test.
3. Place in a greased bowl and cover with a towel.
4. Allow to rise overnight (8-24 hours).
5. The next day, divide the dough into eight equal parts and put in a greased 9x13 or 8x8 dish. Allow it to rise until doubled, approximately one to two hours.
6. Preheat oven to 375

Saturated Fat: 4g
Cholesterol: 39mg
Sodium: 202mg
Total Carbohydrate: 42g
Dietary Fiber: 2g
Sugars: 6g
Protein: 6g

7. Brush top with egg wash (optional, but will give it that lovely golden color).

8. Place the rolls into the oven for about 25-30 minutes, or until they start turning golden brown.

9. Top with melted butter if desired.

10. Allow to cool, and enjoy.



Sourdough Discard Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 50 mins

Ingredients

1 1/4 cup water (295g)
2 1/2 tsp yeast or one packet (7g)
2 tsp salt (10g)
1 cup sourdough discard (255g)
4 cups All-purpose flour 575g

Nutrition

Amount per serving
Serving size: 1
Calories: 224
Total Fat: 1g
Saturated Fat: 0g

Directions

1. Warm water to about 110 degrees. Add active dry yeast and stir. Allow to sit for about five minutes until it gets nice and bubbly.
2. In a large bowl, whisk together salt and flour.
3. Add sourdough starter and yeast/water mixture.
4. Mix well with a large spoon or silicon spatula. It will be a shaggy dough.
5. Cover with a lid or plastic wrap and leave at room temperature for around 12 hours.
6. The next day, preheat the oven to 450. Place your dutch oven and lid into the oven to preheat.

Cholesterol: 0mg
Sodium: 494mg
Total Carbohydrate: 46g
Dietary Fiber: 2g
Sugars: 0g
Protein: 7g

7. Turn the dough on a lightly floured surface. The dough will be pretty sticky.

8. Shape into a ball by pulling the sides and bringing them into the center. I do this about 4-6 times. Flip the ball over, seam side down.

9. Taking your hands, grab the dough and pull it towards you a few times rotating the dough after each pull. This adds tension (as does the last step) to the dough, which helps the dough rise more during baking.

10. Place the dough on parchment paper. Cover with a towel and allow to rise in a warm place for 30 minutes to an hour.

11. Slash with a lame or knife (if desired) and place the parchment paper and dough into the dutch oven and cover with a lid.

12. Place the dutch oven into the oven and turn the heat down to 400 degrees. Bake with the lid on for 30 minutes, then remove the lid and bake for about 20-30 minutes until golden brown.

13. Allow to cool completely before slicing



Sourdough Discard Crackers

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 60 crackers | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

- ☐ 220 g Sourdough Discard unfed sourdough starter
- ☐ 80 g All Purpose Flour
- ☐ 50 g Whole Wheat Flour
- ☐ 5 g Salt
- ☐ 30 g Butter soft
- ☐ 30 g Parmesan Cheese shredded
- ☐ 20 g Olive Oil for brushing
- ☐ 10 g Sea Salt for topping
- ☐ Fresh Rosemary

Directions

1. Preheat oven to 350F/180C.
2. Add sourdough discard, flour, soft butter, salt and parmesan to a mixing bowl and bring the ingredients together to form a pliable dough (see notes).
3. Divide the dough into two portions (this makes it easier to roll).
4. Place each ball onto a piece of parchment paper and flatten out with your hands into a rough rectangle.
5. Sprinkle on the rosemary and push it into the dough gently.
6. Now roll out to a thin sheet of dough using a rolling

pin. You want it around 1/16" or 1.5mm thick. The thinner you can get it the better because thick crackers won't cook properly and won't crisp up in the oven.

7. The dough should not be sticky at all and easy to roll - however see notes below for some troubleshooting if your dough is sticky.

8. Use a cracker roller to perforate dough. If you don't have a cracker roller you can use a cookie cutter or knife to cut into crackers and then pierce each one with the tines of a fork.

9. Place each parchment paper with dough on top onto a baking sheet. This recipe will generally need two baking trays.

10. Brush dough with olive oil and sprinkle with salt.

11. Bake at 350F/180C for around 25 minutes or until crackers are golden and crisp.

12. Let the crackers cool on a rack before breaking into individual pieces.



Sourdough Discard Garlic Rolls

Side Dish • Bread sourdough • Dinner
www.thisjess.com

Serving size: 9 rolls | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

¼ cup non-dairy milk (or regular dairy milk, warmed to 110°F)
1 ½ teaspoons instant yeast
2 teaspoons granulated sugar
1 ¾ cups + 1 Tablespoon all-purpose flour
200 grams (about ¾ cup) sourdough discard (unfed, at room temperature)
1 egg (lightly beaten)
1 teaspoon kosher salt
3 Tablespoons unsalted butter (divided)
3 Tablespoons unsalted

Directions

1. Combine the warmed milk, instant yeast, and sugar in the bowl of a stand mixer*. Add the flour, sourdough discard, beaten egg and salt. With the mixer on low speed, slowly add 2 Tablespoons of melted butter. Increase speed to medium and mix until a shaggy dough forms.
2. Transfer the dough to a smooth work surface and knead until a smooth dough forms, about 3-4 minutes. The dough should be smooth and slightly tacky (but not sticky). If needed, add more flour or milk (1 Tablespoon at a time) to reach your desired consistency.
3. Transfer the dough to a large greased bowl and cover with plastic wrap. Let rise for about 90 minutes, or until doubled in size.

butter (melted)

½ teaspoon garlic powder

1 Tablespoon fresh parsley
(chopped)

flaky sea salt

4. Brush an 8x8-inch baking pan with 1 Tablespoon melted butter and set aside.

5. Turn the dough onto a smooth work surface and divide into 9 equal-sized pieces. This doesn't have to be exact, but if you do want perfectly identical rolls, weigh the dough and divide that number by 9 to determine how much the dough for each roll should weigh. Roll each piece of dough into a ball in the palm of your hand, then place the rolls into the prepared baking pan. Repeat until you have 9 rolls.

6. Cover the baking pan with plastic wrap and let the rolls rise for 60 minutes, until puffed and doubled in size.

7. Preheat the oven to 375°F. Brush the rolls with 1 Tablespoon melted butter. Bake for 20-25 minutes until golden brown.

8. While the rolls bake, melt the remaining 3 Tablespoons unsalted butter. Remove from heat, then add the garlic powder and chopped parsley and stir to combine. Remove the rolls from the oven and immediately brush with the parsley and butter mixture. Serve while warm.



Sourdough Discard Pizza Crust

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 2 mins | **Cook time:** 10 mins

Ingredients

Sourdough discard
Italian Seasoning
Salt
Olive Oil
Pizza Stone or Cast Iron
Skillet

Nutrition

Amount per serving
Serving size: 1
Calories: 213
Total Fat: 7g
Saturated Fat: 2g
Cholesterol: 5mg
Sodium: 308mg

Directions

1. Preheat a pizza stone, or cast iron skillet, on 425 degrees.
2. When the oven is preheated, and the pans are scorching hot, take them out of the oven.
3. Drizzle your baking vessel (stone or skillet) of choice with a little extra virgin olive oil.
4. Ladle sourdough starter onto the hot pan. Now, this is the part that will really bother my recipe-lovin, rule-abidin blog readers. I am not going to give you an amount. I can't. You just spread it out until you have a nice thin layer in the size you want. If you want to see how this looks, watch the video in the blog post.

Total Carbohydrate: 32g
Dietary Fiber: 3g
Sugars: 1g
Protein: 7g

5. Hit it with another drizzle of olive oil.

6. Sprinkle it with salt and Italian seasoning.

7. It will already start to bake when it makes contact with the pan. This is totally good and expected.

8. Pop it back in the oven, until crispy, and easily pulls up from the pan. About 10 minutes.



Sourdough Discard Pretzels

Appetizer • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 15 | **Prep time:** 15 mins | **Cook time:** 15 mins

Ingredients

3 teaspoons active dry yeast (9g)
1 cup water (236 g)
1 cup sourdough discard (285 grams)
2 tablespoons honey (42 g)
2 teaspoons salt (14 g)
4 cups unbleached all purpose flour (560 g)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar
1 egg yolk
1 tablespoon water

Directions

1. Whisk the warm water and yeast together in the bowl of your stand mixer. Cover and allow to sit for 5 minutes. It should get nice and bubbly.
2. To the bowl of a stand mixer with the dough hook attachment, add the sourdough discard, honey, salt and flour.
3. Beat on low speed for 2 minutes. Alternatively, you can turn the dough out onto a lightly floured surface and knead the dough by hand for 5-10 minutes.
4. Place the dough in a large mixing bowl that has been lightly greased.
5. Cover the bowl with aluminum foil, a beeswax wrap,

Nutrition

Amount per serving

Serving size: 1

Calories: 147

Total Fat: 1g

Saturated Fat: 0g

Cholesterol: 12mg

Sodium: 558mg

Total Carbohydrate: 30g

Dietary Fiber: 1g

Sugars: 3g

Protein: 4g

plastic wrap, or a wet tea towel.

6. Let the dough rise at room temperature for 60-90 minutes, or until doubled in size.

7. Divide the dough into 15 equal pieces.

8. Roll each piece into a 18" rope and then create a U-shape.

9. Take the two ends of the rope and create a twist with the dough.

10. Twist it twice and then press the ends of the dough into the bottom of the U-shape. Make sure to pinch the dough together well to prevent the dough from unraveling during the boiling process.

11. Cover with a tea towel and let the dough rest in a warm place for 30 minutes to one hour, or until puffy.

12. Preheat the oven to 425°F.

13. Bring water in a large stockpot to a boil and add 1 tablespoon of baking soda and 1 tablespoon of brown sugar.

14. Add the pretzels to the boiling water and boil for 30 seconds on each side, being careful not to overcrowd.

15. Using a slotted spoon, remove the pretzels and place on a parchment lined baking sheet.

16. Brush each pretzel with egg wash and sprinkle with coarse salt or pretzel salt.

17. Bake for 15 minutes, or until golden brown.

18. Another option is to bake and then once they are done baking, brush with melted butter and dip in cinnamon sugar. Yum.



Sourdough Discard Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 15 mins | **Cook time:** 45 mins

Ingredients

3 teaspoons active dry yeast (9 grams)
1 tablespoon honey (21 grams)
4 tablespoons butter, softened (57 grams)
1/2 tablespoon salt (8 grams)
1 cup sourdough discard (285 grams)
1 cup water (236 grams)
4 cups all purpose flour (560 grams)

Nutrition

Amount per serving

Directions

1. Whisk together warm water, honey, and yeast. Allow it to sit at room temperature for about 5 minutes. The mixture should get nice and bubbly.
2. To a bowl of a stand mixer with dough hook attachment, add all of the ingredients.
3. Knead on low speed until dough is smooth and elastic- about 10 minutes or so. It may take longer. You can also do this by hand. It shouldn't stick to the sides of the bowl.
4. To check to make sure the gluten has developed enough so the bread is nice and fluffy, it should pass the windowpane test. Grab a small ball of the dough and stretch it into a square. It should stretch thin enough to see through without breaking.

Serving size: 1
Calories: 245
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 12mg
Sodium: 382mg
Total Carbohydrate: 43g
Dietary Fiber: 2g
Sugars: 2g
Protein: 6g

5. Place the dough in a greased bowl with a lid, plastic wrap, or towel.

6. Let the dough rise (also known as bulk rise) for about 1-2 hours (or until it about doubles in size) in a warm place like on top of a stove or on top of the refrigerator.

7. Grease a bread pan or add parchment paper.

8. Roll the dough flat into a rectangle and roll it up. Pinch the ends to the rest of the loaf.

9. Add the shaped bread dough to the parchment lined or buttered loaf pans seam side down. Second rise for 30 minutes to an hour at room temperature, or until doubled. Covered with a towel.

10. Optional: whisk an egg in a small bowl. Brush on top of the dough.

11. Bake the sandwich loaf at 375 for about 45 minutes, or until a lovely golden brown color on top.

12. Allow to cool completely before slicing or storing.



Sourdough Farmhouse White Sandwich Loaf

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 1 Loaf | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

270 g Water ((warm))
85 g Milk ((warm))
45 g White Sugar
120 g Sourdough Starter
((fed and bubbly))
50 g Butter ((melted but
cooled))
600 g Bread Flour
12 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2652
Total Fat: 71g

Directions

1. Premix & Autolyse: Add your milk, water and sugar to a large bowl and stir until the sugar is dissolved. It does help if you warm your milk and water just a little.
2. Now add the sourdough starter to the liquid ingredients and stir to dissolve it a little.
3. Now add the rest of your ingredients - bread flour, salt and butter. Mix them together until a shaggy dough forms. Cover with a damp kitchen towel or elastic food cover and let it sit for around an hour.
4. Kneading Your Farmhouse White Sandwich Dough: You can knead this dough by hand or in a stand mixer or Thermomix. Either way is fine and you'll end up with soft, elastic dough that is slightly sticky, but shouldn't stick to your hands. Kneading by hand -

Saturated Fat: 40g
Cholesterol: 178mg
Sodium: 6453mg
Total Carbohydrate: 421g
Dietary Fiber: 13g
Sugars: 41g
Protein: 76g

knead the dough for around 10 minutes or until it is soft and elastic. The dough should feel slightly sticky but not be a big mess. Stand Mixer - you'll need to use your dough hook. Knead for 2 minutes, then give your mixer a rest for 2 minutes. Knead again for 2 minutes and so on. The dough should come away from the sides of the bowl when it's done. Thermomix - knead using the dough function for 5 minutes.

5. Bulk Ferment: Once your dough is kneaded sufficiently, you need to bulk ferment it. If you're using a stand mixer, it's fine to leave it in the mixing bowl. If you're using a Thermomix you'll need to tip your dough into a glass or ceramic bowl to finish its bulk ferment. At this point, you can just leave the dough as it is, covering it with some plastic wrap to stop it drying out. If you prefer your dough to be a bit neater, you can wet your hands and fold it into a neat ball. As with any sourdough bread, the bulk ferment time will depend on the temperature in your kitchen and of course the strength of your starter. You're looking for your dough to be just UNDER double. Now remember this is an enriched dough and it's a lower hydration so it will take longer than a lean dough. Try to put it somewhere warm if you can.

6. Shaping: Once your dough has finished its bulk ferment you can shape your dough. Before you start shaping, lightly butter or oil your loaf tin (I've used olive oil for the loaf in the photos). Ease your dough out of the bowl using a silicone dough scraper, remembering to have the smooth side on the counter and the sticky side facing up. You shouldn't need any flour for this as your dough shouldn't stick (it's such a beautiful silky, enriched dough). Gently ease your dough out into a rough rectangle, with the shortest side in front of you. Pop any large bubbles and gently flatten the dough using your fingertips. Then roll the dough up into a log (using the short side) and tuck the ends under. Leave the dough to sit and relax for around 30 minutes. After 30 minutes, tighten up the log by pulling the dough a little, using the sticky underside to create tension. Then simply plop the log into your buttered tin.

7. Second Rise: Once your bread has been shaped and

is in the tin, you'll need to let it rise again so that it fills up the shape of the tin. This should only take a few hours, but like the bulk ferment, this will depend on the strength of your starter and the temperature of your kitchen. You'll know it's done when it's risen above the lip of the tin (if you're using an open tin). It will be rounded on the top. When you poke it it will leave a slight indent but spring back nice and slowly. If you shaped it quite tight, you'll see some tension on the top of the dough as it's risen.

8. Baking Your Sandwich Bread: Preheat your oven to around 180C/350F. Let your oven warm for around 10 minutes and then place your sandwich loaf in the oven and bake for approximately 40 minutes or until the top is golden brown. It may take a little longer depending on your oven - you'll know it's done when it's golden brown on top and sounds hollow when you tap the base.

9. Once your dough is baked, remove it from the tin and leave to cool on a wire rack. Brush the top with some melted butter for a richer flavored, softer crust. Ideally, leave it for at least 90 minutes before you cut into it. Enjoy!



Sourdough Hawaiian Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 18 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1 Cup Pineapple Juice
½ cup milk
½ cup sugar
½ cup starter
¼ cup unsalted butter
softened
1 teaspoon vanilla
1 large egg
2 teaspoons salt
5 cups All Purpose Flour
1 egg yolk
2 Tablespoon water

Directions

1. Add all of the ingredients (except the egg wash) to the stand mixer with a dough hook.
2. Knead until smooth and elastic. About 10-15 minutes.
3. Place dough in a greased bowl and cover with plastic wrap or a tight lid.
4. Allow to rise overnight. About 8-12 hours.
5. Divide dough into 18 even rolls and place in a greased 9x13 baking dish.
6. Cover with a towel and allow to rise until doubled. About 1-3 hours depending on the temperature of your

Nutrition

Amount per serving

Serving size: 1

Calories: 193

Total Fat: 4g

Saturated Fat: 2g

Cholesterol: 38mg

Sodium: 98mg

Total Carbohydrate: 34g

Dietary Fiber: 1g

Sugars: 7g

Protein: 5g

home.

7. Once the dough has doubled, create the egg wash and brush over the dough.

8. Bake for 20-25 minutes at 375 until the rolls are golden in color.

9. Cool.



Sourdough Pastry Braid

Dessert • Bread sourdough, Cake • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. Add the flour, sugar, sourdough starter, milk, egg, vanilla and salt to the bowl of a stand mixer with the dough hook attached. Mix on low speed until the dough becomes smooth and glossy. You can also easily do this by hand. Mix and knead to make a shaggy, sticky dough. Continue to knead for about 5-10 minutes
2. Form the dough into a ball and place in a bowl. Cover with plastic wrap, foil, or a beeswax wrap and place in a warm spot for about 4 hours.
3. Place the bowl in the refrigerator to continue fermenting for 8 hours, or up to 3 days.
4. To roll the butter block out into a 6" by 8" inch rectangle, place the sticks of butter on a large piece of

8 ounces cream cheese
1/4 cup granulated sugar
1 large egg yolk
1 teaspoon lemon juice
1/2 teaspoon vanilla extract
3/4 cup cup fresh, canned or frozen fruit
Lemon curd
Pie filling
Jam
1 large egg white, beaten lightly with 1 tablespoon cold water
1 cup confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla
pinch of salt

Nutrition

Amount per serving
Serving size: 1
Calories: 323
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 90mg
Sodium: 201mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 19g
Protein: 5g

parchment paper. Sprinkle it with flour.

5. Fold the parchment paper around the butter, so that the butter will fill the entire envelope once you roll it out. You are aiming for a butter block that is 6 inches by 8 inches. You don't need to be too precise here. You just want to make sure the pastry dough can entirely encase the butter when you roll it out for laminating.

6. Tap out the butter with a rolling pin lightly to start to spread the butter, then roll smooth.

7. Chill the butter for 10 minutes. You want the butter to stay nice and cold to create the flaky butter layers. Too warm and it will just smush out. Cold butter is essential.

8. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

9. Roll it out into a 16" by 8" inch rectangle.

10. Place the butter packet in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the middle seam and sides closed, so none of the butter can escape.

11. Roll the dough, with the butter sealed inside, back out into a 16" by 8" inch rectangle.

12. Fold each side into the center again; then fold one side over the other to make a rectangle with 4 layers of dough. (See picture)

13. Wrap the dough in plastic wrap, and put it back in the refrigerator for 30 minutes.

14. Roll the dough out into another 16" by 8" inch rectangle.

15. Again, fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of

dough.

16. Wrap the dough in plastic wrap, and put it back in the refrigerator for 2 hours, up to 12 hours.

17. Preheat the oven to 400 degrees.

18. Divide the dough in half. Put the half you aren't working with back in the refrigerator, so that it doesn't get warm while you are shaping the other.

19. Roll the pastry dough out into a 12" by 9" rectangle. Visually divide the dough into three equal sections. You could also mark it with small cuts, if desired.

20. Spread the cream cheese filling down the center. Top it with fruit, jam or pie filling.

21. Using a sharp knife, cut 10 strips on each side of the filling, avoiding cutting into the center. Remove the outside strips from the top. This gives you a bit of dough to encase the filling.

22. Fold the remaining top piece of dough down over the filling.

23. Next, fold the strips to the center, alternating sides to create a braid. Angle them down a bit, so that by time you get to the bottom, there is enough dough to encase the bottom of the pastry braid.

24. Chill for one hour.

25. Brush with an egg wash.

26. Bake for 20-22 minutes, or until golden brown.

27. Spread the glaze on top. (optional)

28. Serve warm.



Sourdough Peanut Butter Cookies

Dessert • Bread sourdough, Cookie • Holiday, Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 24 | **Prep time:** 15 mins | **Cook time:** 10 mins

Ingredients

1/2 cup butter, room temp
1 cup peanut butter
1/2 cup brown sugar
1/2 cup sugar
1 egg
1 teaspoon vanilla
1/2 cup sourdough starter
1 1/2 cup flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt

Nutrition

Amount per serving

Directions

1. Preheat oven to 350°. Place parchment paper on a cookie sheet.
2. In the bowl of a stand mixer with paddle attachment, combine sugar, brown sugar, butter, peanut butter. Cream together for a few minutes until light and fluffy.
3. Add egg and mix until well incorporated.
4. Add vanilla and sourdough starter and mix until just combined.
5. In a large mixing bowl, mix dry ingredients together.
6. Add the dry ingredients to the wet ingredients about 1/3 at a time, and mix until just incorporated.

Serving size: 1
Calories: 169
Total Fat: 9g
Saturated Fat: 4g
Cholesterol: 18mg
Sodium: 139mg
Total Carbohydrate: 18g
Dietary Fiber: 1g
Sugars: 9g
Protein: 4g

7. Roll the dough into balls and place on a prepared baking sheet.

8. Using a fork, gently press the dough ball with the prongs of the fork. Then, turn the fork 90 degrees and press again to flatten and make a criss cross pattern.

9. Bake for 12-15 minutes or until the edges begin to turn golden brown.

10. Move to a cooling rack to cool.

11. The night before, mix together butter, sugar, peanut butter, sourdough starter and flour in a stand mixer bowl and cover. Allow the grains to ferment for 8-24 hours.

12. The next day, preheat oven to 350.

13. Add egg and vanilla to the sourdough starter mixture, and mix together well.

14. Sprinkle the remaining dry ingredients into the bowl and stir.

15. For best results, refrigerate dough for at least one hour or up to 24 hours prior to baking.

16. Bake cookies for 10 minutes or until the edges start to turn golden amber color.



Sourdough Pfeffernusse Cookies - The Pantry Mama

Dessert • Bread sourdough, Cookie • Holiday
www.pantrymama.com

Serving size: Servings 34 cookies | **Prep time:** 20 mins | **Cook time:** 15 mins

Ingredients

- ☐ 1 tsp Cinnamon (ground)
- ☐ ½ tsp Nutmeg (dried and ground)
- ☐ 1 tsp Ginger (dried and ground)
- ☐ ½ tsp All Spice
- ☐ ¼ tsp Black Pepper (finely cracked - see notes)
- ☐ ¼ tsp Cloves
- ☐ 3 g Salt (¼ tsp)
- ☐ 3 g Baking Soda (½ tsp)
- ☐ 150 g Brown Sugar
- ☐ 110 g Butter (softened at room temperature)

Directions

1. There is no need to preheat the oven for these cookies when you mix the dough because the dough needs to ferment in the fridge for at least a few hours before they are shaped and baked.
2. In a small bowl, combine the cinnamon, nutmeg, ginger, all spice, black pepper, cloves, salt and baking soda and set aside.
3. In a medium sized mixing bowl, add the butter and brown sugar and whisk until well combined.
4. Now, to the butter and brown sugar add the vanilla extract, egg, molasses and sourdough starter. Whisk until the batter is light and fluffy. The sourdough

- ☐ 5 g Vanilla Extract
 - ☐ 1 Egg
 - ☐ 85 g Molasses
 - ☐ 100 g Sourdough Starter (or sourdough discard)
 - ☐ 330 g All Purpose Flour
- Sugar Glaze
- ☐ 250 g Powdered Sugar (icing sugar or confectioners sugar)
 - ☐ 20 g Hot Water (you might need a little extra depending on how thick or thin you want the glaze)

starter will make the mixture seem a little marshmallowy.

5. To this bowl, add the flour and spices you combined earlier and mix with a spatula to form the cookie dough. Cover with plastic and place into the fridge to ferment and firm up. You can leave the cookie dough in there for up to 24 hours, but a minimum of 2 hours is sufficient. The longer you leave it, the longer your sourdough starter has to do it's job.

6. When you're ready to bake

7. When you're ready to bake the cookies, preheat your oven to 350F (175C) and line two large baking trays with parchment paper.

8. Using a cookie scoop, form balls of dough and gently roll them in your hands before placing on the cookie trays. Allow around 2 inches between each cookie ball as they do spread a little.

9. Bake the cookies for around 15 minutes, or until the cookies are golden and firm to the touch with just a little crackling on top.

10. Remove from the oven and transfer to a wire rack to cool just a little.

11. While the cookies are cooling, add the water to the powdered sugar and stir to form a thick glaze.

12. Dip the warm cookies in the glaze and place on the wire rack until cool and the glaze is set.

13. Notes

14. Spices - I have measured the spices using volume measurements because they are too small amounts to register on most scales. You can add mace and anise to the spice mix if you would like to.

15. Black Pepper - you can use white pepper if you

prefer. I've used black pepper because I prefer the taste and I didn't have white pepper on hand.

16. Sugar Glaze - If you don't want to dip the cookies in a sugar glaze, you can roll the warm cookies in powdered sugar. Give them a generous dusting and then allow them to cool on a wire rack.



Sourdough Pita Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 5 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly
1 cup water
1/2 cup whole wheat flour
2 cups all purpose flour
1 tablespoon sugar
2 tablespoons olive oil, plus
more for oiling bowl
1 teaspoon salt

Nutrition

Amount per serving
Serving size: 1
Calories: 202
Total Fat: 4g

Directions

1. Combine everything in the bowl of a stand mixer with the dough hook.
2. Knead on medium/low speed for 10 minutes or until dough is stretchy and smooth.
3. Oil a large bowl. Place the dough in the bowl and add a lid or plastic wrap. and allow to rise until doubled.
4. Let the dough rise in a warm place until doubled in size. About 4-6 hours at room temperature or up to 12 in the refrigerator.
5. Divide the dough into 8 equal portions and shape into small balls on a lightly floured surface

Saturated Fat: 1g
Cholesterol: 0mg
Sodium: 267mg
Total Carbohydrate: 37g
Dietary Fiber: 2g
Sugars: 2g
Protein: 5g

6. Let the dough rest for 15 minutes to relax gluten.

7. Roll each ball of dough into a 6" thin circle with a rolling pin, no more than 1/4" thick.

8. Allow them to rise a little until puffy (about 30 min-1 hr). Cover with a damp tea towel during this final rise to avoid the dough drying out.

9. While the pitas are doing their last rise, get a large pizza stone or cast iron skillet preheating in the oven at 500 degrees. You want to use a heavy vessel so that it can retain the heat. When the pitas hit the hot surface they release steam in the oven, and cook rapidly, creating the pocket that is so great for sandwiches or pita pockets!

10. Place the pita bread dough onto the hot baking surface and place into a hot oven. Bake for 5 minutes or so. They should puff up really nicely.



Sourdough Pop Tarts Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Pop Tarts | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

250 g All Purpose Flour
5 g Salt ((or to taste))
10 g Sugar ((optional - see notes))
230 g Unsalted Butter (must be COLD)
200 g Sourdough Starter (or Sourdough Discard)
10 g White Vinegar (or Apple Cider Vinegar)
50 g Iced Water (just in case)
1 Egg ((for egg wash))
20 g Milk ((for egg wash))
100 g Brown Sugar
5 g Ground Cinnamon ((2

Directions

1. Sourdough Pop Tart Crust
2. Add all purpose flour, salt and sugar to a large mixing bowl and stir together until well combined. Set aside for now.
3. Grate the cold butter into a bowl. If the butter starts to melt or is very soft once grated, place the bowl into the freezer. This will help to firm the butter up and make the next step much easier. I cannot stress enough how important it is for the butter to be COLD.
4. Place the cold, grated butter into the bowl with the flour, salt and sugar and use a spatula, pastry cutter or simply your finger tips to coat the butter in the flour. You want the butter to stay cold, so try to touch it as little as you can.

tsp))

10 g All Purpose Flour
100 g Powdered Sugar
15 g Milk
1/2 tsp Ground Cinnamon
5 g Vanilla Extract
125 g Strawberry Jam
6 g Corn Starch
100 g Powdered Sugar
30 g Strawberry Jam
15 g Milk

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2801
Total Fat: 190g
Saturated Fat: 119g
Cholesterol: 495mg
Sodium: 1972mg
Total Carbohydrate: 244g
Dietary Fiber: 8g
Sugars: 16g
Protein: 33g

5. Now, add the sourdough starter or discard and vinegar and bring the mixture into a dry, shaggy dough. It's best just to use your hands to squeeze the pastry dough together. It will be a rough, dry dough. If the dough really isn't coming together at all, add a little iced water until you are able to bring it together.

6. Tip the rough dough out onto the counter, divide the dough into two pieces and bring each piece into a rough ball. Wrap each ball of pastry dough in parchment paper and squash it down into a disc shape. Wrap each disc in cling wrap and place both discs into the fridge. If you prefer to just refrigerate as one ball, that's fine too. You can just divide the pastry into two pieces when you want to roll it out.

7. Leave the dough a minimum of one hour to fully hydrate and become cold. You can leave the dough in the fridge for up to 48 hours before you use it.

8. Making the Sourdough Pop Tarts

9. Before you start, mix the ingredients for the fillings together: Brown Sugar Cinnamon - combine the ingredients together and mix until well combined. It will be a sandy texture when ready. Strawberry - mix the corn starch and strawberry jam until you can't see the corn starch (the jam will be a little cloudy).

10. Roll out one disc of pastry until it's around 3mm or 1/8" thick. You want to create 12 rectangles from this dough (I've made my rectangles around 8cm x 12cm (3" x 5") - you can make your bigger or smaller if you prefer).

11. Once you've cut the 12 rectangles out, lay them on a baking sheet lined with parchment paper (it's ok to use a few trays, this is especially good if you are making 2 different fillings).

12. Egg wash each of the rectangles (you want egg wash on the whole rectangle, not just the edges).

13. Add your filling, ensuring you keep it in the middle. You'll want around a tablespoon of filling for each pop tart. You don't want to overfill them as the filling will leak out.

14. Now roll out the other disc of dough and cut another 12 rectangles, exactly the same size as the bases. Lay a rectangle of dough onto each base, gently sealing them together with your fingers.

15. Now use a fork to crimp the edges and seal the pastry edges. Pop a few holes in the top of each pop tart using your fork to ensure the topping doesn't burst out.

16. Egg wash the top of each pop tart.

17. Bake the sourdough pop tarts at 200C (390F) for around 20 minutes or until the pastry is golden brown.

18. When the pop tarts are done, remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack.

19. Pop Tart Frosting

20. While the pop tarts are cooling, mix together the ingredients for the frosting. Whether you're making both types of frosting or just one, all you need to do is combine the ingredients listed until the frosting is smooth.

21. Once the pop tarts have cooled, spread each one with as much frosting as you like. Leave them for around an hour to allow the frosting to set and enjoy!



Sourdough Puff Pastry

Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 20 | **Prep time:** 30 mins | **Cook time:** 15 hours

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. To a bowl of a stand mixer with a dough hook attachment, add the dry ingredients, sourdough starter, milk, egg, and vanilla.
2. Mix on low speed (1 or 2) for about 5 or so minutes or until it becomes smooth and glossy. You can also knead this by hand. Mix and knead to make a shaggy, sticky dough then continue to knead for about 5-10 minutes until smooth and glossy.
3. Shape into a ball and place in a greased large bowl. Cover with plastic wrap, foil, or a beeswax wrap and place at room temperature (a warm place) for about 4 hours.
4. Transfer the bowl to the refrigerator to continue fermenting for 8 hours, or up to 3 days.

1 large egg white, beaten
lightly with 1 tablespoon cold
water

Nutrition

Amount per serving

Serving size: 1

Calories: 185

Total Fat: 10g

Saturated Fat: 6g

Cholesterol: 44mg

Sodium: 119mg

Total Carbohydrate: 20g

Dietary Fiber: 1g

Sugars: 3g

Protein: 3g

5. Place the sticks of butter on a large piece of parchment paper. Sprinkle it with a little flour. Mark a 6" by 8" rectangle onto the parchment paper.

6. Fold the parchment paper around the butter with the folds on that 6" by 8" rectangle you made, so that the butter will fill the entire envelope once you roll it out (also called a butter packet). It doesn't need to be perfectly precise.

7. With a rolling pin, tap out the butter lightly to start to spread the butter, then roll smooth.

8. Chill the butter in the refrigerator for 10 minutes. You want the butter to stay nice and cold to create the layers of butter. If the butter gets too warm, it will just melt into the dough.

9. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

10. Roll it out into a 16" by 8" inch rectangle.

11. Place the butter rectangle in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the dough together down the middle seam and sides closed, so none of the butter can escape.

12. On a lightly floured work surface, roll the dough, with the butter sealed inside, into a 16" by 8" inch rectangle.

13. Fold each side into the center; then fold one side over the other to make a rectangle with four layers of folded dough.

14. Wrap the dough in plastic wrap and place in the refrigerator for 30 minutes.

15. Roll the dough out again into a 16" by 8" inch rectangle.

16. Fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of dough.

17. Wrap the dough in plastic wrap and put it back in the refrigerator for 2 hours or up to 12 hours.

18. Use in any recipe calling for puff pastry.



Sourdough Pumpkin Babka - The Pantry Mama

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 slices | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

Sourdough Pumpkin Babka Dough

- ☐ 100 g Sourdough Starter (fed and bubbly)
- ☐ 2 Eggs
- ☐ 120 g Butter (unsalted)
- ☐ 300 g Pumpkin Puree (see notes)
- ☐ 500 g Bread Flour
- ☐ 10 g Salt

Babka Filling

- ☐ 100 g Brown Sugar
- ☐ 20 g Bread Flour
- ☐ 60 g Butter (unsalted)
- ☐ 2 tsp Pumpkin Pie Spice (see notes for recipe)

Directions

1. Pumpkin Babka Dough
2. In a large mixing bowl, beat the eggs and then add the pumpkin puree and sourdough starter. Whisk together to form a smooth batter.
3. On top of the pumpkin puree mixture, add the bread flour, melted butter and salt. Bring this together into a dry, shaggy dough. Cover with an elastic food cover and allow to rest for around 30 minutes.
4. After 30 minutes, tip the dough onto a clean surface and knead until it's silky and elastic.
5. Once the dough is sufficiently kneaded, place it back into the bowl and cover. Allow the dough to bulk

☐ 1 Egg (to egg wash dough before baking)

Sugar Syrup

☐ 60 g Sugar

☐ 60 g Water

ferment at room temperature until it's risen around 50%.

6. Shaping & Filling the Sourdough Babka

7. Before you shape the dough, you'll need to mix the filling. Mix the filling ingredients together in a small bowl. Set aside until you're ready to shape the dough.

8. Once the sourdough pumpkin babka dough is risen around 50%, tip the dough out onto a clean surface and push out into a rectangle that measures around 16" x 8" (it really doesn't have to be exact).

9. Spread the filling you prepared earlier over the whole rectangle, leaving a 1" border on one of the long sides.

10. Roll the dough up into a log, finished on the side with the border of dough you left unfilled. Tuck the seam underneath the log.

11. Take a dough scraper or bench knife and slice the log in half length ways, leaving a small section still attached at one end.

12. Now twist the two lengths of dough into a rope, twisting it so that the filling is swirled around the dough.

13. Roll each end up so that the dough forms an "S" shape and carefully lift it into your chosen loaf pan.

14. Place an elastic food cover over the pan and allow the dough to rise up (around 50%) so that it fills the tin.

15. While the sourdough pumpkin babka is proofing, make a simple sugar syrup by placing the sugar and water in a small saucepan and heating until the syrup is just boiling, Turn down the heat and let it simmer for around 5 minutes, moving the syrup around the pan occasionally. Once the syrup starts to thicken, remove

from the heat and place into a bowl to cool.

16. Baking Sourdough Pumpkin Babka

17. When the dough is sufficiently proofed, preheat your oven to 180C (350F). Lightly beat an egg with a splash of water and brush it all over the dough. Bake for around 40 minutes, or until the sourdough pumpkin babka is golden brown and a skewer comes out clean.

18. Once the babka is cooked through, remove from the oven and allow to cool for around 10 minutes in the pan.

19. Carefully remove the sourdough pumpkin babka from the pan and place onto a wire rack. Brush the sugar syrup all over the babka, even on the sides. Use as much of the sugar syrup as you can.



Sourdough Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 20 mins | **Cook time:** 45 mins

Ingredients

1/2 cup butter (softened) or coconut oil (113 g)
2 tbs honey or sugar (42 g for honey or 24 g for sugar)
1 tbs salt (17 g)
1 cup starter, active and bubbly (227 g)
2 1/2 cups water (590 g)
8 cups all purpose flour (1120 g)*

Nutrition

Amount per serving
Serving size: 1
Calories: 238

Directions

1. To a stand mixer, add all of the ingredients. I like to add the flour last, so I can add a bit less or more depending on my starter's hydration.
2. Knead until dough is stretchy and smooth. You want it to pull away from the sides of the mixing bowl and be smooth and elastic – about 10 minutes. It should pass the windowpane test.
3. Allow to bulk rise for 10-12 hours in a warm place like on top of a stove or refrigerator.
4. Divide in two equal parts.
5. Shape by rolling the dough flat into a rectangle and rolling it up.

Total Fat: 6g
Saturated Fat: 5g
Cholesterol: 0mg
Sodium: 319mg
Total Carbohydrate: 40g
Dietary Fiber: 1g
Sugars: 2g
Protein: 5g

6. Add to parchment lined or buttered loaf pans.
7. Second rise for 2-4 hours at room temperature, or until doubled.
8. Bake at 375 for 45 minutes, or until golden on top. You can add an optional egg wash for more browning.
9. Allow to cool completely before slicing.



Sourdough Sausage Balls

Appetizer • Bread sourdough, Pork • Vicky Fairbanks
www.pantrymama.com

Serving size: 55 Balls | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

150 g All Purpose Flour
20 g Baking Powder ((1.5
tbsp))
1 tsp Salt ((5g))
1 tsp Pepper ((3g))
1 tsp Dried Parsley ((can sub
for chives or other herb of
your choice))
1 tsp Garlic Powder
1 tsp Onion Powder
500 g Pork Sausage ((or hot
sausage or beef sausage))
100 g Parmesan Cheese
((finely grated))
300 g Sharp Cheddar Cheese
((aged cheddar, grated))

Directions

1. Preheat your oven to 185C (365F) and line two baking trays with parchment paper.
2. Add the all purpose flour, baking powder, salt, pepper, dried parsley, garlic powder and onion powder to a large mixing bowl and mix well to ensure all of the spices are well distributed through the all purpose flour.
3. Now, add the pork sausage, parmesan cheese, sharp cheddar cheese, sourdough starter and melted butter to the same bowl and mix all of the ingredients through with the flour mixture. I find it easiest to use my hands for this, but you can of course use a wooden spoon or spatula if you prefer. The mixture will be quite dry and crumbly - but don't panic, that's what it's meant to be like.

150 g Sourdough Starter ((or
sourdough starter discard))
60 g Butter ((Melted))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 78
Total Fat: 6g
Saturated Fat: 3g
Cholesterol: 16mg
Sodium: 253mg
Total Carbohydrate: 3g
Dietary Fiber: 0.1g
Sugars: 0.04g
Protein: 4g

4. Use a tablespoon or cookie scoop to roll the mixture into balls (I made mine around 25g each).

5. Place the balls on the baking trays you prepared earlier leaving a little space between each.

6. Bake for 20 minutes at 185C (365F). They will be a little crunchy on the outside and nice and moist in the middle.

7. Serve the sourdough sausage balls with your favorite dip!



Sourdough Stollen Recipe - The Pantry Mama

Appetizer • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 10 slices | **Prep time:** 50 mins | **Cook time:** 40 mins

Ingredients

Stiff Sweet Levain

- ☐ 60 g Sourdough Starter
- ☐ 60 g Water
- ☐ 120 g Bread Flour
- ☐ 20 g Sugar (white, fine)

Dried Fruit

- ☐ 35 g Spiced Rum (Captain Morgan's, Kraken etc)
- ☐ 80 g Raisins (or sultanas)
- ☐ 30 g Mixed Peel
- ☐ 70 g Dried Apricots (roughly chopped)
- ☐ 30 g Dried Cranberries (or dried blueberries)

Stollen Dough

Directions

1. Preparing the Levain

2. This levain should be prepared the night before. Add the flour, water, sugar and sourdough starter to a jar and mix thoroughly. Set aside to peak.

3. Preparing the Dried Fruit

4. Add all of the dried fruit to a mixing bowl and add the spiced rum. Stir well to coat all of the fruit. Cover with plastic and set aside overnight.

5. Preparing the Sourdough Stollen Dough

6. Add the sugar, buttermilk, milk and egg to a large mixing bowl and whisk well to combine and dissolve

- ☐ 260 g Stiff Sweet Levain (as prepared above)
 - ☐ 350 g Bread Flour (or all purpose flour)
 - ☐ 245 g Dried Fruit (as prepared above)
 - ☐ 1 Egg (approx. 70g)
 - ☐ 75 g Buttermilk
 - ☐ 75 g Milk
 - ☐ 30 g Sugar
 - ☐ 5 g Salt
 - ☐ 100 g Butter (softened at room temp, I've used salted butter)
- Other Inclusions and Toppings
- ☐ 250 g Marzipan (see notes)
 - ☐ 1 tsp Cinnamon
 - ☐ ½ tsp Nutmeg
 - ☐ 250 g Powdered Sugar (for rolling the baked Stollen in)

the sugar.

7. Now add the stiff sweet levain to the liquid and use your whisk to break up the levain as best you can, allowing it to soften in the other liquid.

8. On top of that add the bread flour and salt and bring together into a stiff dough. Cover with plastic and set aside for around one hour.

9. Tip the sourdough stollen dough out onto the counter top and add a little of the butter. Knead this in, before adding more, until all the butter has been kneaded into the dough. This can be difficult if you're not used to working with enriched doughs. You can use a stand mixer to perform this step if you prefer.

10. It is very similar to kneading butter into sourdough brioche dough.

11. Once the butter is fully incorporated in the dough, allow the dough to rest for around 10 minutes (you can leave it on the counter, just pop the bowl over the top so it doesn't dry out).

12. Now, gently knead in all the boozy dried fruit. The fruit should have absorbed all the rum, so there won't be any excess liquid to worry about. Don't worry if the dough tears a little, leave it to rest for 10 minutes, then knead again.

13. When you're happy that all the fruit has been incorporated into the dough, pop the dough back into the bowl and cover. Allow to bulk ferment at room temperature until the dough has risen around 50%.

14. Don't worry about the dough containing butter milk, egg, milk and butter. It's perfectly safe to leave it out at room temperature.

15. Once the dough has risen to around 50%, it's time to shape the dough and add the marzipan and cinnamon and nutmeg.

16. Shaping Sourdough Stollen

17. Tip the dough out of the bowl onto the counter so the sticky side is on top. If you're making one large stollen, then leave the dough as is, but if you would prefer two smaller stollens, divide the dough into two equally weighted pieces.

18. Gently pull each piece of dough out into a rough rectangle. Mold the marzipan into two long cylinders, the same length as your dough and lay off centre on the long side of each piece dough.

19. Sprinkle the dough with cinnamon and nutmeg if desired.

20. Roll each rectangle of dough into a long roll (similar to when you make sourdough cinnamon rolls). Start on the side where you've laid the marzipan and roll, tucking the bottom seam under, along with the ends. You want to completely conceal the marzipan so that it doesn't leak out in the oven.

21. Transfer each stollen to a baking tray lined with baking paper and cover with a damp kitchen towel. Allow the stollen to proof at room temperature until the dough has risen around 50% again.

22. When you're ready to bake the stollen, preheat the oven to 175C (350F).

23. When the oven is at temperature, bake the sourdough stollen for around 45 minutes (or until it is golden brown).

24. Remove the baked sourdough stollen from the oven and allow to cool for a bit before brushing it all over with melted butter (a pastry brush is perfect for this).

25. Once it's cooled for around an hour, brush it again with butter and then place into a container full of

powdered sugar. Lightly roll the stollen around in the powdered sugar until it's completely and evenly covered on all surfaces.

26. Now, wrap your stollens in a piece of aluminum foil and allow them to mature for at least 24 hours before you try them (it's worth the wait I promise).

27. Notes

28. Marzipan - I have used store bought Marzipan in my sourdough stollen. You can omit the marzipan if you don't like it. Divide the 250g portion into 2 pieces if you're making 2 smaller stollens.

29. Rum - if you don't want to use alcohol, you can soak the dried fruit in the same amount of orange juice or apple juice.

30. Butter - I've used salted butter in this recipe, you can use unsalted if you prefer.



Sourdough Stuffing

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 40 mins

Ingredients

1 small round sourdough bread (1 pound)
1 stick salted butter
3 stalks celery, chopped
1 medium onion, chopped
1 Tbsp chopped fresh sage or 1 tsp dried
1 Tbsp chopped fresh thyme or 1 tsp dried
3 cups homemade chicken broth
2 large eggs
2 tsp salt
1/2 teaspoon pepper

Directions

1. Prepare and bake homemade sourdough bread, if making from scratch.
2. Preheat the oven to 350 F.
3. Add half of the butter to a baking dish (or cast iron skillet) and place in the oven to melt.
4. Cut the crusty sourdough bread into 1-inch cubes.
5. Take out the baking dish from the oven and toss the melted butter with the bread.
6. Bake for 20 minutes, stirring halfway in between so the bread cubes don't get burnt, but rather get nice and toasty.

Nutrition

Amount per serving

Serving size: 1

Calories: 155

Total Fat: 13g

Saturated Fat: 8g

Cholesterol: 79mg

Sodium: 1098mg

Total Carbohydrate: 7g

Dietary Fiber: 1g

Sugars: 2g

Protein: 3g

7. Dice onions and celery.

8. Sauté onions and celery over medium heat in a skillet with the remaining butter until they are a little soft, around 5-10 minutes.

9. Add salt and pepper.

10. Pull the toasted bread out of the oven.

11. In a large bowl, add bone broth and eggs and whisk together.

12. Add the vegetable mixture and herbs to the broth mixture and mix well.

13. Pour the broth and vegetable mixture over the toasted bread and let it sit for 10 minutes to allow bread to soak up the eggs and broth.

14. Bake for 25-30 minutes, until it starts to turn golden brown.



Sourdough Zucchini Bread

Appetizer • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 2 Loaves | **Prep time:** 25 mins | **Cook time:** 50 mins

Ingredients

170 g Butter (room temp)
250 g Sugar
2 Eggs (room temp)
200 g Sourdough Starter
2 tsp Vanilla
300 g Zucchini (Shredded
(weigh the zucchini first, then
squeeze out the excess
moisture))
390 g All Purpose Flour
6 g Baking Powder (1 tsp)
10 g Baking Soda (1 tsp)
5 g Salt (1/2 tsp)
2 tsp Cinnamon (or as much
as you'd like)
1/2 tsp Ginger (or as much as

Directions

1. Preheat your oven to 350F (175C).
2. Prepare 2 loaf pans by coating the inside of each generously with butter (I do this even if my loaf pans are non stick). See notes for pan sizes.
3. Cream the butter, sugar and eggs until light in color and nice and fluffy. It's best to use a stand mixer or hand mixer for steps 3 and 4 - you'll get the best result from your zucchini bread.
4. Now add sourdough starter and vanilla to the creamed butter, sugar and eggs and beat until well combined.
5. Now add all the dry ingredients and shredded

you'd like)
1/2 tsp Nutmeg (or as much
as you'd like)

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2001
Total Fat: 76g
Saturated Fat: 46g
Cholesterol: 346mg
Sodium: 3283mg
Total Carbohydrate: 301g
Dietary Fiber: 9g
Sugars: 130g
Protein: 31g

zucchini (make sure you've squeezed the moisture out) into a separate bowl and mix until well combined and the zucchini is coated in flour.

6. Now add the wet ingredients into the bowl with the dry ingredients and fold gently until combined - try not to over mix it!

7. Now pour the mixture into two loaf pans that have been well greased with butter (I put 630g of mixture into each tin).

8. Bake the sourdough zucchini bread for around 50 minutes at 350F (175C) (the time really depends on your oven). Insert a skewer into the middle of the bread - if it comes out clean, they're ready to come out of the oven.

9. Allow the sourdough zucchini bread to cool in the tins for 10 to 15 minutes before removing them and placing on a wire rack to cool.



Spinach Pie

Main Dish • Bread sourdough, Casserole • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 30 mins | **Cook time:** 45 mins

Ingredients

4 tablespoons salted butter
1 large onion
3 cloves garlic, minced
2 10 oz. packages frozen spinach, thawed
4 eggs
1 cup Gruyere cheese, shredded
1/2 cup parmesan cheese, grated
1 teaspoon salt
1/2 teaspoon pepper
1 recipe sourdough puff pastry or package of store-bought puff pastry
Egg wash: 1 whole egg or egg

Directions

1. Create puff pastry dough if making it from scratch.
2. Thoroughly remove excess liquid from thawed spinach. Personally, I've found the best way to be lining a colander with a tea towel, adding the spinach, and wringing the excess water out by hand.
3. In a large skillet over medium heat, melt butter and saute onion until translucent. Add minced garlic and cook until fragrant. Remove from heat.
4. In a medium bowl, whisk eggs and add cheeses, salt and pepper.
5. Add strained spinach and stir to combine.

white mixed with 1
tablespoon water

Nutrition

Amount per serving

Serving size: 1

Calories: 284

Total Fat: 19g

Saturated Fat: 9g

Cholesterol: 174mg

Sodium: 711mg

Total Carbohydrate: 14g

Dietary Fiber: 3g

Sugars: 2g

Protein: 15g

6. Lightly grease your baking dish.

7. Divide pastry dough into two parts, rolling the bottom piece out large enough to fit the bottom and sides of your baking dish.

8. Fill with spinach mixture.

9. Roll out second pastry crust to top the dish.

10. Seal the edges with a fork, then cut a few slits in the top.

11. Brush with egg wash.

12. Bake for approximately 45 minutes at 350 degrees, until the top layer of pastry is golden brown and bubbles appear.

13. Allow to cool for 5 to 10 minutes to set. Enjoy!



Stand Mixer Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks

Prep time: 10 mins

Ingredients

-
- Bread Flour - 450g (about 4 cups)
- Water - 275g (about 1 1/4 cups)
- Sourdough Starter - 100g (about 1/3 cup)
- Salt - 10g (about 1 1/2 tsp)

Directions

Feeding the Starter • The night before you plan to make the dough, take 25 grams of sourdough starter out of the fridge. Add 50 grams of water and 50 grams of bread flour to the jar of leftover starter.

- Mix everything together until no dry bits of flour are left. Cover up the jar of starter and let it rise at room temperature overnight, or for 6-8 hours, until it doubles in size.

Mixing the Dough • Attach the bread hook attachment to your stand mixer. Then, to the bowl of the stand mixer, add 275 grams of water, 100 grams of active sourdough starter, 10 grams of salt, and 450 grams of bread flour.

<https://grantbakes.com/wp-json/mv-create/v1/creations/23/print>

12/27/23, 6:31 Page 1



Strawberry Cream Cheese Cobbler With Sourdough

Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 6 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

3/4 cup all purpose flour (104 g)
1/4 cup sourdough starter (57 g)
3/4 cup milk (183 g)
1/2 cup butter (113 g)
3/4 cup organic cane sugar (157 g)
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
2 cups strawberries - quartered
4 ounce package cream

Directions

1. In a large bowl, mix together flour, sourdough starter, and milk until well combined. Cover and ferment for 8-24 hours.
2. Preheat oven to 350 degrees.
3. Melt the butter.
4. To your sourdough mixture, sprinkle in baking soda, baking powder, salt, and sugar. Mix well.
5. Quarter strawberries.
6. Pour the melted butter into a 9" X 9" baking dish or

cheese
1 egg yolk
1/4 cup sugar (52 g)
1/2 teaspoon vanilla

Nutrition

Amount per serving
Serving size: 1
Calories: 337
Total Fat: 18g
Saturated Fat: 11g
Cholesterol: 70mg
Sodium: 499mg
Total Carbohydrate: 42g
Dietary Fiber: 1g
Sugars: 29g
Protein: 4g

10" cast iron skillet. (If you're making it in a skillet, it's a good idea to just melt the butter in it!)

7. Pour the sourdough topping mixture over melted butter.

8. Next, arrange the quartered strawberries on top in one layer.

9. In a medium bowl or the bowl of a stand mixer, add softened cream cheese, egg yolk, sugar and vanilla. Whisk together.

10. Dollop on top of the strawberries.

11. Place in the preheated oven and bake for 40 minutes until it starts to turn golden brown.

12. Allow to cool for a few minutes. Serve with whipped cream or a scoop of ice cream.



Whipped Ricotta Dip

Side Dish • Bread sourdough, Cheese, Sauce • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 people | **Prep time:** 10 mins

Ingredients

350 g Ricotta ((store bought or homemade))
30 g Honey ((plus extra to serve))
2 cloves Garlic ((crushed))
4 g Salt
15 g Olive Oil ((plus extra to serve))
Fresh Herbs ((thyme, rosemary, parsley, chives etc))

Directions

1. Add all of the ingredients to a food processor or Thermomix and whip until light and creamy and the herbs are well distributed. You can use a stand mixer if you don't have a food processor, but you'll need to finely chop the herbs and garlic first.

Nutrition

Amount per serving
Serving size: 1 serving

Calories: 842
Total Fat: 60g
Saturated Fat: 31g
Cholesterol: 179mg
Sodium: 1847mg
Total Carbohydrate: 37g
Dietary Fiber: 0.2g
Sugars: 26g
Protein: 40g



All Purpose Flour Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 520 g All Purpose Flour
- ☐ 320 g Water
- ☐ 50 g Sourdough Starter
- ☐ 10 g Salt

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large ceramic or glass bowl.
3. Glass is always good as you can see what's happening underneath your dough. This recipe is based on you having an active starter that you have fed a few hours before starting your bake.
4. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
5. I find a dough scraper the easiest way to mix it as you can keep the sides of bowl clean.

6. The dough will be fairly shaggy and only just brought together.

7. Cover your bowl with cling film or a damp tea towel and let it sit for around 10 minutes.

8. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.

9. Forming Up The Dough

10. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

11. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

12. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

13. Stretch & Fold - Creating Structure

14. Over the next few hours you need to create some structure for your dough by "stretching and folding".

15. Aim to do around 4-6 sets of stretches and folds.

16. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

17. Bulk Ferment

18. Once you've finished your stretch and folds, place

the cling film or damp tea towel back over your dough and let it rest and ferment (a plastic cover is a better option for this stage).

19. See notes below for more info on this step.

20. Shaping The Dough

21. Once your dough has finished it's first ferment, it's time to shape it into either a boule or a batard.

22. You'll need to flour your counter top with rice flour for this (we use rice flour because it has no gluten but semolina is also a great option). Try to be quite sparing with the rice flour, you only need a very light dusting.

23. Use a silicone dough scraper to gently ease the dough out of the bowl. You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

24. You can either shape your dough into a batard (oblong) or a boule (round). You'll find instructions for shaping your dough in the notes section.

25. You will need a banneton to put your dough into. If you do not have a banneton, then a bowl or basket lined with a floured tea towel is perfectly fine. Make sure your bowl isn't too big though, you want your dough to retain some shape.

26. Whatever you're using needs to be liberally floured with your rice flour. If you're using a banneton - liberally sprinkle it with rice flour. If you're using a cloth or tea towel, rub the flour into it to ensure it becomes non stick.

27. Placing Into A Banneton

28. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top - this way the top of your dough will get the pretty

lines from the banneton.

29. If you're using a cloth or tea towel in a bowl it's ok to put your dough with the smooth side up. Just make sure the dough is tight.

30. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

31. Cold Ferment

32. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

33. I use a large plastic bag to cover it - I just reuse it each time.

34. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

35. Preparing To Bake

36. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

37. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

38. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

39. Bake Time!

40. Now it's time to bake!

41. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

42. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven.

43. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

44. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

45. If you want to you can spritz your dough with extra water before you put the lid on.

46. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

49. Finishing The Bake

50. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Chocolate Sourdough Bread - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour
 - ☐ 360 g Water (can increase by 20 to 30g if you wish, especially if you increase the amount of cocoa powder)
 - ☐ 100 g Sourdough Starter (or chocolate sourdough starter)
 - ☐ 10 g Salt
 - ☐ 50 g Sugar (white sugar)
 - ☐ 150 g Semi-Sweet Chocolate (dark chocolate, chopped or grated)
 - ☐ 30 g Cocoa Powder
- Optional Ingredients
- ☐ 10 g Dark Malt Powder (for

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter, sugar, cocoa powder and water into a large ceramic or glass bowl.
3. Mix these together until they are all dissolved in the water. Then add your flour (and dark malt powder if you are going to use it) and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.
5. Forming Up The Dough
6. After the dough has been through autolyse you need

darker color)

to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. Bulk Ferment

14. Once you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage). You want the dough to double. You can find more information on bulk fermentation [here](#).

15. Shaping The Dough

16. Once your dough has finished its first ferment, it's time to shape it and add the chopped chocolate. Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton.

17. Right, let's shape that dough.

18. Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of chopped chocolate over the dough. As you shape it into a batard or boule, keep sprinkling the chocolate on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard [here](#).

20. When you have finished shaping, the chocolate should be neatly tucked inside the dough.

21. Placing Into A Banneton

22. Once the dough is shaped, place it into your banneton smooth side down, so your seam is on the top.

23. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

24. Cold Ferment

25. Now the dough is in its "shaping container" cover it loosely with a plastic bag or damp tea towel and place into the fridge.

26. I use a large plastic bag to cover it - I just reuse it each time.

27. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours. The longer you leave it the better your bread will be! A longer cold

ferment creates beautiful blisters on your crust and a deeper sourdough flavour. It will also ensure your dough forms a skin which makes it easier to score.

28. Preparing To Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. Bake Time!

33. Now it's time to bake!

34. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper.

35. Make sure that you make the baking paper big enough to use the edges as a handle to lower to dough into your Dutch Oven.

36. Gently score your bread with a lame, clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

37. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven.

38. If you want to you can spritz your dough with extra water before you put the lid on.

39. BAKE TIME:

30 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

42. Finishing The Bake

43. When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Double Chocolate Sourdough Muffins - Little Spoon Farm

Dessert • Bread sourdough, Cookie • Vicky Fairbanks
littlespoonfarm.com

Serving size: Servings: 16 muffins | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

2 cups (240 g) all purpose flour
½ cup (45 g) cocoa powder regular or dark
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon (5 g) salt
½ cup (125 g) unfed sourdough starter
½ cup (120 g) avocado oil or vegetable oil
1 cup (200 g) granulated sugar
2 large eggs

Directions

1. Preheat the oven to 425°F (218°C) and place the oven rack in the center position. Line a muffin tin with paper liners.
2. In a large mixing bowl, whisk together 2 cups AP flour, ½ cup cocoa powder, ½ teaspoon baking soda, 2 teaspoons baking powder and 1 teaspoon salt. Set the bowl aside.
3. In a separate bowl mix the wet ingredients. Use a whisk to combine the ½ cup of oil, 1 cup sugar, 2 eggs, ¾ cup sour cream, ¼ cup milk, 2 teaspoons vanilla extract and ½ cup of sourdough starter discard. Mix until the ingredients come together and are smooth.

¾ cup (185 g) sour cream
2 teaspoons (10 g) vanilla
extract
¼ cup (60 g) milk
1 ¾ cups (315 g) semi-sweet
chocolate chips

4. Pour the wet ingredients into the bowl with the dry ingredients and mix the batter until it just comes together. Do not over mix the batter. Add the chocolate chips and stir until they are evenly distributed in the batter.

5. Use an ice cream scooper to fill the liners. The batter should come to the top of the liner for bigger muffins. Sprinkle a few chocolate chips on top of each one if you want even more chocolate flavor!

6. Bake the muffins for the first 5 minutes at 425°F (218°C) in the preheated oven. Lower the oven temperature to 350°F (176°C) and continue to bake the muffins for an additional 15-18 minutes. A toothpick inserted into the center should come out clean when they are done.

7. Remove the muffins from the oven and allow them to cool completely in the muffin tin.



Fluffy Sourdough Cinnamon Rolls

Breakfast • Bread sourdough • Breakfast
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 1 hour | **Cook time:** 25 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm (37C))
7 g Salt
1 Egg ((approx. 45g))
80 g Sugar (Caster/Fine Sugar)
50 g Butter (Room Temp)
5 g Vanilla Extract
100 g Butter (Cold)
100 g White Sugar (Caster/Fine)
100 g Brown Sugar (Light or Dark)
15 g Cinnamon (ground)

Directions

1. To make the dough
2. Warm the milk to around 37C. Add the warm milk and sugar to the bowl of your stand mixer and mix until the sugar has thoroughly dissolved. You can just warm the milk in the microwave before putting into your stand mixer bowl. You just don't want cold milk in your dough as it will take forever to rise!
3. Now add your sourdough starter, egg, vanilla, salt and flour and use your stand mixer to knead into a rough dough. This shouldn't take too long (around 2 to 3 minutes). Leave the dough to rest in the stand mixer bowl for around 30 minutes.
4. Add the butter and knead into the dough until the dough is smooth and fairly elastic. You may need to

125 g Cream Cheese (Block - not spreadable)
25 g Butter (Cold)
100 g Powdered Sugar
5 g Vanilla Extract
1 pinch Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 440
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 58mg
Sodium: 382mg
Total Carbohydrate: 66g
Dietary Fiber: 2g
Sugars: 33g
Protein: 7g

increase the speed of your stand mixer to allow the butter to be incorporated (see notes below).

5. Transfer to the dough to a bowl and allow to ferment. You want the dough to rise a little (around 30%) and feel soft to the touch. This needs to happen at room temp - not in the fridge.

6. Once the dough has finished bulk ferment, you will need to fill and shape the cinnamon rolls.

7. Rolling and Filling the Dough

8. Before you roll out the dough you need to make the filling. Add brown sugar, white sugar, cinnamon and butter to a stand mixer and mix until it resembles wet sand. Set aside while you roll out the dough.

9. Turn the dough out on to the counter. It shouldn't be sticky and be easy to handle. Do not use flour when rolling out the dough.

10. Gently roll the dough out into a rectangle. 60cm x 30cm is a good size to aim for. It doesn't have to be perfect, but the bigger you can get it, the more perfect cinnamon sugar swirls you will get.

11. Spread the filling all over the dough, leaving a 10cm gap on one of the long edges. You need to leave a gap so that dough will stick to itself when you roll it.

12. Once the filling is spread, roll the dough into a log, starting on the opposite long edge to the gap you've left.

13. Roll the dough into a tight log, using the unfilled dough to seal the log. You can spray a little water on the part where the dough joins if you want to - but the dough should stick to itself without it. Lay the log out with the seam underneath.

14. Cut the log into approximately 12 pieces (you can measure and divide by 12 if you want them to look

even - or just go freehand if you're not too fussed). Using dental floss to cut them will help you keep their shape and give the cinnamon rolls a flat surface.

15. Place the rolls into a cast iron skillet lined with baking paper (I've used a 12" skillet). Face all the seams inwards so that they don't unravel. If you don't have a cast iron skillet, a baking tray or casserole dish is perfectly fine. They don't have to touch as they will once the dough is puffy.

16. Second Rise

17. Cover the skillet containing the rolls with a tea towel or plastic wrap and allow the dough to rise. The dough is enriched, so it will take a little longer than normal (especially since we are dealing with sourdough). Once the dough is puffy, you can bake them straight away - or see baking timeline above to extend the second rise and hold them in the fridge overnight.

18. Baking

19. Once the rolls are puffy and have taken up the room in the skillet, it's time to bake them. Preheat your oven to 180C/356F.

20. Bake rolls for 20 minutes at 180C/356F. Keep an eye on them though as they will burn easily due to the sugar.

21. Once they're finished baking, leave them to cool in the skillet for around 30 minutes before taking them out.

22. Once they're out of the oven, you can brush them with butter to give them a nice glaze. You can leave them unbuttered if you prefer. The butter will give them a nice shine.

23. Vanilla Cream Cheese Frosting

24. Add cream cheese, butter, powdered sugar, vanilla and salt to your stand mixer. Beat the frosting until it's thick and glossy. Store in the fridge until ready to use.

25. Once the rolls have cooled a little (I leave it about 30 minutes) smother them in the vanilla cream cheese frosting. You can use a vanilla glaze or even just dust them in icing sugar if you prefer.



Fried Sourdough Donuts with Vanilla Glaze

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 Donuts | **Prep time:** 1 hour | **Cook time:** 4 mins

Ingredients

100 g Sourdough Starter
180 g Buttermilk ((see notes for milk alternative))
3 Egg Yolks
40 g Sugar
400 g Bread Flour
60 g Butter
5 g Salt
125 g Powdered Sugar
30 g Milk
5 g Vanilla Extract

Nutrition

Amount per serving

Directions

1. The easiest way to make sourdough donuts is using a stand mixer - but it is totally possible to do this recipe by hand. For this reason, I've included 3 different versions of instructions to mix & knead the dough.

2. MIX & KNEAD USING A STAND MIXER - it's so easy to make this dough using your stand mixer. Add the sourdough starter, buttermilk, egg yolks and sugar to the bowl of your stand mixer. Mix on low speed (with the paddle attachment) until all of the ingredients are well combined. Change to the dough hook attachment, then add the bread flour, butter and salt to the liquid ingredients and knead using your dough hook until a soft, elastic dough forms. The dough will be tacky, but not sticky and shouldn't stick to your fingers. MIX & KNEAD USING A THERMOMIX - add all ingredients to the bowl and use the knead function to knead for

Serving size: 1 serving
Calories: 292
Total Fat: 8g
Saturated Fat: 4g
Cholesterol: 74mg
Sodium: 253mg
Total Carbohydrate: 49g
Dietary Fiber: 1g
Sugars: 17g
Protein: 7g

around 4 to 5 minutes or until the dough is soft and elastic. It should be tacky, but not sticky. MIX & KNEED BY HAND - mixing by hand takes a little elbow grease, but it's totally doable. Don't be frightened when you add the butter, it will look like a mess, but with lots of kneading, the butter will go into the dough. To a large mixing bowl, add the sourdough starter, buttermilk, egg yolks and sugar. Use a whisk to whisk the ingredients until they form a foamy batter and the sugar is dissolved. Add the bread flour and salt to the liquid ingredients and use a spatula to bring the ingredients into a shaggy dough. Tip the dough out onto the counter and knead for around one to two minutes, or until the dough starts to become smooth and supple. Allow the dough to rest for around 5 minutes, then add the butter in small amount, kneading until it's all absorbed into the dough. The dough should be soft and elastic. It will be tacky, but not sticky and shouldn't stick to your fingers once it's kneaded sufficiently.

3. Once the dough has been kneaded using whatever method you prefer, place the dough back into a bowl and cover with plastic wrap or an elastic food cover. Allow the dough to bulk ferment at room temperature until it rises by around 50%.

4. Once the dough has risen, tip it out onto the counter and roll it out into a rough rectangle/square - around 25cm x 25cm (10" x 10").

5. Use a donut cutter to cut out your donuts (dip the cutter into flour first). If you don't have a donut cutter a glass, wide mouth jar or even a biscuit cutter is a good alternative. If you want donuts that you can fill, it's best to use a biscuit cutter to get the round shape without the hole. I don't use the donut holes, I add them back into the dough when I re roll it to cut out more donuts.

6. Place the cut donuts onto a cookie sheet or board lined with parchment paper and cover with a damp cloth. Allow them to proof until they're full and puffy.

7. When you're ready to fry the donuts, heat up your oil

to 180C (approx. 350F). I have used a deep fryer which regulates the temperature for me. You can use a Dutch Oven or skillet filled with oil if you don't have a deep fryer (see notes on type of oil to use below).

8. Add the donuts to the oil in batches - around 3 or 4 at a time. Fry for around 2 minutes on each side before removing from the oil and draining on some paper towel. If you are using cinnamon sugar to coat, you'll want to dip them straight into this out of the oil.

9. When the donuts have cooled a little bit, mix the glaze ingredients together and stir until smooth. Dip each donut into the glaze and then onto a wire rack to allow the glaze to set.



Glazed Sourdough Donuts

Breakfast • Bread sourdough • Vicky Fairbanks
madeinmotherhood.com

Serving size: 12 servings | **Cook time:** 15 mins

Ingredients

1 cup 100% hydration
sourdough starter (250g)
1/2 cup whole milk (115g)
1 large egg
1/4 cup raw cane sugar (55g)
1/4 cup melted unsalted
butter (50g)
1 tsp vanilla (3g)
1 tsp salt (4g)
2 1/4 cup organic bread flour
(290g)
2 cups powdered sugar
1/4 cup whole milk
1-3 cups coconut oil for
frying

Directions

1. Mix the Dough
2. In a Large bowl, whisk together the sourdough starter and milk until the starter is fully dissolved.
3. Add in the egg, sugar, melted butter, and vanilla until everything is well incorporated.
4. Next, sift in your flour and salt and mix until no lumps remain.
5. Strengthen the Dough
6. After mixing, cover the dough with a damp cloth and allow it to rest for 30 minutes.

7. After the rest period, uncover the dough and knead in a stand mixer with a dough hook on medium speed for 12 minutes, or until the dough pulls away from the sides of the bowl. If working without a stand mixer, perform stretch and folds to develop the gluten and strengthen the dough. For instructions on how to stretch and fold [click here](#).

8. Bulk Rise

9. Cover the bowl with a damp cloth and allow the dough to rise overnight for 8-10 hours at 70°F(21°C). This will take more or less time depending on the temperature of your home. When the dough is ready it will be light, airy, and have doubled in size.

10. Roll and Cut

11. Turn the dough out onto a well floured surface. Use a rolling pin to roll the dough into 1/2" thickness. If the dough resists being rolled, allow it to relax for 10 minutes and try again.

12. Use a 2 3/4" biscuit cutter to cut out the donuts. Gather and scraps and allow them to rest for 30 minutes. This will allow you to re-roll the dough and cut more donuts.

13. Take a cut donut and pierce the center with a chopstick or skewer. Spin the dough around the chopstick until the center hole has stretched to a 1" width. Alternatively, pierce a hole and use your fingers to stretch the dough and form a donut shape.

14. Second Rise

15. Place the donuts on a parchment lined surface 2" apart and cover them with a damp cloth. Allow the donuts to rise at room temperature for about 2 hours, or until they have risen by 50% of their original size. See below tip for speeding up second rise.

16. Instructions for Baked Sourdough Donuts

17. After the donuts have risen, preheat the oven to 350°F(180°C). Transfer the parchment paper and donuts onto a large baking sheet. Bake on the center of the oven for 13-15 minutes.

18. Instructions for Fried Sourdough Donuts

19. Heat 1" of coconut oil in a deep sided frying pan over medium heat until it reaches 350°F(180°C). The amount of oil needed will vary based on the size of your pan. I recommend starting with one cup and adding more if needed.

20. Add a few donuts to the oil at a time, and heat for one minute, or just until the bottoms begin to turn golden in color. Flip the donuts and heat the other side for one minute or until they begin to turn golden in color.

21. Transfer the cooked donuts to a cooling rack lined with paper towels to soak up excess oil.

22. Glaze

23. Mix the glaze together at the end of second rise just before you plan to cook the donuts. In a small bowl stir together the milk and powdered sugar until you have a thin runny mixture with no lumps.

24. After cooking, allow your donuts to cool for a few minutes and then dip one side into the glaze. Place the freshly glazed donuts glaze side up on a drying rack, and allow the glaze to set for 10 minutes before serving.

Notes

1 dough multiple doughnuts. I'm keeping my dough in a covered metal bowl and bottom shelf of my refrigerator is so cold dough keeps multiple days without overfermenting so I can use the same dough several times to make partial batches. Frosted with a

chocolate ganach or simple cream cheese frosting
warm so it melts . Filled with strawberry thickened
strawberry freezer jam and a basic pastry cream
(recipe link for dough in comments)



High Hydration Sourdough Bread Recipe - The Pantry Mama

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

- ☐ 500 g Bread Flour 100%
- ☐ 400 g Water 80%
- ☐ 100 g Sourdough Starter (active and bubbly, recently fed) 20%
- ☐ 12 g Salt 2%

Directions

1. Autolyse - Premixing The Dough
2. Weigh out your sourdough starter and water into a large mixing bowl.
3. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
4. Cover your bowl with an elastic food cover or plastic wrap and let it sit for around 1 hour. This process is called the "autolyse" and allows your flour to soak in all the water and become hydrated.
5. Forming Up The Dough

6. After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-25 stretches to form the ball.

7. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly sticky but as you bring it into a ball, it will become smoother and shinier.

8. Once the dough has formed into a smooth ball, pop the cover back on and let it rest for 30 minutes.

9. Stretch & Fold - Creating Structure

10. Over the next few hours you need to create some structure for your dough by "stretching and folding".

11. Aim to do around 4-6 sets of stretches and folds.

12. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

13. This is high hydration sourdough so the dough will more slack than you're used to (if you've been making sourdough bread at a lower hydration).

14. Bulk Ferment

15. Once you've finished your stretch and folds, cover the dough with a plastic cover and allow it to ferment at room temperature until it doubles. Remember this is a high hydration dough, so it will not take as long as you might normally be familiar with. You can find more information on understanding when bulk fermentation is finished [here](#).

16. Shaping The Dough

17. Once your dough has finished its first ferment, it's time to shape it into either a boule or a batard. I find it easier to shape higher hydration dough into a batard, but you should do whatever you're comfortable with.

18. Use a dough scraper to gently ease the dough out of the bowl (I highly recommend using a dough scraper for high hydration sourdough bread). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.

19. You can see a video of me shaping a sourdough batard [here](#).

20. You will need a proofing basket or container to put your dough into.

21. Whatever you're using needs to be liberally floured with rice flour or semolina.

22. Placing Into A Proofing Container

23. Once the dough is shaped into a batard, place it into your proofing basket or container smooth side down, so your seam is on the top.

24. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

25. Cold Ferment (optional)

26. Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge.

27. Try to leave it in the fridge for a minimum 5 hours. Ideally, you want to leave it around 12 to 24 hours for full flavor.

28. Preparing to Bake

29. Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/450F.

30. Place your Dutch Oven into the oven when you turn it on so it gets hot. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to.

31. Leave your dough in the fridge (or counter) until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

32. When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of parchment paper or silicone sling if using.

33. Gently score your bread with a clean razor blade or knife. At minimum a large cross is sufficient, but you can get as artistic as you like. You can find my full guide on how to score sourdough bread [here](#).

34. Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the silicone sling or parchment paper as a handle. Put the lid on and place into the hot oven.

35. BAKE TIME:

40 Minutes with the lid on at 230C/450F plus

10-15 Minutes with the lid off at 210C/410F

38. Finishing The Bake

39. When you remove your dough from the oven, carefully remove it from the oven as soon as possible and place on a wire rack to cool.



High Protein Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 10 SLICES | **Prep time:** 4 hours | **Cook time:** 45 mins

Ingredients

500 g Bread Flour
350 g Water ((can increase by 20 to 30g if you wish))
100 g Sourdough Starter
10 g Salt
150 g High Protein Nut & Seed Mix ((see notes for specific ingredient breakdown))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 190
Total Fat: 1g

Directions

- 1. Autolyse - Premixing The Dough** Weigh out your sourdough starter and water into a large ceramic or glass bowl. Mix the water and starter together briefly. Then add your flour and salt and mix whole lot together to form a shaggy dough.
- 2. Cover your bowl with cling film or a damp tea towel and let it sit for around 1 hour.**
- 3. Forming Up The Dough** After the dough has been through autolyse you need to bring it together into a ball. Work your way around the bowl, grabbing the dough from the outside, stretching it up and over itself, into the centre, until a smooth ball is formed. You shouldn't need more than about 20-30 stretches to form the ball. You'll notice that the dough is fully hydrated after soaking all the water up. It will be fairly

Saturated Fat: 0.1g
Sodium: 390mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 0.2g
Protein: 6g

sticky but as you bring it into a ball, it will become smoother and shinier.

4. Once the dough has formed into a smooth ball, pop the cling film back on and let it rest for 30 minutes.

5. Stretch & Fold - Creating StructureOver the next few hours you need to create some structure for your dough by "stretching and folding". Aim to do around 4-6 sets of stretches and folds. For each set, stretch the dough up and over itself 4 times. Leave around 15 minutes in between each set. Again you do not have to be exact with time, but you need to do at least 4 sets over 2 hours.

6. Bulk FermentOnce you've finished your stretch and folds, place the cling film or damp tea towel back over your dough and let it rest and ferment at room temperature (a plastic cover is a better option for this stage).See notes below for more info on this step.

7. Shaping The DoughOnce your dough has finished its first ferment, it's time to shape it and add the high protein nut and seed mix.Before you start, grab the banneton you're going to be using and sprinkle some rice flour or semolina on the bottom of the banneton. Then add a handful of the nut and seed mix to the banneton as well (this means that it will stick to the top of the dough once it's placed on top).Right, let's shape that dough.Use a dough scraper to gently ease the dough out of the bowl (your hands work just fine if you don't have one). You want it to land upside down on your counter so that the smooth top of the dough is on the countertop and the sticky underside is facing up. This will make it easier to shape.Before you shape the dough, pull it out into a rough rectangle. Sprinkle some of the nut and seed mix over the dough. As you shape it into a batard, keep sprinkling the nut and seed mix on every fold (you can see photos of me doing this above). You can also see a video of me shaping a batard here.When you have finished shaping, the nut and seed mix should be neatly tucked inside the dough.

8. Placing Into A BannetonOnce the dough is shaped,

place it into your banneton smooth side down, so your seam is on the top. The nut and seed mix you placed in the bottom of the banneton will stick to the top of the dough while it proofs. Lift your dough around the edges to pop a little more rice flour if you feel it needs it. Just try to handle the dough as little as possible and be really gentle as you really want to preserve all the gases and air bubbles that have formed during your bulk ferment.

9. Cold Ferment Now the dough is in its "shaping container" cover it loosely with a plastic bag and place into the fridge. I use a large plastic bag to cover it - I just reuse it each time. Try to leave it in the fridge for a minimum 5 hours up to a maximum of around 36 hours.

10. Preparing To Bake Once you're ready to bake your sourdough, you'll need to preheat your oven to 230C/ 450F. Place your Dutch Oven into the oven when you turn it on so it gets HOT. Try to preheat for around 1 hour to ensure your oven is super hot - but you know your oven so just adjust this time if you need to. Leave your dough in the fridge until the very last minute - placing a cold dough into a hot oven will give you a great "spring".

11. Bake Time! Now it's time to bake! When your oven is at temperature, take your sourdough out of the fridge. Gently place it onto a piece of baking paper. Make sure that you make the baking paper big enough to use the edges as a handle to lower the dough into your Dutch Oven. Gently score your bread with a lame, clean razor blade or knife. You can find my full guide on how to score sourdough bread [here](#). Carefully take your dutch oven out of the oven. Place the sourdough into the pot using the baking paper as a handle. Put the lid on and place into the hot oven. BAKE TIME: 30 Minutes with the lid on at 230C/450F plus 10-15 Minutes with the lid off at 210C/410F

12. Finishing The Bake When you remove your dough from the oven, carefully remove it from the dutch oven as soon as possible and place on a wire rack to cool.



Homemade Ricotta Cheese Recipe

Side Dish • Bread sourdough, Cheese, Sauce • Vicky Fairbanks
www.pantrymama.com

Prep time: 10 mins | **Cook time:** 30 mins

Ingredients

2 liters whole milk ((half gallon))
5 g salt ((1/2 teaspoon))
45 g lemon juice ((or good quality vinegar) (3 tablespoons))

Nutrition

Amount per serving
Serving size: 100 g
Calories: 1247
Total Fat: 66g
Saturated Fat: 38g
Cholesterol: 248mg
Sodium: 2722mg
Total Carbohydrate: 99g

Directions

1. Pour the milk into a heavy based pot and allow it to heat slowly on the stove top. You don't want the milk to boil. It needs to come to around 185 F (if you don't have a thermometer, see recipe notes for knowing when the milk is hot enough).
2. Add salt to the milk during the heating process and stir through.
3. Once the milk is at temperature, turn the heat down to low and pour in the lemon juice or vinegar. Gently agitate the milk to ensure the lemon juice is well distributed and then allow the mixture to remain on the heat for around one to two minutes. Do not let the milk boil, it should just be gently simmering.
4. Remove it from the heat now and cover with a dish

Dietary Fiber: 0.1g
Sugars: 100g
Protein: 68g

towel. Allow it to sit for around 20 minutes to allow the curds to fully separate from the whey. If you put a spoon into the mixture, you'll see the curds sticking to the spoon and the liquid will be a yellowy color - this is the whey.

5. Once the mixture has sat for 20 to 30 minutes, it's time to separate the curds - which is the ricotta cheese - from the whey. You don't want to throw the whey away (check the notes for ways in which you can use this). Sit a ricotta basket or cheesecloth over a jug or bowl and carefully pour the ricotta over the basket so that the ricotta is caught in the basket and the whey drains through. See notes for options what to use as a strainer.

6. Once the ricotta is separated from the whey, allow it drain for a further hour. If you like wet ricotta, an hour should be enough. If you prefer a firmer, drier ricotta, allow it to sit for two to three hours, or even overnight in the fridge. You'll find you get a lot more whey drain out this way.

7. Store the ricotta in an airtight container or jar in the fridge for up to one week. The whey can be stored in an airtight, clean jar in the fridge and used in many different recipes (see notes).



Homemade Sourdough Bread, Step by Step

Side Dish • Bread sourdough • Vicky Fairbanks
alexandracooks.com

Serving size: 1 loaf | **Prep time:** 18 hours | **Cook time:** 45 mins

Ingredients

50 – 100 g (1/4 – 1/2 cup)
bubbly, active starter — I
always use 100 grams, see
notes above
375 g (1 1/2 cups plus 1 tbsp)
warm water, or more, see
notes above
500 g (4 cups plus 2 tbsp)
bread flour
9 to 12 g (1.5 – 2.5
teaspoons) fine sea salt, see
notes above

Directions

1. Whisk the starter and water together in a large bowl with a fork or spatula. Add the flour and salt. Mix to combine, finishing by hand if necessary to form a rough dough. Cover with a damp towel and let rest for 30 minutes.
2. After 30 minutes, grab a corner of the dough and pull it up and into the center. Repeat until you've performed this series of folds 4 to 5 times with the dough. Let dough rest for another 30 minutes and repeat the stretching and folding action. If you have the time: do this twice more for a total of 4 times in 2 hours. Note: Even if you can only perform one series of stretches and folds, your dough will benefit. So don't worry if you have to run off shortly after you mix the dough.

3. Cover the bowl with a towel and let rise at room temperature, about 8 to 10 hours at 70°F (21°C) or even less if you live in a warm environment. The dough is ready when it has increased by 50% in volume, has a few bubbles on the surface, and jiggles when you move the bowl from side to side. (UPDATE: In the past I have recommended letting the dough rise until it doubles in volume. If you've had success with this, continue to let the dough double. Recently, I have been stopping the bulk fermentation when the dough increases by 50% in volume, and I feel I am actually getting better oven spring in the end.) (Note regarding timing: If you are using 100 g of starter, the bulk fermentation may take less than 8 to 10 hours. If you live in a warm, humid environment, the bulk fermentation may take even less time. In the late spring/early summer, for example, my kitchen is 78°F and the bulk fermentation takes 6 hours. It is best to rely on visual cues (increase in volume by roughly 50%) as opposed to time to determine when the bulk fermentation is done. A straight-sided vessel makes monitoring the bulk fermentation especially easy because it allows you to see when your dough has truly increased in volume by 50%.)

4. Coax the dough onto a lightly floured surface. Gently shape it into a round: fold the top down to the center, turn the dough, fold the top down to the center, turn the dough; repeat until you've come full circle. If you have a bench scraper, use it to push and pull the dough to create tension.

5. Let the dough rest seam side up rest for 30 minutes. Meanwhile, line an 8-inch (20-cm) bowl or proofing basket with a towel (flour sack towels are ideal) and dust with flour (preferably rice flour, which doesn't burn the way all-purpose flour does). Using a bench scraper or your hands, shape it again as described in step 4. Place the round into your lined bowl, seam side up.

6. Cover the dough and refrigerate for 1 hour or for as long as 48 hours. (Note: I prefer to let this dough proof for at least 24 hours prior to baking. See video for the difference in the crumb of a loaf that has proofed for 6 hours vs one that has proofed for 24 hours. The

original recipe calls for a 1-hour rise, and if you have had success doing that, by all means, keep doing it.)

7. Place a Dutch oven in your oven, and preheat your oven to 550°F (290°C). Cut a piece of parchment to fit the size of your baking pot.

8. Place the parchment over the dough and invert the bowl to release. Using the tip of a small knife or a razor blade, score the dough however you wish — a simple "X" is nice. Use the parchment to carefully transfer the dough into the preheated baking pot.

9. Lower the oven to temperature to 450°F (230°C). Carefully cover the pot. Bake the dough for 30 minutes, covered. Remove the lid, lower the temperature to 400°F (200°C) and continue to bake for 10 – 15 minutes more. If necessary, lift the loaf out of the pot, and bake directly on the oven rack for the last 5 to 10 minutes. Cool on a wire rack for 1 hour before slicing.

10. This loaf will stay fresh up to 3 days stored at room temperature in an airtight plastic bag or container. It freezes beautifully, too.



How to Build a Sourdough Starter from Scratch

Tips • Bread sourdough • Vicky Fairbanks
alexandracooks.com

Serving size: 3 cups

Ingredients

1 small can (192 grams)
pineapple juice, see notes
above
stone-milled flour, see notes
above
Room temperature water, see
notes above

Directions

1. Day 1: Pour the can of juice (roughly 192 grams) into a large bowl or ideally a straight-sided vessel on a tared scale. (A straight-sided vessel allows you to truly see how much your starter is growing. I'm using this Cambro.) Add an equal amount of flour (roughly 192 grams) by weight. Stir the flour and juice together until the flour is absorbed. Cover the vessel. Record the date, time, and measurements — you will forget which day you started if you don't. Let it sit at room temperature for 24 hours.

2. Day 2: Uncover the vessel. Stir the mixture. Re-cover the vessel, and record your work. Let it sit at room temperature for another 24 hours.

3. Day 3: Uncover the vessel. Add 128 grams (1 cup) flour and 128 grams (about 1/2 cup) water. Stir to

combine. Cover the vessel and record your work again. Let it sit at room temperature for 24 hours, stirring once or twice.

4. Day 4: Uncover the vessel. You should see a little action (bubbles) and it should smell pleasant, not unlike a fruity yogurt. Measure out 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Add them to the container. Stir to combine. Cover the vessel. On this day, record your work again, and mark the height of your mixture with tape on the side of your vessel. Let it sit at room temperature for 24 hours, keeping a closer watch this time around. You may see action — rising and bubble formation — within a few hours. If your mixture is in fact rising, let it rise until it nearly doubles in volume; then drop a spoonful of it in water. If it floats, you're in business. Note: Your starter might rise (and possibly fall) while you are sleeping — don't worry if you don't "catch" it at its peak. Continue on with the process.

5. Day 5: At this point, you should be observing some activity in your starter, meaning the starter should have risen slightly (perhaps doubled but perhaps not) and fallen with bubbles transforming from big to small. You'll now take a small portion of this mixture and build a new starter: Transfer 128 grams of the starter to a new jar or vessel, and add 128 grams (about 1 cup) of flour and 128 grams (about 1/2 cup) of water. Stir well to combine, then cover the jar. Mark the height with a rubber band. Let sit at room temperature. Transfer the remaining starter to the fridge — this original mixture is now your sourdough discard and can be used in all sorts of recipes, see notes above. When your new starter doubles in volume, you can do one of three things:

6. Repeat this process: spoon 128 grams of starter into a new vessel and add 128 grams each flour and water. (Transfer the remaining starter to your bucket of discard.) Let the new starter rise until it doubles. Your starter will get stronger with every feeding.

7. Transfer it to the fridge if you need to take a break from the process. You can pick up where you let off when you are ready.

8. Test it out in a sourdough bread recipe.

9. Maintaining your starter: Once you have a strong, active starter on your hands, follow the steps in this post: [How to Feed, Store, and Maintain a Sourdough Starter](#).



Jalapeño Cheddar Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 2 hours | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
8 ounces cheddar
1/2 cup sliced jalapeños (fresh or pickled)

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly. When it is ready, it should be about double in size.
2. In a large bowl, combine warm water and flour until the dough forms. Cover with a damp towel and let the dough rest for 30 minutes.
3. Add sourdough starter to the top of the dough. Dimple in with wet hand.
4. Sprinkle salt on top.
5. Mix the dough with your hands for about 5 minutes to combine all the ingredients well. Cover with a damp towel or plastic wrap while resting.

Amount per serving
Serving size: 1
Calories: 79
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

6. Let rest for 30 minutes.

7. While the dough is in the bowl, grab the edge of the dough firmly and pull up, stretching it upwards. Then place the dough in your hands back into the bowl. Turn the bowl about a quarter turn and do this stretch and fold again, and again one to two more times. This is considered one set of stretches.

8. First 3 sets of stretch and folds – every 15 minutes. During the second stretch and fold, add the sliced fresh jalapeño peppers (or pickled) and shredded cheddar cheese to the middle of the dough.

9. Last 3 sets of stretch and folds – about every 30 minutes.

10. Cover bowl with a wet towel or plastic wrap and allow the dough rest until doubled.

11. Split the dough in half down the middle with a bench scraper. Be really careful not to break those bubbles.

12. Shape the first loaf into a ball by gently spinning it toward you in a circular motion creating tension against the counter. Repeat with the second loaf.

13. Set out 15-20 minutes uncovered.

14. Turn over and shape dough on a clean work surface by folding the two sides over to meet in the middle, and then the other two sides.

15. Transfer to a floured banneton (proofing basket) or bowl with tea towel, seam side up.

16. Cover with a plastic bag and proof for 12-15 hours (or longer) in the refrigerator.

17. Preheat the oven to 500 degrees. Place the dutch

oven with a lid into the oven for 1 hour.

18. Remove bread dough from the fridge and place on a piece of parchment paper.

19. Dust with flour on top to make the scoring pattern stand out more.

20. Score with a razor.

21. Place parchment paper and dough in the dutch oven and place the lid on top. Carefully place the dutch oven into the oven with oven mitts.

22. Bake for 20 minutes at 500 with the lid on.

23. Take the lid off, turn the oven temperature down to 475, and bake for an additional 25 minutes or until browned.



Kate's Soft Sourdough Master Recipe - Venison for Dinner

Side Dish • Bread sourdough
venisonfordinner.com

Serving size: Servings 12 servings | **Cook time:** 45 mins

Ingredients

Pre-Ferment

½ cup sourdough starter it needs to have doubled, but can be falling and needing to be fed, it does not need to be at 'optimal bread baking state'

½ cup warm water

⅔ cups all-purpose flour

Dough

Pre-ferment from above

1 tablespoon butter, coconut oil or olive oil

1 tablespoon honey sub 1 tablespoon honey for 1

Directions

1. I recommend reading the blog post before the recipe, there is some different steps here that may feel confusing, but are explained in the post. Happy Baking!

2. Pre-ferment

3. Mix the pre-ferment of sourdough starter, flour, and water up 8-24 hours before you want to bake. The longer beforehand, the more sour your end product will be. If I plan to mix the dough in the morning, I make it before bed. Cover with plastic wrap or a plastic bag and let sit on the counter.

4. To Make the Dough

tablespoon maple syrup or 2
tablespoon sugar
1 teaspoon salt
¾ cup milk (save buttermilk
from making butter for this if
you have it!) sub non dairy
milk or yogurt/cultured
buttermilk watered down to
to milk consistency.
2 ¼-2 ¾ cup all purpose flour
Butter to brush crust after
baking

5. Melt butter, honey, and salt on low in a saucepan. When it's melted and combined, turn off the heat, add your milk, and stir to combine. With a thermometer or your finger, test the temperature of the mixture. By thermometer, it should be no more than 105F. By your finger...you should be able to comfortably hold it in for 10 seconds. If it's not this warm, turn the heat back on to warm it. If I use a heavy bottom pot, there is enough residual heat to heat the milk, if I use something like a thin enamel pot, there isn't.

6. Add the warm liquid to your mixer (or bowl you plan to mix the dough in) and add your pre-ferment.

7. Stir to combine; it's not going to combine super well until you start adding flour.

8. Add your flour, starting on the low end, and mix the dough, adding more flour as needed just until it's combined, but not a cohesive, nice dough.

9. Let sit 15-30 minutes, then knead the dough.

10. This dough takes more kneading than most- my mixer kneads on low for 10 minutes, so if kneading by hand, you're going to knead about 10-15 minutes.

11. If the dough sticks to the bowl or your hands, add a little more flour, but try not to add too much. It's not a stiff dough, it's on the softer side. Try wetting your hands/counter for kneading if it's sticking and you've already added a lot more flour.

12. Bake in One Day Method

13. Cover your dough with plastic wrap or a plastic bag and let rise 2-3 hours until it looks like it's kind of doubled (don't overthink it, as long as it's 1.5'd its original size).

14. Overnight Method (see notes)

15. Cover your dough with plastic wrap or a plastic bag and let sit overnight. It will be gigantic and beautiful in the morning. Skip the second rise with the overnight method. see notes

16. For Bake in One Day Method: Continue as Below

17. Punch your dough down, give it a few kneads. Yes, you are letting it rise twice before shaping. For more on this, read the blog post above the recipe card.

18. Cover with plastic wrap or a plastic bag and let sit 2-3 hours until it's doubled. To test if your dough has doubled, dip your finger in flour and poke the dough. If the dough bounces back- it's got more to give and needs to keep rising. If the dough stays indented, it's given all it has to give and you can proceed.

19. To Shape your Loaf

20. If you're using this recipe for French Bread, Cinnamon Buns, or Normal Buns, this is where you switch over to that recipe. To use as sandwich bread, proceed as follows.

21. Dump your dough onto a lightly floured counter, press out with your hands to make a rectangle roughly the size of your two hands flat, side by side (roughly 6"x10"). Fold the dough like you were folding a piece of paper to go in an envelope, flip seam side down and let rest 10 minutes.

22. This is called a bench rest or par-shape. It helps your dough keep shape in its final shape and your loaf of bread will be taller.

23. After ten minutes, flip the dough seam side up, flatten out to the same size. This part is funny to describe but fold your rectangle so it's now a triangle, and then starting at the point of the triangle roll it inwards. When it's all rolled up, tuck any non-conforming parts in to make it a good size to fit in your loaf pan. Pinch the seam together, flip seam side down onto a piece of parchment paper. Pop it into your loaf

pan.

24. Cover with a tea towel and let rise 2-3 hours, until it's doubled. If your house is like REALLY cold- 60F or lower...I suggest turning your oven on for a minute or two (put a cast iron pan in there to hold some heat!), turn oven off, then put covered loaf pan in the oven to rise.

25. When it's doubled and ready to bake, (don't forget to take it out of the oven!) preheat oven to 375F.

26. Slash the top of the dough with a sharp knife to allow for expansion.

27. Bake for 20 minutes, flip around and bake another 20 minutes.

28. After the second round of 20 minutes (40 min total) check the internal temp of your loaves- this is the most reliable way to know your bread is ready. Your bread should be 190-200F, if not put it in for another 5 minutes.

29. When your bread is done, take it out of the oven, leave it in the loaf pan to cool, and brush butter on the top. This can be melting and using a brush or just rubbing a stick of butter over the top. This step is technically optional but it REALLY makes a nice soft crust that stays soft.

30. Now the easy part...enjoy your bread! I prefer to slice it all right away. Anything you wont eat within 2-3 days pop in freezer in a bag once its cooled.

31. Notes

32. OVERNIGHT TWEAKS - In my extensive testing of this recipe, I have found if you are doing an overnight rise, you can skip the autolyze rest before kneading AND skip the first punch down and rise. Just let mix, knead, let it rise, punch down and shape in the morning.

33. EXCESS EGGS IN YOUR HOME?! You can swap $\frac{1}{4}$ cup of milk for an egg! Add the egg in step 3. It adds an awesome boost to your dough and when you've got extra eggs, why not?!



Mini Sourdough Loaves

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 4 | **Prep time:** 1 hour | **Cook time:** 35 mins

Ingredients

250 g unbleached all purpose
100 g freshly ground whole
wheat
125 g bread flour (can omit
and just add more to the
unbleached all purpose)
100 g mature starter (active
and bubbly)
325 g water
10 g salt

Nutrition

Amount per serving
Serving size: 1
Calories: 98

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 487mg
Total Carbohydrate: 20g
Dietary Fiber: 2g
Sugars: 0g
Protein: 4g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 4 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15–20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 4 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12–15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.



Rosemary Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 45 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt
1 Tbs fresh rosemary - chopped

Nutrition

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. In a large mixing bowl, combine warm water, flour, sourdough starter, and salt with your hands, a wooden spoon, or dough whisk.
3. Cover with plastic wrap or damp towel and let the dough rest for 30 minutes.
4. Add chopped rosemary before performing the stretch and fold technique.
5. Stretch and folds are accomplished by grabbing the edge of the dough and pulling it up, gently shaking it as it stretches upwards. Next, push the stretched

Amount per serving
Serving size: 1
Calories: 78
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 389mg
Total Carbohydrate: 16g
Dietary Fiber: 2g
Sugars: 0g
Protein: 3g

dough back into the center. Turn the bowl about a quarter turn and do this process again, turn the bowl and repeat. Complete the stretch and fold a total of 3-4 times. This is considered one round, repeat for a total of 6 rounds. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a lid or plastic wrap and allow the dough to rise until doubled in a warm place.

7. Place dough on a clean work surface.

8. Split the dough in half down the middle with a bench scraper. Try to be careful not to break any of the bubbles.

9. Shape into a ball by gently spinning it toward you in a circular motion.

10. Set out 15-20 minutes uncovered. This allows a skin to develop.

11. Turn over and shape.

12. Transfer to floured banneton or a bowl lined with a tea towel (I like to use rice flour). Another option is an oiled bowl. Cover with plastic and proof for 12-15 hours in the refrigerator.

13. The next morning, preheat the dutch oven on 500 for 1 hour.

14. Remove dough from the fridge immediately before scoring and baking.

15. Dust with flour on top to make the scoring pattern stand out more.

16. Score the top of the dough with a razor or lame. Place the dough on a piece of parchment paper for best results and transfer to the dutch oven. Careful it is hot.

17. Bake for 20 minutes at 500 with the lid on.

18. Turn the oven temperature down to 475, remove the lid, and bake an additional 25 minutes or until browned.



Same Day Sourdough Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 10 | **Prep time:** 15 mins | **Cook time:** 40 mins

Ingredients

475 grams all-purpose flour
(3 1/2 cups)
100 grams active sourdough
starter (1/2 cup)
325 grams water (1 1/4 cups)
10 grams salt (1.5 teaspoons)

Nutrition

Amount per serving
Serving size: 1
Calories: 173
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 390mg
Total Carbohydrate: 36g

Directions

1. First thing in the morning, feed your starter and place it in a warm spot.
2. Allowed the starter to about double. About four hours. It should pass the float test.
3. Add warm water, active starter, salt, and flour to a large bowl. Mix together and allow to rest for 20 minutes covered.
4. Grab the edge of the dough and pull up stretching it out as you pull upwards. Place dough that is in your hands back into the center. Turn the bowl about a quarter turn and complete another stretch and fold. Repeat two more times. This is considered one set of stretch and folds.

Dietary Fiber: 1g
Sugars: 0g
Protein: 5g

5. Cover with plastic wrap, damp towel, shower cap or a lid. Let the dough rest for 20 minutes and complete two more rounds 20 minutes apart.

6. Let the dough bulk ferment in a warm place until it has doubled in size. This could be anywhere from 5-8 hours (or longer) depending on the temperature of your kitchen, maturity of your starter, etc.

7. Place the bread dough on a lightly floured surface.

8. Fold the sides of the dough onto itself and roll up. Then shape into a tight smooth ball by gently spinning it toward you.

9. Then, place your dough upside down (smooth side down) on the counter and shape. I do this by folding the two sides over to meet in the middle, pinch together and then repeat on the other two sides.

10. Transfer to a floured banneton or bowl with a floured tea towel (typically floured with rice flour, this is not necessary and all-purpose, einkorn, bread flour, etc. will work just fine) seam side up. You want the smooth side or pretty side facing down in the banneton.

11. Let the dough rise one more time at room temperature for 1-2 hours (depending on how warm your kitchen is) covered with a plastic bag, plastic wrap or a damp kitchen towel. Preheat the dutch oven during the final proof to speed up the process.

12. Preheat a dutch oven to 500°F for 1 hour.

13. Place dough on a piece of parchment paper.

14. Dust the top of the dough with flour, if desired, and score with lame or razor blade.

15. Carefully, transfer the piece of parchment paper with the dough into the hot dutch oven. Careful not to burn your fingers.

16. Place the lid back on and place the dutch oven into the hot oven. Bake for 20 minutes.

17. Carefully remove the lid with oven mitts, turn the oven temperature down to 475°F, and bake an additional 15-25 minutes or until golden brown.



Same Day Sourdough Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
therosehomestead.com

Prep time: 10 mins | **Cook time:** 40 mins

Ingredients

1 cup lukewarm water
1 cup active/fed sourdough starter
1/4 cup olive oil
1 1/2 tsp salt
3-4 cups flour (I use freshly milled hard white wheat) (can use store bought whole wheat or unbleached all purpose)

Directions

1. In the bowl of a stand mixer, add water, sourdough starter, olive oil, salt and 3 cups of the flour.
2. Start mixer, add remaining flour 1/4 cup a time until the dough releases from the mixing bowl.
3. Knead 6-8 minutes.
4. Shape dough and place in greased loaf pan, covered.
5. Place in a warm place to rise for 4-8 hours depending on the temperature of your home.
6. Once the dough tops over the pan, preheat the oven to 350 degrees F.

7. Bake for 40 minutes.



Seedy Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 | **Prep time:** 10 mins | **Cook time:** 1 hour

Ingredients

Dry Ingredients

- ☐ 220 g All Purpose Flour
- ☐ 20 g Baking Powder (1 tbsp)
- ☐ 5 g Salt
- ☐ 45 g Poppy Seeds
- ☐ 45 g Sesame Seeds
- ☐ 45 g Flax Seeds
- ☐ 45 g Pumpkin Seeds
- ☐ 45 g Rolled Oats

Wet Ingredients

- ☐ 150 g Sourdough Starter (or sourdough starter discard)
- ☐ 2 Eggs

Directions

1. Preheat your oven to 180C (350F) and line a loaf pan with parchment paper (or grease with butter). I've used a glass pan measuring 1.5L 28cm x 11cm or 1.6QT 11.1" x 4.5" to bake this, but it works very well in a metal or aluminium tin also.
2. To a large mixing bowl, add all of the dry ingredients (all purpose flour, baking powder, salt, poppy seeds, sesame seeds, flax seeds, pumpkin seeds and rolled oats). Mix well to combine and set aside.
3. Now take another mixing bowl and add all of the wet ingredients to the bowl (sourdough starter, eggs, maple syrup, natural yogurt, whipping cream, EVOO and brown sugar). Whisk to combine and form a runny liquid where the sugar is completely dissolved.

- ☐ 50 g Maple Syrup (can sub with 50g of honey)
- ☐ 100 g Natural Yogurt
- ☐ 100 g Whipping Cream (can sub with coconut cream)
- ☐ 75 g Extra Virgin Olive Oil
- ☐ 140 g Brown Sugar

4. Pour the wet ingredients onto the dry ingredients. Gently stir to moisten the dry ingredients with the wet ingredients. Do not over mix. You just want to moisten the dry ingredients.

5. Pour the batter into your prepared loaf pan and place in the oven for 1 hour or until the top is golden brown and a toothpick comes out clean.

6. When the seedy sourdough breakfast loaf is done, remove from the oven and allow the loaf to cool in the pan for 5 to 10 minutes. Then transfer to a wire rack to fully cool.

7. Notes

8. Seeds - I have used 45g each of poppy, sesame, flax and pumpkin seeds. You can use any seeds you like. Sunflower seeds, hemp seeds and chia seeds all work well as alternatives.

9. Maple Syrup - you can use equal amounts of honey if you prefer.

10. Olive Oil - you could use any light flavored vegetable oil if you prefer, but I find the flavor is better with olive oil.



Soft Sourdough Dinner Roll Recipe

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Rolls | **Prep time:** 30 mins | **Cook time:** 30 mins

Ingredients

100 g Sourdough Starter (fed and bubbly)
200 g Whole Milk
80 g Water
500 g All Purpose Flour ((see notes for using Bread Flour))
40 g Sugar
50 g Butter (Melted)
10 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2546
Total Fat: 52g

Directions

1. Add the milk, melted butter, water, sugar and salt to the bowl of your stand mixer. Mix the ingredients together so that the sugar and salt are dissolved and the butter is mixed through the milk. It won't take long, like 30 seconds - you just don't want gritty sugar and salt through your dough.
2. Now add your flour and sourdough starter to the liquid in the bowl. Mix the flour and sourdough starter through the liquid so it just comes together.
3. Depending on the type of mixer you're using, you may need to add your dough hook on for the next step. You want to knead the dough using your stand mixer until it forms a silky, slightly tacky dough. The dough is enriched with butter and milk so will be glossy. It will generally come away from the sides of the bowl when

Saturated Fat: 30g
Cholesterol: 128mg
Sodium: 4335mg
Total Carbohydrate: 450g
Dietary Fiber: 14g
Sugars: 51g
Protein: 61g

it's done. It can take anywhere from 3 to 8 minutes depending on the type of stand mixer you're using.

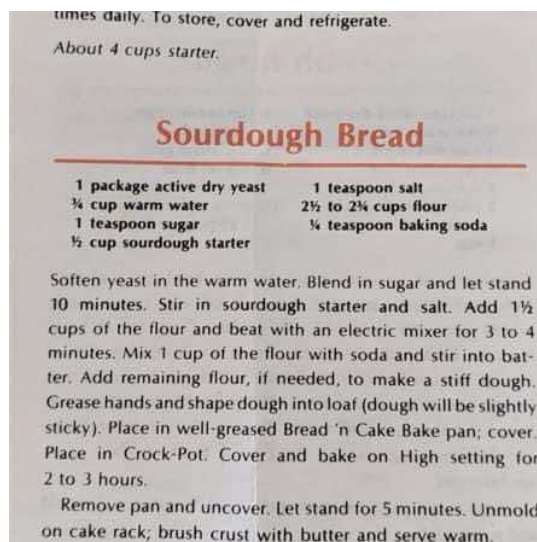
4. Bulk Ferment: Once the dough is sufficiently kneaded you need to let it ferment and rise. You can leave it in your stand mixer bowl for this (saves washing up) or you can transfer it to another bowl if you like. Cover the bowl with plastic or a damp tea towel and let it bulk ferment. As always, the time it takes will depend on your starter and the temperature in your home. You want it to come to just under double. This is an enriched dough and will take a lot longer to bulk ferment than regular sourdough. On a side note - do not worry about leaving your dough out when it has milk and butter in it. Sourdough starter bacteria is wonderful stuff and it will not go bad - even if you leave it on your counter overnight. I do this often and I promise it will be absolutely fine.

5. Once your dough has risen you need to shape it into the rolls. This recipe will give you 12 rolls around 80g in weight. To shape the dough, tip it onto your counter (you won't need flour as it won't be a sticky dough). Using a metal dough scraper, cut the dough into 12 pieces. I like to use a scale to ensure that all the pieces are exactly the same. Gently shape each piece of dough into a round ball. Arrange the dough balls into a parchment lined tin or an oiled baking dish. They need to be just touching each other in the tin.

6. Second Rise: Cover the tin with a tea towel and allow the rolls to double in size. They will look puffy and squished - this is good! It will generally take around 2 hours for them to double - but of course will take longer if your house is cold (ideally you want to put them someplace warm).

7. Baking The Rolls: Once the rolls have doubled, spray liberally with water. Place the rolls into a cold oven set to 180C (350F) and bake for around 30 minutes. You'll know they're done when they are golden on top. Take them out of the oven and brush immediately with melted butter (this is completely optional but gives your rolls a lovely sheen). Once cooked, place your rolls onto a cooling rack to cool slightly before tearing apart and enjoying them! (As always, you know your oven, so

if you need to adjust the temperature for your oven, go right ahead) - see notes below.



Sour dough starter

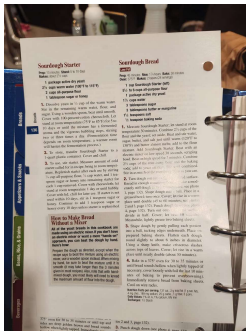
Side Dish • Bread sourdough • Vicky Fairbanks

Ingredients

Directions

My mother gave me my Nina's sourdough recipe and it's a lot like this one! So I made it and then I have my true sourdough starter that I use. With my Nina's recipe I made it up and then kept in the fridge 3-5 days, took it out and added instant potatoes, sugar, and warm water then leave it out for 8-12 hours then I use the starter, sugar, water, oil, flour and make my bread and put the starter in the fridge then repeat.. if I don't cook with it then I take a cup of the starter out every 3-5 days after feeding it and throw it out and put the starter back in the fridge. My kids prefer my Nina's recipe over actual sourdough

Photos





Sourdough Bagels

Snack • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 25 mins | **Cook time:** 30 mins

Ingredients

½ cup sourdough starter,
bubbly and active (113
grams)
1 cup water (236 grams)
2 tablespoons honey (21
grams)
2 teaspoons salt (10 grams)
4 cups unbleached all
purpose flour (560 grams)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar

Nutrition

Amount per serving

Directions

1. Add sourdough starter, water, honey, salt, and two cups flour to a stand mixer.
2. Mix until it comes together, about 10 minutes on low speed. The dough will be really stiff and difficult to incorporate.
3. Add remaining flour, half a cup at a time. Use a dough hook and knead until it is smooth and pliable.
4. Cover dough with wet tea towel, plastic wrap, or beeswax wrap and allow to ferment for 8 to 12 hours.
5. After fermentation, divide into 8 equal pieces.
6. Roll the dough into balls, flatten them down a bit,

Serving size: 1
Calories: 283
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 1004mg
Total Carbohydrate: 61g
Dietary Fiber: 2g
Sugars: 8g
Protein: 7g

and poke a hole in the middle with your finger. Stretch the hole a bit to widen.

7. Cover with a tea towel and allow the dough to rise in a warm spot for 1-4 hours or until puffy.

8. Preheat oven to 425 degrees.

9. Bring a large pot of water to a boil and add the baking soda and sugar.

10. Using a slotted spoon, gently add bagels to the water and boil for one minute, flip, then boil for another minute.

11. Shake off excess water and dip into desired toppings (optional).

12. Place boiled bagels on parchment-lined baking sheet.

13. Bake for 20-25 minutes, or until golden on top.



Sourdough Bread Bowls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 35 mins

Ingredients

500 g unbleached all purpose
200 g freshly ground whole wheat
250 g bread flour (can omit and just add more to the unbleached all purpose)
200 g mature starter (active and bubbly)
650 g water
20 g salt

Nutrition

Amount per serving
Serving size: 1

Directions

1. Feed a sourdough starter 4-12 hours before starting the bread, ensuring it is active and bubbly.
2. Combine warm water, flour, active sourdough starter and salt in a large bowl.
3. Mix the dough with your hands for about 5 minutes to bring the dough together.
4. Cover with a damp towel or plastic wrap while resting. Allow to rest for 30 minutes for the water to hydrate the flour.
5. Stretch And Fold :To develop the gluten and obtain a nice rise, you will want to do 6 rounds of stretching and folding. While the dough is in the bowl, grab the

Calories: 195
Total Fat: 1g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 973mg
Total Carbohydrate: 40g
Dietary Fiber: 4g
Sugars: 0g
Protein: 8g

edge and the dough firmly and pull up, stretching it upwards and gently shaking it . Then place the dough that is in your hands into the center. Turn the bowl about a quarter turn and do this process again, and again one to two more times. This is one round. First 3 stretch and folds – every 15 minutes. Last 3 stretch and folds – every 30 minutes.

6. Cover with a wet towel, lid, or plastic wrap and allow the dough to bulk-ferment (also known as bulk rise) until doubled.

7. Split the dough into 8 equal portions. Shape dough balls by gently spinning it toward you.

8. Set out 15-20 minutes uncovered. Turn over and shape. I do this by folding the two sides over to meet in the middle, and then the other two sides.

9. Transfer the dough to 8 floured bowls with tea towels, seam side up.

10. Cover with plastic (I usually just use grocery bags) and proof for 12-15 hours in the refrigerator.

11. Preheat the oven to 500 degrees.

12. Place a baking dish with rolled up dish towels on the bottom rack. Or a cast iron skillet with pie weights.

13. Remove dough from the fridge immediately before scoring and baking.

14. Add parchment paper on a large cookie sheet and gently place sourdough bread bowl loafs on the pan seam side down.

15. Score with a razor a small X at the top of each dough boule. Place the baking sheet in the oven.

16. Add boiling water to the baking dish with towels and place in the oven. Pour cold water into the cast iron skillet with pie weights, or just spritz the dough

water.

17. Bake for 15 minutes at 500 then turn the oven down to 425 and bake for about 20 minutes. Allow to cool.

18. Once cooled, cut open the top and scoop out the insides.

19. Ladle in your favorite soup and enjoy.



Sourdough Bread In A Bread Machine

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 7 hours

Ingredients

1 1/4 cup water
1/4 cup unsalted butter,
melted
4 cups bread flour
2 tablespoons granulated
sugar
1/2 tablespoon salt
1/2 cup sourdough starter,
bubbly and active

Nutrition

Amount per serving
Serving size: 1
Calories: 225
Total Fat: 5g

Directions

1. Add the water and melted butter to the bread machine.
2. On top of that add the bread flour, sugar and salt.
3. Lastly, add the sourdough starter.
4. Use the kneading function on the bread machine. (For my machine this is function 8) Mine is set to knead for 25 minutes.
5. Optional: After the first knead cycle finishes, I press the button again and let it knead the dough one more time, for an additional 25 minute cycle.
6. Next, I just allow the dough to sit in the bread

Saturated Fat: 3g
Cholesterol: 10mg
Sodium: 267mg
Total Carbohydrate: 39g
Dietary Fiber: 1g
Sugars: 2g
Protein: 6g

machine for about 6 hours, or until the dough nearly rises to the top of the bread pan. I like to spritz the top with water a few times to make sure the dough doesn't dry out on top. (Optional , but also helps the crust to turn golden in the baking step.)

7. After the dough has risen for several hours, I go to the baking function (function 13 on my bread maker) and select the option for dark crust. This makes the bake time 1 hour.

8. Pull the bread out of the bread maker and allow to cool.



Sourdough Brownies Recipe

Dessert • Bread sourdough • Vicky Fairbanks
littlespoonfarm.com

Serving size: 16 | **Prep time:** 25 mins | **Cook time:** 35 mins

Ingredients

8 tablespoons unsalted butter
12 oz. semi sweet chocolate chips
1/2 cup dutched cocoa powder (or regular cocoa powder)
2 teaspoons vanilla extract
2 large eggs
1 egg yolk
1 cup granulated sugar
1/2 cup dark brown sugar
1/2 cup sourdough starter discard
1 cup all-purpose flour
1 teaspoon salt

Directions

1. Preheat oven to 350°F (176°C) and line a 9" x 9" baking dish with parchment paper.
2. Melt the butter in a small saucepan over low heat. Add the chocolate chips, vanilla extract and dutched cocoa powder. Stir the ingredients until the chocolate chips have melted and the mixture is smooth. Remove the saucepan from the burner and set it aside to cool down.
3. In a large mixing bowl, beat the eggs, brown sugar and granulated sugar with an electric mixer for 7-10 minutes. Add the sourdough discard and chocolate mixture to the bowl beat on low until combined. Add the flour and salt and stir with a spatula until just combined. (The batter will be very thick.)

Nutrition

Amount per serving

Serving size: 1 serving

Calories: 302

Total Fat: 15g

Saturated Fat: 9g

Cholesterol: 52mg

Sodium: 208mg

Total Carbohydrate: 39g

Dietary Fiber: 3g

Sugars: 27g

Protein: 4g

4. Pour the batter into the baking dish and smooth the top. Bake for 35-40 minutes.

5. Allow the brownies to cool completely in the pan after they come out of the oven. Remove the brownies from the pan by lifting them with the parchment paper and cut into squares.



Sourdough Carrot Cake Cookies

Dessert • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 24 cookies | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

- ☐ 160 g Butter (softened at room temperature)
- ☐ 175 g Brown Sugar
- ☐ 2 Eggs
- ☐ 5 g Vanilla Extract
- ☐ 100 g Sourdough Discard (or active sourdough starter)
- ☐ 200 g All Purpose Flour
- ☐ 8 g Baking Soda
- ☐ 1 tsp Ground Cinnamon
- ☐ 1 tsp Ground Ginger
- ☐ 3 g Salt
- ☐ 250 g Carrot
- ☐ 50 g Unsweetened Coconut Flakes

Directions

1. In a large mixing bowl, add the butter, sugar, vanilla extract and eggs and whisk together until well combined.
2. Now add the sourdough starter and whisk until the batter is light and marshmallowy.
3. Now, add all the dry ingredients to the bowl and stir together using a spatula until you have a thick, sticky cookie dough.
4. Cover the bowl with a plastic cover and place in the refrigerator for a minimum of two hours. It's fine to leave the dough up to 24 hours.
5. When you're ready to bake the sourdough carrot

☐ 90 g Raisins

☐ 180 g Rolled Oats

Vanilla Cream Cheese Glaze
(Optional)

☐ 120 g Cream Cheese
(softened at room
temperature)

☐ 5 g Vanilla Extract

☐ 100 g Powdered Sugar

☐ 20 g Milk

cake cookies, preheat your oven to 190C (375F) and line two large cookie sheets with parchment paper.

6. Use a cookie scoop to scoop out balls of dough and place them on the cookie sheets leaving 2" between each dough ball.

7. Take a flat bottomed glass or measuring cup and run it under water. Use the glass or cup to flatten each of the dough balls.

8. Bake the cookies for 20 minutes at 190C (375F) or until just golden. You want the edges to be crispy and the middles to be just set.

9. Allow the cookies to cool on the baking tray and then after 10 minutes transfer to a wire cooling rack to cool completely.

10. To Make The Glaze

11. To make the glaze, add all of the glaze ingredients to a stand mixer or food processor and blend until it's smooth and creamy. Add to a piping bag and drizzle over the cookies.

12. You can mix the glaze by hand, but it's so much easier in a food processor or stand mixer.



Sourdough Chocolate Crinkle Cookies

Dessert • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: 36 cookies | **Prep time:** 20 mins | **Cook time:** 12 mins

Ingredients

180 g Butter ((softened at room temperature))
300 g Granulated Sugar
2 Eggs
100 g Sourdough Starter ((active starter or sourdough discard))
10 g Baking Soda
2 g Salt
80 g Cocoa Powder
300 g All Purpose Flour
75 g Powdered Sugar ((for rolling the dough balls in))

Directions

1. Making the Cookie Dough
2. In a medium size bowl, cream butter and granulated sugar together until well combined (I've just used a whisk but you can use a stand mixer if you prefer).
3. Now add the egg and sourdough starter. Whisk together until the batter is light and fluffy.
4. Now, add the baking soda, salt, cocoa powder and all purpose flour and stir to create a thick cookie dough. The dough will be a bit wetter than a regular cookie dough. The cocoa powder can be a little hard to incorporate, but stick with it, it will come together.
5. Cover the bowl of cookie dough with a plastic food

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 117
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 20mg
Sodium: 134mg
Total Carbohydrate: 19g
Dietary Fiber: 1g
Sugars: 10g
Protein: 2g

cover and place into the fridge for at least 2 hours.
This dough can be left in the fridge overnight to ferment with no issues.

6. When You're Ready to Bake

7. Preheat the oven to 200C (390F). Prepare two large cookie sheets with parchment paper.

8. Using a cookie scoop, scoop out balls of dough and roll them into perfect balls. Roll each ball first into the granulated sugar and then into the powdered sugar until they are completely coated and then place onto the prepared cookie sheet. You want to leave a space between each one as they do spread out.

9. Bake the cookies for 10 to 12 minutes at 200C (390F) or until they are crinkly and just set in the middle. Remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack to cool completely.



Sourdough Chocolate Star

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

- ☐ 540 g All Purpose Flour
- ☐ 100 g Sourdough Starter can use discard
- ☐ 7 g Instant Yeast optional
- ☐ 200 g Milk Full fat, room temp
- ☐ 2 Eggs room temp (approx. 45g each)
- ☐ 100 g Butter room temp
- ☐ 50 g Sugar
- ☐ 10 g Salt
- ☐ 200 g Nutella
- ☐ 1 Egg + 1 Tbsp water For egg wash
- ☐ Icing Sugar for dusting

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes.
3. Don't worry if the mix appears dry, it will soften up once you add the butter.
4. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
5. Once the dough is smooth and pulling away from the

sides of the bowl, set it aside to rise. You want the dough to double in size.

6. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

7. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax.

8. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible.

9. Each disc should be around 25 to 30cm across (10 - 11 inches).

10. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle.

11. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

12. Spread this with $\frac{1}{3}$ of the nutella.

13. Lay the second disc on top and spread that with another $\frac{1}{3}$ of nutella.

14. Now lay the third disc on top and spread it with the remaining nutella and place the forth disc on top.

15. So you should have 4 layers of dough with 3 layers of nutella in between.

16. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

17. Now, place a small glass jar at the centre of the dough.

18. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist.

19. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge.

20. Now cut make a cut in the middle of each quarter and then a cut between each of those - making 16 cuts in total.

21. I've put a full color pictorial in the blog post above.

22. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

23. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

24. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

25. The star is cooked when the dough is golden brown.

26. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!

27. Notes

28. This recipe has been developed using a

Thermomix and can also be mixed using a stand mixer. You can knead the dough by hand, but it is much easier to use a stand mixer, particularly for the butter & salt kneading.

29. Cooking Time Notes - you will need to adjust the cooking temp/time to suit your oven. My oven burns this if I cook it above 180C so I keep it lower. I find it is generally done at the 25 minute mark. You may find yours needs a little more time. It's ok to leave it in the oven longer if it needs it, just keep an eye on it, as the enriched dough and chocolate filling will burn easily.

30. The star is baked to perfection when it's golden brown and you can see the bread in the twists is cooked through. I do not use a thermometer to check whether it's done.



Sourdough Chocolate Star Bread

Appetizer • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 8 people | **Prep time:** 30 mins | **Cook time:** 15 mins

Ingredients

540 g All Purpose Flour
100 g Sourdough Starter (can use discard)
7 g Instant Yeast (optional)
200 g Milk (Full fat, room temp)
2 Eggs (room temp (approx. 45g each))
100 g Butter (room temp)
50 g Sugar
10 g Salt
200 g Nutella
1 Egg + 1 Tbsp water (For egg wash)
Icing Sugar (for dusting)

Directions

1. Add the sugar, yeast and milk together and mix until the sugar has dissolved into the milk. Make sure that the milk is room temp.
2. Add the sourdough starter, flour and eggs to the bowl and mix into a rough dough. Allow it to sit for 15 minutes. Don't worry if the mix appears dry, it will soften up once you add the butter.
3. Now add the room temperature butter and salt and knead it into the dough until the dough is smooth and elastic.
4. Once the dough is smooth and pulling away from the sides of the bowl, set it aside to rise. You want the dough to double in size.

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 540
Total Fat: 20g
Saturated Fat: 14g
Cholesterol: 70mg
Sodium: 612mg
Total Carbohydrate: 77g
Dietary Fiber: 3g
Sugars: 21g
Protein: 11g

5. Once the dough has doubled, divide it into four equal pieces. The easiest way to do this is to weigh the dough and divide it by four - weighing will give you a better end result. I divided my dough into 4 equal portions of 270g.

6. Form each quarter of dough into a ball. Allow it to rest for 10 minutes before rolling each ball out into a disc. If the dough resists at any stage, just let it rest for 10 minutes so the gluten can relax. I found that it is easy to stretch the dough over a dinner plate to shape it. The dough is elastic and should not be sticky so this is possible. Each disc should be around 25 to 30cm across (10 - 11 inches).

7. Once you have four discs, lay out a sheet of parchment paper on a round pizza tray or flat cookie sheet and place one of the discs of dough in the middle. It's really important that the tray you use has no lip or it can cause the star to become misshapen.

8. Spread this with 1/3 of the nutella.

9. Lay the second disc on top and spread that with another 1/3 of nutella.

10. Now lay the third disc on top and spread it with the remaining nutella and place the fourth disc on top. So you should have 4 layers of dough with 3 layers of nutella in between.

11. Allow the dough to rest for a few minutes and then roll it out slightly using a rolling pin to ensure that all of the filling is spread evenly and the dough is cohesive.

12. Now, place a small glass jar at the centre of the dough.

13. Using a knife, you want to make 16 cuts in the dough to form 16 pieces of dough to twist. To do this easily, use your knife to cut the dough into 4 even quarters, making sure that you only cut up to the jar edge. Now cut make a cut in the middle of each quarter and then a cut between each of those - making

16 cuts in total.I've put a full color pictorial in the blog post above.

14. Take two pieces of dough and twist them away from each other, joining the back together at the top. Repeat this 7 more times to create 8 twists of dough revealing the nutella and making a pretty star.

15. Allow the star to proof for around 30 minutes while you preheat the oven to 180C/356F.

16. Apply egg wash to the entire star using a pastry brush and bake at 180C/356F for around 25 - 30 minutes. The dough has a lot of butter, milk and sugar so you will need to keep an eye on it as it will burn easily (see cooking notes below as cooking time can vary depending on your oven).

17. The star is cooked when the dough is golden brown.

18. Take the star out of the oven and allow it to cool slightly before dusting with icing sugar. Best eaten warm!



Sourdough Christmas Tree Pull Apart Bread with Cheese + Garlic

Side Dish • Bread sourdough • Holiday
www.pantrymama.com

Serving size: 12 People | **Prep time:** 1 hour 30 mins | **Cook time:** 20 mins

Ingredients

500 g Bread Flour
100 g Sourdough Starter (Fed and bubbly)
200 g Milk (Warm 37C)
80 g Water (Room temp)
20 g Sugar (Fine white)
30 g Butter
10 g Salt
150 g Mozzarella (Shredded)
50 g Parmesan Cheese (Shredded)
50 g Butter
5 g Garlic powder
10 g Salt

Directions

1. Add warm milk, water and sugar to the bowl of your stand mixer. Mix until the sugar is dissolved.
2. Now add the flour and sourdough starter and use the stand mixer to knead into a rough dough. Allow to rest for around 30 minutes.
3. Add the salt and butter and knead the dough until it is silky and elastic. This is such a lovely dough it should be very easy to handle.
4. Transfer the dough to a bowl and allow it bulk ferment until the dough has risen around 30%.
5. Cheese and Garlic Filling

60 g Butter
5 g Garlic Powder
20 g Parmesan Cheese
(Shredded)

Nutrition

Amount per serving
Serving size: 40 g
Calories: 321
Total Fat: 15g
Saturated Fat: 9g
Cholesterol: 41mg
Sodium: 910mg
Total Carbohydrate: 35g
Dietary Fiber: 1g
Sugars: 3g
Protein: 11g

6. While the dough is fermenting, it's time to make the filling for the bread rolls.

7. Add mozzarella, parmesan, butter and garlic to a food processor and blitz until it forms a thick paste. Place this into the fridge to chill until you need it.

8. Shaping & Filling the Bread Rolls

9. Once the dough has finished the bulk ferment, you will need to shape and fill the bread rolls with the garlic cheese filling.

10. Weigh out the dough into whatever size balls you'd like. I've done them at 40g.

11. Take each piece of dough and add a small ball of filling (approx. 7g) to the centre. Pinch the dough around the filling and gently roll into a ball.

12. Once you have filled and shaped all of the bread rolls, arrange them on a tray to form the shape of a Christmas tree. Cut out a star if you like and elongate one of the rolls to form the trunk.

13. Cover the Christmas Tree and allow the rolls to proof and get nice and puffy. See notes for using the fridge for proofing.

14. Baking the Christmas Tree

15. Preheat the oven to 180C/356F.

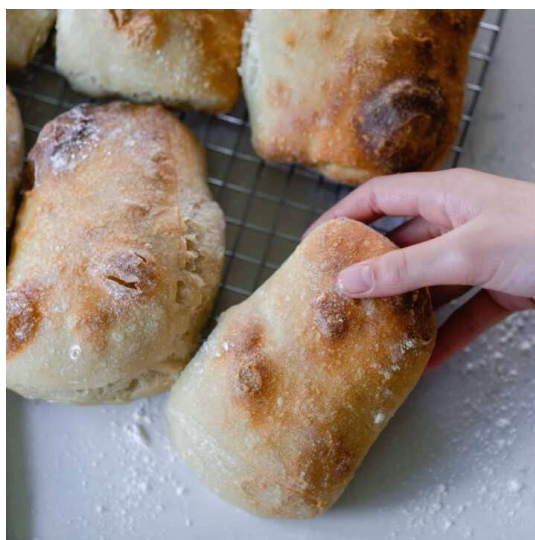
16. Take the ingredients for the garlic butter topping and blend together. Using a pastry brush, lightly brush a little onto each bread roll (save the rest for when the Christmas Tree comes out of the oven).

17. Bake the Christmas Tree at 180-C/356F for approximately 20 minutes or until the rolls are golden brown.

18. Take the Christmas Tree out of the oven and brush on the rest of garlic butter topping so that it melts into the rolls. Sprinkle with fresh rosemary or whatever herbs you would like.

19. Transfer onto a cooling rack and allow to cool a little before serving (you want it to be warm but not scalding hot).

20. Serve with Marinara Sauce for dipping.



Sourdough Ciabatta

Side Dish • Bread sourdough • Mexican food
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

1 cup bubbly and active
sourdough starter (227
grams)
2 cups water (472 grams)
1 tablespoon salt (17 grams)
4 ½ cups bread flour (630
grams)

Nutrition

Amount per serving
Serving size: 1
Calories: 332
Total Fat: 2g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 798mg

Directions

1. Feed sourdough starter 4-12 hours before starting the sourdough ciabatta dough.
2. Gently combine the starter, water, salt and flour in a large mixing bowl. Allow the dough to rest for 30 minutes to autolyse.
3. Perform three series of stretch and folds each 30 minutes apart. (Make sure to cover the bowl with plastic wrap, foil, or a damp tea towel in between so the dough doesn't dry out.)
4. To do this, first stretch the dough up about 6 -12 inches on one side, and then push it in to the center of the dough. Turn the bowl a quarter turn, and repeat the process, turn a quarter turn, repeat the stretch and fold.

Total Carbohydrate: 67g
Dietary Fiber: 3g
Sugars: 0g
Protein: 11g

5. Cover the bowl with a damp tea towel, and allow it to rise until doubled. The time this takes will depend on the temperature of your house and how active your starter is. For me, this usually takes about 4 hours.

6. Transfer the dough to the refrigerator and allow it to ferment for 12-24 hours.

7. The next day, slide the dough out of the bowl and onto a floured work surface. Be careful not to deflate the bubbles.

8. Gently shape the dough into a rectangular shape, and dust the top with flour.

9. Divide the dough into 8 equal pieces by cutting it down the middle lengthwise and then making three cuts on each side.

10. Use the bench scraper to gently transfer the rolls to parchment paper.

11. Cover with a tea towel and allow to rise 1-2 hours.

12. Preheat pizza stone at 475 and put a cast iron skillet on the bottom rack.

13. Add a bit of water to the cast iron skillet on the bottom rack for steam (this helps the crust to develop a golden color and give it an extra-crusty crust).

14. Slide the loaves onto the pizza stone (with the parchment paper) or a large baking sheet, and place into the hot oven.

15. Bake for 25 minutes or until the crust is golden.

16. Move to a cooling rack to cool.



Sourdough Cinnamon Raisin bread

Breakfast • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 1 Loaf | **Prep time:** 40 mins | **Cook time:** 40 mins

Ingredients

- ☐ 100 g Sourdough Discard (unfed sourdough starter - or see notes for using active sourdough starter)
- ☐ 300 g Water
- ☐ 1 Egg
- ☐ 60 g Brown Sugar
- ☐ 5 g Yeast (instant or active dry yeast is fine - or see notes for using active sourdough starter)
- ☐ 550 g Bread Flour
- ☐ 10 g Salt
- ☐ 40 g Butter (softened at room temperature)
- ☐ 100 g Raisins (increase to

Directions

1. I have written these instructions to make the dough by hand. It is a sticky dough when you add the butter, but it's totally doable by hand. You can definitely use a stand mixer if you prefer (I've added notes for this at the bottom of the recipe card).
2. In a large bowl, whisk together sourdough discard, water, egg and brown sugar. Once it's well combined, add the yeast to the liquid and stir through.
3. Now add the bread flour and salt to the bowl and bring this together into a shaggy dough. Allow this to sit for around 30 minutes.
4. Once the dough has been sitting for 30 minutes, tip it onto the counter and add a little of the soft butter on top of the shaggy dough. Knead the dough until the

150g if you want heavy raisins)

☐ 5 g Cinnamon (approx. 2 teaspoons)

butter has been distributed through, then add a little more butter until all the butter has been added.

5. Don't worry if the dough feels slimy or too sticky. Keep kneading. This dough is similar to a brioche dough in that it will get quite unworkable until you really push the butter into the dough. All of a sudden it will come together.

6. Once the butter has all been added, sprinkle the raisins through the dough as you continue to knead.

7. The dough will take around 10 minutes to knead by hand and will become silky and elastic.

8. Once the dough has been sufficiently kneaded, place it into a bowl and cover with a plastic food cover. Allow the dough to double in the bowl before moving onto the next step.

9. Because we've added a little commercial yeast, this won't take too long (I've added notes below in case you don't want to use yeast and want to use your active starter instead).

10. Once the dough has doubled, tip it out onto the counter top with the smooth side underneath and the sticky side on the top. Gently ease the dough out into a rectangle. It should be quite easy to do this as the dough is very elastic.

11. Sprinkle the dough with cinnamon so that it is evenly covered.

12. Roll the dough up into a log and tuck the ends under. Place the dough into an oiled sandwich loaf tin and gently press it down so that it fills up the base of the tin. Place a plastic food cover back onto the pan and leave it to rise up and get nice and puffy. Ideally, you want it to just peak above the rim of the pan before you bake it.

13. Once the dough has risen, you'll need to bake your

loaf.

14. Turn your oven on and set the temperature to 180C/350F.

15. Lightly egg wash the top of the dough.

16. Bake your bread at 180C/350F for around 40 to 45 minutes or until the loaf is golden brown. I like putting this loaf on a lower rack in the oven. Just watch the top as the egg wash is prone to getting dark quite quickly.

17. Remove from the loaf tin and allow to cool on a wire rack.

18. Notes

19. Sourdough Discard

20. You can use 100g sourdough discard with 5g commercial yeast or you can use 100g active, bubbly sourdough starter without yeast. I have provided timelines for both of these options in the main body of the post above.

21. Using a Stand Mixer

22. I have provided instructions for kneading by hand above, however you can easily make this recipe in a stand mixer (it's actually easier!).

23. Add the ingredients to the bowl in the order shown on the recipe card, but when it gets to kneading, use the dough hook on your stand mixer.

24. You can add the butter and the raisins at the same time.

25. Knead the dough in 2 minute increments, with a small rest after each 2 minutes until the dough is soft and elastic and doesn't stick to the sides of the bowl.

26. You can also make this recipe in a Thermomix using the knead function. It takes around 5 minutes for the dough to be sufficiently kneaded and the raisins incorporated.

27. You can read more about using a stand mixer for sourdough bread [here](#).



Sourdough Cinnamon Rolls With Cream Cheese Topping

Breakfast, Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 12 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 sourdough starter, bubbly and active (113 grams)
1/2 cup water (118 grams)
4 cups all-purpose flour (540 grams)
1/2 cup melted coconut oil
1/2 cup honey (168 grams)
2 eggs
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup softened butter (114 grams)
1 cup brown sugar (200

Directions

1. In the bowl of a stand mixer, combine active sourdough starter, flour, honey, water, eggs, and melted coconut oil. Mix together until smooth, glossy, and passes the windowpane test.
2. Place the dough in a greased bowl and cover the with a beeswax wrap, foil or plastic wrap.
3. Allow to rest in warm place overnight, or up to 12 hours.
4. The next day, preheat the oven to 375 degrees.
5. Add the baking soda, baking powder and salt to the dough and mix in the stand mixer on medium speed for

grams)
2 tablespoons cinnamon
6 ounces cream cheese
1/2 cup heavy cream (120 grams)
1/2 cup maple syrup or honey (168 grams for honey)
2 teaspoons vanilla extract

Nutrition

Amount per serving
Serving size: 1
Calories: 562
Total Fat: 27g
Saturated Fat: 18g
Cholesterol: 78mg
Sodium: 327mg
Total Carbohydrate: 74g
Dietary Fiber: 4g
Sugars: 32g
Protein: 9g

about 5 minutes, or knead with your hands. Combine well.

6. In a separate bowl, combine softened butter, brown sugar, and cinnamon. Stir to combine.

7. Lightly dust the counter with flour, and roll out the dough into a 1/4 inch thick rectangle.

8. Add butter and cinnamon-sugar filling to the top of the dough and spread evenly.

9. Roll the dough up as tightly as you can. When you get to the end, pinch the edge into the main roll, to create a seam.

10. Slice to make 12 even rolls.

11. Place the rolls into a well-seasoned 14" cast iron skillet or baking dish.

12. Bake at 375 degrees for 20-25 minutes or until the rolls are lightly browned and the dough is cooked through. Allow them to cool a bit.

13. In a medium saucepan, over medium heat, add cream cheese, heavy cream, maple syrup or honey, and vanilla extract. Stir until combined. Use an immersion blender to get the frosting extra smooth, if desired.

14. Pour over cinnamon rolls and enjoy.



Sourdough Cornbread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 9 | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

1 cup yellow cornmeal
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup milk
1/4 cup melted butter (or
other neutral oil)
1/2 cup starter
1 tsp baking soda
2 tsp baking powder
1 large egg
1 tsp salt

Nutrition

Amount per serving

Directions

1. Combine cornmeal, flour, sugar, milk, butter, and sourdough starter. Mix well.
2. Cover with plastic wrap, a damp tea towel, lid, or foil. Allow to ferment for 8-18 hours. Or skip this step and bake one time.
3. The next day, preheat oven to 400.
4. Sprinkle baking soda, baking powder, and salt over the fermented dough. Add an egg and mix well. This is easiest using a stand mixer.
5. Pour into a 8x8 greased pan.
6. Bake for 20 minutes or until a toothpick comes out

Serving size: 1
Calories: 178
Total Fat: 6g
Saturated Fat: 4g
Cholesterol: 35mg
Sodium: 566mg
Total Carbohydrate: 28g
Dietary Fiber: 1g
Sugars: 12g
Protein: 3g

clean and the edges of the cornbread are turning golden in color.

7. Allow to cool. Slice and serve.



Sourdough Dinner Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly (113 g)
1/4 cup sugar (50 g)
3/4 cup warm water (177 g)
1/4 cup melted butter (56 g)
1/2 tsp sea salt (2 g)
2 1/2 cups all-purpose flour
(350 g)
Egg (for egg wash)

Nutrition

Amount per serving
Serving size: 1
Calories: 253
Total Fat: 7g

Directions

1. In a stand mixer bowl, add ingredients.
2. Knead on speed 2 (for a Kitchen Aid) for 10-15 minutes using the dough hook, until the dough becomes smooth, stretchy, and can pass the windowpane test.
3. Place in a greased bowl and cover with a towel.
4. Allow to rise overnight (8-24 hours).
5. The next day, divide the dough into eight equal parts and put in a greased 9x13 or 8x8 dish. Allow it to rise until doubled, approximately one to two hours.
6. Preheat oven to 375

Saturated Fat: 4g
Cholesterol: 39mg
Sodium: 202mg
Total Carbohydrate: 42g
Dietary Fiber: 2g
Sugars: 6g
Protein: 6g

7. Brush top with egg wash (optional, but will give it that lovely golden color).

8. Place the rolls into the oven for about 25-30 minutes, or until they start turning golden brown.

9. Top with melted butter if desired.

10. Allow to cool, and enjoy.



Sourdough Discard Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 10 mins | **Cook time:** 50 mins

Ingredients

1 1/4 cup water (295g)
2 1/2 tsp yeast or one packet (7g)
2 tsp salt (10g)
1 cup sourdough discard (255g)
4 cups All-purpose flour 575g

Nutrition

Amount per serving
Serving size: 1
Calories: 224
Total Fat: 1g
Saturated Fat: 0g

Directions

1. Warm water to about 110 degrees. Add active dry yeast and stir. Allow to sit for about five minutes until it gets nice and bubbly.
2. In a large bowl, whisk together salt and flour.
3. Add sourdough starter and yeast/water mixture.
4. Mix well with a large spoon or silicon spatula. It will be a shaggy dough.
5. Cover with a lid or plastic wrap and leave at room temperature for around 12 hours.
6. The next day, preheat the oven to 450. Place your dutch oven and lid into the oven to preheat.

Cholesterol: 0mg
Sodium: 494mg
Total Carbohydrate: 46g
Dietary Fiber: 2g
Sugars: 0g
Protein: 7g

7. Turn the dough on a lightly floured surface. The dough will be pretty sticky.

8. Shape into a ball by pulling the sides and bringing them into the center. I do this about 4-6 times. Flip the ball over, seam side down.

9. Taking your hands, grab the dough and pull it towards you a few times rotating the dough after each pull. This adds tension (as does the last step) to the dough, which helps the dough rise more during baking.

10. Place the dough on parchment paper. Cover with a towel and allow to rise in a warm place for 30 minutes to an hour.

11. Slash with a lame or knife (if desired) and place the parchment paper and dough into the dutch oven and cover with a lid.

12. Place the dutch oven into the oven and turn the heat down to 400 degrees. Bake with the lid on for 30 minutes, then remove the lid and bake for about 20-30 minutes until golden brown.

13. Allow to cool completely before slicing



Sourdough Discard Crackers

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 60 crackers | **Prep time:** 15 mins | **Cook time:** 25 mins

Ingredients

- ☐ 220 g Sourdough Discard unfed sourdough starter
- ☐ 80 g All Purpose Flour
- ☐ 50 g Whole Wheat Flour
- ☐ 5 g Salt
- ☐ 30 g Butter soft
- ☐ 30 g Parmesan Cheese shredded
- ☐ 20 g Olive Oil for brushing
- ☐ 10 g Sea Salt for topping
- ☐ Fresh Rosemary

Directions

1. Preheat oven to 350F/180C.
2. Add sourdough discard, flour, soft butter, salt and parmesan to a mixing bowl and bring the ingredients together to form a pliable dough (see notes).
3. Divide the dough into two portions (this makes it easier to roll).
4. Place each ball onto a piece of parchment paper and flatten out with your hands into a rough rectangle.
5. Sprinkle on the rosemary and push it into the dough gently.
6. Now roll out to a thin sheet of dough using a rolling

pin. You want it around 1/16" or 1.5mm thick. The thinner you can get it the better because thick crackers won't cook properly and won't crisp up in the oven.

7. The dough should not be sticky at all and easy to roll - however see notes below for some troubleshooting if your dough is sticky.

8. Use a cracker roller to perforate dough. If you don't have a cracker roller you can use a cookie cutter or knife to cut into crackers and then pierce each one with the tines of a fork.

9. Place each parchment paper with dough on top onto a baking sheet. This recipe will generally need two baking trays.

10. Brush dough with olive oil and sprinkle with salt.

11. Bake at 350F/180C for around 25 minutes or until crackers are golden and crisp.

12. Let the crackers cool on a rack before breaking into individual pieces.



Sourdough Discard Garlic Rolls

Side Dish • Bread sourdough • Dinner
www.thisjess.com

Serving size: 9 rolls | **Prep time:** 10 mins | **Cook time:** 20 mins

Ingredients

¼ cup non-dairy milk (or regular dairy milk, warmed to 110°F)
1 ½ teaspoons instant yeast
2 teaspoons granulated sugar
1 ¾ cups + 1 Tablespoon all-purpose flour
200 grams (about ¾ cup) sourdough discard (unfed, at room temperature)
1 egg (lightly beaten)
1 teaspoon kosher salt
3 Tablespoons unsalted butter (divided)
3 Tablespoons unsalted

Directions

1. Combine the warmed milk, instant yeast, and sugar in the bowl of a stand mixer*. Add the flour, sourdough discard, beaten egg and salt. With the mixer on low speed, slowly add 2 Tablespoons of melted butter. Increase speed to medium and mix until a shaggy dough forms.
2. Transfer the dough to a smooth work surface and knead until a smooth dough forms, about 3-4 minutes. The dough should be smooth and slightly tacky (but not sticky). If needed, add more flour or milk (1 Tablespoon at a time) to reach your desired consistency.
3. Transfer the dough to a large greased bowl and cover with plastic wrap. Let rise for about 90 minutes, or until doubled in size.

butter (melted)

½ teaspoon garlic powder

1 Tablespoon fresh parsley
(chopped)

flaky sea salt

4. Brush an 8x8-inch baking pan with 1 Tablespoon melted butter and set aside.

5. Turn the dough onto a smooth work surface and divide into 9 equal-sized pieces. This doesn't have to be exact, but if you do want perfectly identical rolls, weigh the dough and divide that number by 9 to determine how much the dough for each roll should weigh. Roll each piece of dough into a ball in the palm of your hand, then place the rolls into the prepared baking pan. Repeat until you have 9 rolls.

6. Cover the baking pan with plastic wrap and let the rolls rise for 60 minutes, until puffed and doubled in size.

7. Preheat the oven to 375°F. Brush the rolls with 1 Tablespoon melted butter. Bake for 20-25 minutes until golden brown.

8. While the rolls bake, melt the remaining 3 Tablespoons unsalted butter. Remove from heat, then add the garlic powder and chopped parsley and stir to combine. Remove the rolls from the oven and immediately brush with the parsley and butter mixture. Serve while warm.



Sourdough Discard Pizza Crust

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 2 mins | **Cook time:** 10 mins

Ingredients

Sourdough discard
Italian Seasoning
Salt
Olive Oil
Pizza Stone or Cast Iron
Skillet

Nutrition

Amount per serving
Serving size: 1
Calories: 213
Total Fat: 7g
Saturated Fat: 2g
Cholesterol: 5mg
Sodium: 308mg

Directions

1. Preheat a pizza stone, or cast iron skillet, on 425 degrees.
2. When the oven is preheated, and the pans are scorching hot, take them out of the oven.
3. Drizzle your baking vessel (stone or skillet) of choice with a little extra virgin olive oil.
4. Ladle sourdough starter onto the hot pan. Now, this is the part that will really bother my recipe-lovin, rule-abidin blog readers. I am not going to give you an amount. I can't. You just spread it out until you have a nice thin layer in the size you want. If you want to see how this looks, watch the video in the blog post.

Total Carbohydrate: 32g
Dietary Fiber: 3g
Sugars: 1g
Protein: 7g

5. Hit it with another drizzle of olive oil.
6. Sprinkle it with salt and Italian seasoning.
7. It will already start to bake when it makes contact with the pan. This is totally good and expected.
8. Pop it back in the oven, until crispy, and easily pulls up from the pan. About 10 minutes.



Sourdough Discard Pretzels

Appetizer • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 15 | **Prep time:** 15 mins | **Cook time:** 15 mins

Ingredients

3 teaspoons active dry yeast (9g)
1 cup water (236 g)
1 cup sourdough discard (285 grams)
2 tablespoons honey (42 g)
2 teaspoons salt (14 g)
4 cups unbleached all purpose flour (560 g)
2 quarts water
1 tablespoon baking soda
1 tablespoon brown sugar
1 egg yolk
1 tablespoon water

Directions

1. Whisk the warm water and yeast together in the bowl of your stand mixer. Cover and allow to sit for 5 minutes. It should get nice and bubbly.
2. To the bowl of a stand mixer with the dough hook attachment, add the sourdough discard, honey, salt and flour.
3. Beat on low speed for 2 minutes. Alternatively, you can turn the dough out onto a lightly floured surface and knead the dough by hand for 5-10 minutes.
4. Place the dough in a large mixing bowl that has been lightly greased.
5. Cover the bowl with aluminum foil, a beeswax wrap,

Nutrition

Amount per serving

Serving size: 1

Calories: 147

Total Fat: 1g

Saturated Fat: 0g

Cholesterol: 12mg

Sodium: 558mg

Total Carbohydrate: 30g

Dietary Fiber: 1g

Sugars: 3g

Protein: 4g

plastic wrap, or a wet tea towel.

6. Let the dough rise at room temperature for 60-90 minutes, or until doubled in size.

7. Divide the dough into 15 equal pieces.

8. Roll each piece into a 18" rope and then create a U-shape.

9. Take the two ends of the rope and create a twist with the dough.

10. Twist it twice and then press the ends of the dough into the bottom of the U-shape. Make sure to pinch the dough together well to prevent the dough from unraveling during the boiling process.

11. Cover with a tea towel and let the dough rest in a warm place for 30 minutes to one hour, or until puffy.

12. Preheat the oven to 425°F.

13. Bring water in a large stockpot to a boil and add 1 tablespoon of baking soda and 1 tablespoon of brown sugar.

14. Add the pretzels to the boiling water and boil for 30 seconds on each side, being careful not to overcrowd.

15. Using a slotted spoon, remove the pretzels and place on a parchment lined baking sheet.

16. Brush each pretzel with egg wash and sprinkle with coarse salt or pretzel salt.

17. Bake for 15 minutes, or until golden brown.

18. Another option is to bake and then once they are done baking, brush with melted butter and dip in cinnamon sugar. Yum.



Sourdough Discard Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 1 | **Prep time:** 15 mins | **Cook time:** 45 mins

Ingredients

3 teaspoons active dry yeast (9 grams)
1 tablespoon honey (21 grams)
4 tablespoons butter, softened (57 grams)
1/2 tablespoon salt (8 grams)
1 cup sourdough discard (285 grams)
1 cup water (236 grams)
4 cups all purpose flour (560 grams)

Nutrition

Amount per serving

Directions

1. Whisk together warm water, honey, and yeast. Allow it to sit at room temperature for about 5 minutes. The mixture should get nice and bubbly.
2. To a bowl of a stand mixer with dough hook attachment, add all of the ingredients.
3. Knead on low speed until dough is smooth and elastic- about 10 minutes or so. It may take longer. You can also do this by hand. It shouldn't stick to the sides of the bowl.
4. To check to make sure the gluten has developed enough so the bread is nice and fluffy, it should pass the windowpane test. Grab a small ball of the dough and stretch it into a square. It should stretch thin enough to see through without breaking.

Serving size: 1
Calories: 245
Total Fat: 5g
Saturated Fat: 3g
Cholesterol: 12mg
Sodium: 382mg
Total Carbohydrate: 43g
Dietary Fiber: 2g
Sugars: 2g
Protein: 6g

5. Place the dough in a greased bowl with a lid, plastic wrap, or towel.

6. Let the dough rise (also known as bulk rise) for about 1-2 hours (or until it about doubles in size) in a warm place like on top of a stove or on top of the refrigerator.

7. Grease a bread pan or add parchment paper.

8. Roll the dough flat into a rectangle and roll it up. Pinch the ends to the rest of the loaf.

9. Add the shaped bread dough to the parchment lined or buttered loaf pans seam side down. Second rise for 30 minutes to an hour at room temperature, or until doubled. Covered with a towel.

10. Optional: whisk an egg in a small bowl. Brush on top of the dough.

11. Bake the sandwich loaf at 375 for about 45 minutes, or until a lovely golden brown color on top.

12. Allow to cool completely before slicing or storing.



Sourdough Farmhouse White Sandwich Loaf

Side Dish • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 1 Loaf | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

270 g Water ((warm))
85 g Milk ((warm))
45 g White Sugar
120 g Sourdough Starter
((fed and bubbly))
50 g Butter ((melted but
cooled))
600 g Bread Flour
12 g Salt

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2652
Total Fat: 71g

Directions

1. Premix & Autolyse: Add your milk, water and sugar to a large bowl and stir until the sugar is dissolved. It does help if you warm your milk and water just a little.
2. Now add the sourdough starter to the liquid ingredients and stir to dissolve it a little.
3. Now add the rest of your ingredients - bread flour, salt and butter. Mix them together until a shaggy dough forms. Cover with a damp kitchen towel or elastic food cover and let it sit for around an hour.
4. Kneading Your Farmhouse White Sandwich Dough: You can knead this dough by hand or in a stand mixer or Thermomix. Either way is fine and you'll end up with soft, elastic dough that is slightly sticky, but shouldn't stick to your hands. Kneading by hand -

Saturated Fat: 40g
Cholesterol: 178mg
Sodium: 6453mg
Total Carbohydrate: 421g
Dietary Fiber: 13g
Sugars: 41g
Protein: 76g

knead the dough for around 10 minutes or until it is soft and elastic. The dough should feel slightly sticky but not be a big mess. Stand Mixer - you'll need to use your dough hook. Knead for 2 minutes, then give your mixer a rest for 2 minutes. Knead again for 2 minutes and so on. The dough should come away from the sides of the bowl when it's done. Thermomix - knead using the dough function for 5 minutes.

5. Bulk Ferment: Once your dough is kneaded sufficiently, you need to bulk ferment it. If you're using a stand mixer, it's fine to leave it in the mixing bowl. If you're using a Thermomix you'll need to tip your dough into a glass or ceramic bowl to finish its bulk ferment. At this point, you can just leave the dough as it is, covering it with some plastic wrap to stop it drying out. If you prefer your dough to be a bit neater, you can wet your hands and fold it into a neat ball. As with any sourdough bread, the bulk ferment time will depend on the temperature in your kitchen and of course the strength of your starter. You're looking for your dough to be just UNDER double. Now remember this is an enriched dough and it's a lower hydration so it will take longer than a lean dough. Try to put it somewhere warm if you can.

6. Shaping: Once your dough has finished its bulk ferment you can shape your dough. Before you start shaping, lightly butter or oil your loaf tin (I've used olive oil for the loaf in the photos). Ease your dough out of the bowl using a silicone dough scraper, remembering to have the smooth side on the counter and the sticky side facing up. You shouldn't need any flour for this as your dough shouldn't stick (it's such a beautiful silky, enriched dough). Gently ease your dough out into a rough rectangle, with the shortest side in front of you. Pop any large bubbles and gently flatten the dough using your fingertips. Then roll the dough up into a log (using the short side) and tuck the ends under. Leave the dough to sit and relax for around 30 minutes. After 30 minutes, tighten up the log by pulling the dough a little, using the sticky underside to create tension. Then simply plop the log into your buttered tin.

7. Second Rise: Once your bread has been shaped and

is in the tin, you'll need to let it rise again so that it fills up the shape of the tin. This should only take a few hours, but like the bulk ferment, this will depend on the strength of your starter and the temperature of your kitchen. You'll know it's done when it's risen above the lip of the tin (if you're using an open tin). It will be rounded on the top. When you poke it it will leave a slight indent but spring back nice and slowly. If you shaped it quite tight, you'll see some tension on the top of the dough as it's risen.

8. Baking Your Sandwich Bread: Preheat your oven to around 180C/350F. Let your oven warm for around 10 minutes and then place your sandwich loaf in the oven and bake for approximately 40 minutes or until the top is golden brown. It may take a little longer depending on your oven - you'll know it's done when it's golden brown on top and sounds hollow when you tap the base.

9. Once your dough is baked, remove it from the tin and leave to cool on a wire rack. Brush the top with some melted butter for a richer flavored, softer crust. Ideally, leave it for at least 90 minutes before you cut into it. Enjoy!



Sourdough Hawaiian Rolls

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 18 | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

1 Cup Pineapple Juice
½ cup milk
½ cup sugar
½ cup starter
¼ cup unsalted butter
softened
1 teaspoon vanilla
1 large egg
2 teaspoons salt
5 cups All Purpose Flour
1 egg yolk
2 Tablespoon water

Directions

1. Add all of the ingredients (except the egg wash) to the stand mixer with a dough hook.
2. Knead until smooth and elastic. About 10-15 minutes.
3. Place dough in a greased bowl and cover with plastic wrap or a tight lid.
4. Allow to rise overnight. About 8-12 hours.
5. Divide dough into 18 even rolls and place in a greased 9x13 baking dish.
6. Cover with a towel and allow to rise until doubled. About 1-3 hours depending on the temperature of your

Nutrition

Amount per serving

Serving size: 1

Calories: 193

Total Fat: 4g

Saturated Fat: 2g

Cholesterol: 38mg

Sodium: 98mg

Total Carbohydrate: 34g

Dietary Fiber: 1g

Sugars: 7g

Protein: 5g

home.

7. Once the dough has doubled, create the egg wash and brush over the dough.

8. Bake for 20-25 minutes at 375 until the rolls are golden in color.

9. Cool.



Sourdough Pastry Braid

Dessert • Bread sourdough, Cake • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. Add the flour, sugar, sourdough starter, milk, egg, vanilla and salt to the bowl of a stand mixer with the dough hook attached. Mix on low speed until the dough becomes smooth and glossy. You can also easily do this by hand. Mix and knead to make a shaggy, sticky dough. Continue to knead for about 5-10 minutes
2. Form the dough into a ball and place in a bowl. Cover with plastic wrap, foil, or a beeswax wrap and place in a warm spot for about 4 hours.
3. Place the bowl in the refrigerator to continue fermenting for 8 hours, or up to 3 days.
4. To roll the butter block out into a 6" by 8" inch rectangle, place the sticks of butter on a large piece of

8 ounces cream cheese
1/4 cup granulated sugar
1 large egg yolk
1 teaspoon lemon juice
1/2 teaspoon vanilla extract
3/4 cup cup fresh, canned or frozen fruit
Lemon curd
Pie filling
Jam
1 large egg white, beaten lightly with 1 tablespoon cold water
1 cup confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla
pinch of salt

Nutrition

Amount per serving
Serving size: 1
Calories: 323
Total Fat: 17g
Saturated Fat: 10g
Cholesterol: 90mg
Sodium: 201mg
Total Carbohydrate: 38g
Dietary Fiber: 1g
Sugars: 19g
Protein: 5g

parchment paper. Sprinkle it with flour.

5. Fold the parchment paper around the butter, so that the butter will fill the entire envelope once you roll it out. You are aiming for a butter block that is 6 inches by 8 inches. You don't need to be too precise here. You just want to make sure the pastry dough can entirely encase the butter when you roll it out for laminating.

6. Tap out the butter with a rolling pin lightly to start to spread the butter, then roll smooth.

7. Chill the butter for 10 minutes. You want the butter to stay nice and cold to create the flaky butter layers. Too warm and it will just smush out. Cold butter is essential.

8. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

9. Roll it out into a 16" by 8" inch rectangle.

10. Place the butter packet in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the middle seam and sides closed, so none of the butter can escape.

11. Roll the dough, with the butter sealed inside, back out into a 16" by 8" inch rectangle.

12. Fold each side into the center again; then fold one side over the other to make a rectangle with 4 layers of dough. (See picture)

13. Wrap the dough in plastic wrap, and put it back in the refrigerator for 30 minutes.

14. Roll the dough out into another 16" by 8" inch rectangle.

15. Again, fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of

dough.

16. Wrap the dough in plastic wrap, and put it back in the refrigerator for 2 hours, up to 12 hours.

17. Preheat the oven to 400 degrees.

18. Divide the dough in half. Put the half you aren't working with back in the refrigerator, so that it doesn't get warm while you are shaping the other.

19. Roll the pastry dough out into a 12" by 9" rectangle. Visually divide the dough into three equal sections. You could also mark it with small cuts, if desired.

20. Spread the cream cheese filling down the center. Top it with fruit, jam or pie filling.

21. Using a sharp knife, cut 10 strips on each side of the filling, avoiding cutting into the center. Remove the outside strips from the top. This gives you a bit of dough to encase the filling.

22. Fold the remaining top piece of dough down over the filling.

23. Next, fold the strips to the center, alternating sides to create a braid. Angle them down a bit, so that by time you get to the bottom, there is enough dough to encase the bottom of the pastry braid.

24. Chill for one hour.

25. Brush with an egg wash.

26. Bake for 20-22 minutes, or until golden brown.

27. Spread the glaze on top. (optional)

28. Serve warm.



Sourdough Peanut Butter Cookies

Dessert • Bread sourdough, Cookie • Holiday, Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 24 | **Prep time:** 15 mins | **Cook time:** 10 mins

Ingredients

1/2 cup butter, room temp
1 cup peanut butter
1/2 cup brown sugar
1/2 cup sugar
1 egg
1 teaspoon vanilla
1/2 cup sourdough starter
1 1/2 cup flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt

Nutrition

Amount per serving

Directions

1. Preheat oven to 350°. Place parchment paper on a cookie sheet.
2. In the bowl of a stand mixer with paddle attachment, combine sugar, brown sugar, butter, peanut butter. Cream together for a few minutes until light and fluffy.
3. Add egg and mix until well incorporated.
4. Add vanilla and sourdough starter and mix until just combined.
5. In a large mixing bowl, mix dry ingredients together.
6. Add the dry ingredients to the wet ingredients about 1/3 at a time, and mix until just incorporated.

Serving size: 1
Calories: 169
Total Fat: 9g
Saturated Fat: 4g
Cholesterol: 18mg
Sodium: 139mg
Total Carbohydrate: 18g
Dietary Fiber: 1g
Sugars: 9g
Protein: 4g

7. Roll the dough into balls and place on a prepared baking sheet.

8. Using a fork, gently press the dough ball with the prongs of the fork. Then, turn the fork 90 degrees and press again to flatten and make a criss cross pattern.

9. Bake for 12-15 minutes or until the edges begin to turn golden brown.

10. Move to a cooling rack to cool.

11. The night before, mix together butter, sugar, peanut butter, sourdough starter and flour in a stand mixer bowl and cover. Allow the grains to ferment for 8-24 hours.

12. The next day, preheat oven to 350.

13. Add egg and vanilla to the sourdough starter mixture, and mix together well.

14. Sprinkle the remaining dry ingredients into the bowl and stir.

15. For best results, refrigerate dough for at least one hour or up to 24 hours prior to baking.

16. Bake cookies for 10 minutes or until the edges start to turn golden amber color.



Sourdough Pfeffernusse Cookies - The Pantry Mama

Dessert • Bread sourdough, Cookie • Holiday
www.pantrymama.com

Serving size: Servings 34 cookies | **Prep time:** 20 mins | **Cook time:** 15 mins

Ingredients

- ☐ 1 tsp Cinnamon (ground)
- ☐ ½ tsp Nutmeg (dried and ground)
- ☐ 1 tsp Ginger (dried and ground)
- ☐ ½ tsp All Spice
- ☐ ¼ tsp Black Pepper (finely cracked - see notes)
- ☐ ¼ tsp Cloves
- ☐ 3 g Salt (¼ tsp)
- ☐ 3 g Baking Soda (½ tsp)
- ☐ 150 g Brown Sugar
- ☐ 110 g Butter (softened at room temperature)

Directions

1. There is no need to preheat the oven for these cookies when you mix the dough because the dough needs to ferment in the fridge for at least a few hours before they are shaped and baked.
2. In a small bowl, combine the cinnamon, nutmeg, ginger, all spice, black pepper, cloves, salt and baking soda and set aside.
3. In a medium sized mixing bowl, add the butter and brown sugar and whisk until well combined.
4. Now, to the butter and brown sugar add the vanilla extract, egg, molasses and sourdough starter. Whisk until the batter is light and fluffy. The sourdough

- ☐ 5 g Vanilla Extract
 - ☐ 1 Egg
 - ☐ 85 g Molasses
 - ☐ 100 g Sourdough Starter (or sourdough discard)
 - ☐ 330 g All Purpose Flour
- Sugar Glaze
- ☐ 250 g Powdered Sugar (icing sugar or confectioners sugar)
 - ☐ 20 g Hot Water (you might need a little extra depending on how thick or thin you want the glaze)

starter will make the mixture seem a little marshmallowy.

5. To this bowl, add the flour and spices you combined earlier and mix with a spatula to form the cookie dough. Cover with plastic and place into the fridge to ferment and firm up. You can leave the cookie dough in there for up to 24 hours, but a minimum of 2 hours is sufficient. The longer you leave it, the longer your sourdough starter has to do it's job.

6. When you're ready to bake

7. When you're ready to bake the cookies, preheat your oven to 350F (175C) and line two large baking trays with parchment paper.

8. Using a cookie scoop, form balls of dough and gently roll them in your hands before placing on the cookie trays. Allow around 2 inches between each cookie ball as they do spread a little.

9. Bake the cookies for around 15 minutes, or until the cookies are golden and firm to the touch with just a little crackling on top.

10. Remove from the oven and transfer to a wire rack to cool just a little.

11. While the cookies are cooling, add the water to the powdered sugar and stir to form a thick glaze.

12. Dip the warm cookies in the glaze and place on the wire rack until cool and the glaze is set.

13. Notes

14. Spices - I have measured the spices using volume measurements because they are too small amounts to register on most scales. You can add mace and anise to the spice mix if you would like to.

15. Black Pepper - you can use white pepper if you

prefer. I've used black pepper because I prefer the taste and I didn't have white pepper on hand.

16. Sugar Glaze - If you don't want to dip the cookies in a sugar glaze, you can roll the warm cookies in powdered sugar. Give them a generous dusting and then allow them to cool on a wire rack.



Sourdough Pita Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 5 mins

Ingredients

1/2 cup sourdough starter,
active and bubbly
1 cup water
1/2 cup whole wheat flour
2 cups all purpose flour
1 tablespoon sugar
2 tablespoons olive oil, plus
more for oiling bowl
1 teaspoon salt

Nutrition

Amount per serving
Serving size: 1
Calories: 202
Total Fat: 4g

Directions

1. Combine everything in the bowl of a stand mixer with the dough hook.
2. Knead on medium/low speed for 10 minutes or until dough is stretchy and smooth.
3. Oil a large bowl. Place the dough in the bowl and add a lid or plastic wrap. and allow to rise until doubled.
4. Let the dough rise in a warm place until doubled in size. About 4-6 hours at room temperature or up to 12 in the refrigerator.
5. Divide the dough into 8 equal portions and shape into small balls on a lightly floured surface

Saturated Fat: 1g
Cholesterol: 0mg
Sodium: 267mg
Total Carbohydrate: 37g
Dietary Fiber: 2g
Sugars: 2g
Protein: 5g

6. Let the dough rest for 15 minutes to relax gluten.

7. Roll each ball of dough into a 6" thin circle with a rolling pin, no more than 1/4" thick.

8. Allow them to rise a little until puffy (about 30 min-1 hr). Cover with a damp tea towel during this final rise to avoid the dough drying out.

9. While the pitas are doing their last rise, get a large pizza stone or cast iron skillet preheating in the oven at 500 degrees. You want to use a heavy vessel so that it can retain the heat. When the pitas hit the hot surface they release steam in the oven, and cook rapidly, creating the pocket that is so great for sandwiches or pita pockets!

10. Place the pita bread dough onto the hot baking surface and place into a hot oven. Bake for 5 minutes or so. They should puff up really nicely.



Sourdough Pop Tarts Recipe

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 12 Pop Tarts | **Prep time:** 45 mins | **Cook time:** 20 mins

Ingredients

250 g All Purpose Flour
5 g Salt ((or to taste))
10 g Sugar ((optional - see notes))
230 g Unsalted Butter (must be COLD)
200 g Sourdough Starter (or Sourdough Discard)
10 g White Vinegar (or Apple Cider Vinegar)
50 g Iced Water (just in case)
1 Egg ((for egg wash))
20 g Milk ((for egg wash))
100 g Brown Sugar
5 g Ground Cinnamon ((2

Directions

1. Sourdough Pop Tart Crust
2. Add all purpose flour, salt and sugar to a large mixing bowl and stir together until well combined. Set aside for now.
3. Grate the cold butter into a bowl. If the butter starts to melt or is very soft once grated, place the bowl into the freezer. This will help to firm the butter up and make the next step much easier. I cannot stress enough how important it is for the butter to be COLD.
4. Place the cold, grated butter into the bowl with the flour, salt and sugar and use a spatula, pastry cutter or simply your finger tips to coat the butter in the flour. You want the butter to stay cold, so try to touch it as little as you can.

tsp))

10 g All Purpose Flour
100 g Powdered Sugar
15 g Milk
1/2 tsp Ground Cinnamon
5 g Vanilla Extract
125 g Strawberry Jam
6 g Corn Starch
100 g Powdered Sugar
30 g Strawberry Jam
15 g Milk

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2801
Total Fat: 190g
Saturated Fat: 119g
Cholesterol: 495mg
Sodium: 1972mg
Total Carbohydrate: 244g
Dietary Fiber: 8g
Sugars: 16g
Protein: 33g

5. Now, add the sourdough starter or discard and vinegar and bring the mixture into a dry, shaggy dough. It's best just to use your hands to squeeze the pastry dough together. It will be a rough, dry dough. If the dough really isn't coming together at all, add a little iced water until you are able to bring it together.

6. Tip the rough dough out onto the counter, divide the dough into two pieces and bring each piece into a rough ball. Wrap each ball of pastry dough in parchment paper and squash it down into a disc shape. Wrap each disc in cling wrap and place both discs into the fridge. If you prefer to just refrigerate as one ball, that's fine too. You can just divide the pastry into two pieces when you want to roll it out.

7. Leave the dough a minimum of one hour to fully hydrate and become cold. You can leave the dough in the fridge for up to 48 hours before you use it.

8. Making the Sourdough Pop Tarts

9. Before you start, mix the ingredients for the fillings together: Brown Sugar Cinnamon - combine the ingredients together and mix until well combined. It will be a sandy texture when ready. Strawberry - mix the corn starch and strawberry jam until you can't see the corn starch (the jam will be a little cloudy).

10. Roll out one disc of pastry until it's around 3mm or 1/8" thick. You want to create 12 rectangles from this dough (I've made my rectangles around 8cm x 12cm (3" x 5") - you can make your bigger or smaller if you prefer).

11. Once you've cut the 12 rectangles out, lay them on a baking sheet lined with parchment paper (it's ok to use a few trays, this is especially good if you are making 2 different fillings).

12. Egg wash each of the rectangles (you want egg wash on the whole rectangle, not just the edges).

13. Add your filling, ensuring you keep it in the middle. You'll want around a tablespoon of filling for each pop tart. You don't want to overfill them as the filling will leak out.

14. Now roll out the other disc of dough and cut another 12 rectangles, exactly the same size as the bases. Lay a rectangle of dough onto each base, gently sealing them together with your fingers.

15. Now use a fork to crimp the edges and seal the pastry edges. Pop a few holes in the top of each pop tart using your fork to ensure the topping doesn't burst out.

16. Egg wash the top of each pop tart.

17. Bake the sourdough pop tarts at 200C (390F) for around 20 minutes or until the pastry is golden brown.

18. When the pop tarts are done, remove from the oven and allow to cool on the tray for around 10 minutes before transferring to a wire rack.

19. Pop Tart Frosting

20. While the pop tarts are cooling, mix together the ingredients for the frosting. Whether you're making both types of frosting or just one, all you need to do is combine the ingredients listed until the frosting is smooth.

21. Once the pop tarts have cooled, spread each one with as much frosting as you like. Leave them for around an hour to allow the frosting to set and enjoy!



Sourdough Puff Pastry

Dessert • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 20 | **Prep time:** 30 mins | **Cook time:** 15 hours

Ingredients

3 cups all purpose flour (420 grams)
1/4 cup sugar (50 grams)
1/2 cup sourdough starter, bubbly and active (113 grams)
3/4 cup whole milk (183 grams)
1 egg
1/2 teaspoon vanilla
1 teaspoon salt (5 grams)
16 tablespoons cold unsalted butter (2 sticks or 227 grams)
1 tablespoon all purpose flour (9 grams)

Directions

1. To a bowl of a stand mixer with a dough hook attachment, add the dry ingredients, sourdough starter, milk, egg, and vanilla.
2. Mix on low speed (1 or 2) for about 5 or so minutes or until it becomes smooth and glossy. You can also knead this by hand. Mix and knead to make a shaggy, sticky dough then continue to knead for about 5-10 minutes until smooth and glossy.
3. Shape into a ball and place in a greased large bowl. Cover with plastic wrap, foil, or a beeswax wrap and place at room temperature (a warm place) for about 4 hours.
4. Transfer the bowl to the refrigerator to continue fermenting for 8 hours, or up to 3 days.

1 large egg white, beaten
lightly with 1 tablespoon cold
water

Nutrition

Amount per serving

Serving size: 1

Calories: 185

Total Fat: 10g

Saturated Fat: 6g

Cholesterol: 44mg

Sodium: 119mg

Total Carbohydrate: 20g

Dietary Fiber: 1g

Sugars: 3g

Protein: 3g

5. Place the sticks of butter on a large piece of parchment paper. Sprinkle it with a little flour. Mark a 6" by 8" rectangle onto the parchment paper.

6. Fold the parchment paper around the butter with the folds on that 6" by 8" rectangle you made, so that the butter will fill the entire envelope once you roll it out (also called a butter packet). It doesn't need to be perfectly precise.

7. With a rolling pin, tap out the butter lightly to start to spread the butter, then roll smooth.

8. Chill the butter in the refrigerator for 10 minutes. You want the butter to stay nice and cold to create the layers of butter. If the butter gets too warm, it will just melt into the dough.

9. Remove the pastry dough from the refrigerator and place on a lightly floured surface.

10. Roll it out into a 16" by 8" inch rectangle.

11. Place the butter rectangle in the middle of the dough. Fold the edges over, so they meet in the middle and completely encase the butter. Pinch the dough together down the middle seam and sides closed, so none of the butter can escape.

12. On a lightly floured work surface, roll the dough, with the butter sealed inside, into a 16" by 8" inch rectangle.

13. Fold each side into the center; then fold one side over the other to make a rectangle with four layers of folded dough.

14. Wrap the dough in plastic wrap and place in the refrigerator for 30 minutes.

15. Roll the dough out again into a 16" by 8" inch rectangle.

16. Fold each side into the center; then fold one side over the other to make a rectangle with 4 layers of dough.

17. Wrap the dough in plastic wrap and put it back in the refrigerator for 2 hours or up to 12 hours.

18. Use in any recipe calling for puff pastry.



Sourdough Pumpkin Babka - The Pantry Mama

Snack • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 8 slices | **Prep time:** 1 hour | **Cook time:** 40 mins

Ingredients

Sourdough Pumpkin Babka Dough

- ☐ 100 g Sourdough Starter (fed and bubbly)
- ☐ 2 Eggs
- ☐ 120 g Butter (unsalted)
- ☐ 300 g Pumpkin Puree (see notes)
- ☐ 500 g Bread Flour
- ☐ 10 g Salt

Babka Filling

- ☐ 100 g Brown Sugar
- ☐ 20 g Bread Flour
- ☐ 60 g Butter (unsalted)
- ☐ 2 tsp Pumpkin Pie Spice (see notes for recipe)

Directions

1. Pumpkin Babka Dough
2. In a large mixing bowl, beat the eggs and then add the pumpkin puree and sourdough starter. Whisk together to form a smooth batter.
3. On top of the pumpkin puree mixture, add the bread flour, melted butter and salt. Bring this together into a dry, shaggy dough. Cover with an elastic food cover and allow to rest for around 30 minutes.
4. After 30 minutes, tip the dough onto a clean surface and knead until it's silky and elastic.
5. Once the dough is sufficiently kneaded, place it back into the bowl and cover. Allow the dough to bulk

☐ 1 Egg (to egg wash dough before baking)

Sugar Syrup

☐ 60 g Sugar

☐ 60 g Water

ferment at room temperature until it's risen around 50%.

6. Shaping & Filling the Sourdough Babka

7. Before you shape the dough, you'll need to mix the filling. Mix the filling ingredients together in a small bowl. Set aside until you're ready to shape the dough.

8. Once the sourdough pumpkin babka dough is risen around 50%, tip the dough out onto a clean surface and push out into a rectangle that measures around 16" x 8" (it really doesn't have to be exact).

9. Spread the filling you prepared earlier over the whole rectangle, leaving a 1" border on one of the long sides.

10. Roll the dough up into a log, finished on the side with the border of dough you left unfilled. Tuck the seam underneath the log.

11. Take a dough scraper or bench knife and slice the log in half length ways, leaving a small section still attached at one end.

12. Now twist the two lengths of dough into a rope, twisting it so that the filling is swirled around the dough.

13. Roll each end up so that the dough forms an "S" shape and carefully lift it into your chosen loaf pan.

14. Place an elastic food cover over the pan and allow the dough to rise up (around 50%) so that it fills the tin.

15. While the sourdough pumpkin babka is proofing, make a simple sugar syrup by placing the sugar and water in a small saucepan and heating until the syrup is just boiling, Turn down the heat and let it simmer for around 5 minutes, moving the syrup around the pan occasionally. Once the syrup starts to thicken, remove

from the heat and place into a bowl to cool.

16. Baking Sourdough Pumpkin Babka

17. When the dough is sufficiently proofed, preheat your oven to 180C (350F). Lightly beat an egg with a splash of water and brush it all over the dough. Bake for around 40 minutes, or until the sourdough pumpkin babka is golden brown and a skewer comes out clean.

18. Once the babka is cooked through, remove from the oven and allow to cool for around 10 minutes in the pan.

19. Carefully remove the sourdough pumpkin babka from the pan and place onto a wire rack. Brush the sugar syrup all over the babka, even on the sides. Use as much of the sugar syrup as you can.



Sourdough Sandwich Bread

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 2 | **Prep time:** 20 mins | **Cook time:** 45 mins

Ingredients

1/2 cup butter (softened) or coconut oil (113 g)
2 tbs honey or sugar (42 g for honey or 24 g for sugar)
1 tbs salt (17 g)
1 cup starter, active and bubbly (227 g)
2 1/2 cups water (590 g)
8 cups all purpose flour (1120 g)*

Nutrition

Amount per serving
Serving size: 1
Calories: 238

Directions

1. To a stand mixer, add all of the ingredients. I like to add the flour last, so I can add a bit less or more depending on my starter's hydration.
2. Knead until dough is stretchy and smooth. You want it to pull away from the sides of the mixing bowl and be smooth and elastic – about 10 minutes. It should pass the windowpane test.
3. Allow to bulk rise for 10-12 hours in a warm place like on top of a stove or refrigerator.
4. Divide in two equal parts.
5. Shape by rolling the dough flat into a rectangle and rolling it up.

Total Fat: 6g
Saturated Fat: 5g
Cholesterol: 0mg
Sodium: 319mg
Total Carbohydrate: 40g
Dietary Fiber: 1g
Sugars: 2g
Protein: 5g

6. Add to parchment lined or buttered loaf pans.
7. Second rise for 2-4 hours at room temperature, or until doubled.
8. Bake at 375 for 45 minutes, or until golden on top. You can add an optional egg wash for more browning.
9. Allow to cool completely before slicing.



Sourdough Sausage Balls

Appetizer • Bread sourdough, Pork • Vicky Fairbanks
www.pantrymama.com

Serving size: 55 Balls | **Prep time:** 20 mins | **Cook time:** 25 mins

Ingredients

150 g All Purpose Flour
20 g Baking Powder ((1.5
tbsp))
1 tsp Salt ((5g))
1 tsp Pepper ((3g))
1 tsp Dried Parsley ((can sub
for chives or other herb of
your choice))
1 tsp Garlic Powder
1 tsp Onion Powder
500 g Pork Sausage ((or hot
sausage or beef sausage))
100 g Parmesan Cheese
((finely grated))
300 g Sharp Cheddar Cheese
((aged cheddar, grated))

Directions

1. Preheat your oven to 185C (365F) and line two baking trays with parchment paper.
2. Add the all purpose flour, baking powder, salt, pepper, dried parsley, garlic powder and onion powder to a large mixing bowl and mix well to ensure all of the spices are well distributed through the all purpose flour.
3. Now, add the pork sausage, parmesan cheese, sharp cheddar cheese, sourdough starter and melted butter to the same bowl and mix all of the ingredients through with the flour mixture. I find it easiest to use my hands for this, but you can of course use a wooden spoon or spatula if you prefer. The mixture will be quite dry and crumbly - but don't panic, that's what it's meant to be like.

150 g Sourdough Starter ((or
sourdough starter discard))
60 g Butter ((Melted))

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 78
Total Fat: 6g
Saturated Fat: 3g
Cholesterol: 16mg
Sodium: 253mg
Total Carbohydrate: 3g
Dietary Fiber: 0.1g
Sugars: 0.04g
Protein: 4g

4. Use a tablespoon or cookie scoop to roll the mixture into balls (I made mine around 25g each).

5. Place the balls on the baking trays you prepared earlier leaving a little space between each.

6. Bake for 20 minutes at 185C (365F). They will be a little crunchy on the outside and nice and moist in the middle.

7. Serve the sourdough sausage balls with your favorite dip!



Sourdough Stollen Recipe - The Pantry Mama

Appetizer • Bread sourdough • Holiday, Vicky Fairbanks
www.pantrymama.com

Serving size: Servings 10 slices | **Prep time:** 50 mins | **Cook time:** 40 mins

Ingredients

Stiff Sweet Levain

- ☐ 60 g Sourdough Starter
- ☐ 60 g Water
- ☐ 120 g Bread Flour
- ☐ 20 g Sugar (white, fine)

Dried Fruit

- ☐ 35 g Spiced Rum (Captain Morgan's, Kraken etc)
- ☐ 80 g Raisins (or sultanas)
- ☐ 30 g Mixed Peel
- ☐ 70 g Dried Apricots (roughly chopped)
- ☐ 30 g Dried Cranberries (or dried blueberries)

Stollen Dough

Directions

1. Preparing the Levain

2. This levain should be prepared the night before. Add the flour, water, sugar and sourdough starter to a jar and mix thoroughly. Set aside to peak.

3. Preparing the Dried Fruit

4. Add all of the dried fruit to a mixing bowl and add the spiced rum. Stir well to coat all of the fruit. Cover with plastic and set aside overnight.

5. Preparing the Sourdough Stollen Dough

6. Add the sugar, buttermilk, milk and egg to a large mixing bowl and whisk well to combine and dissolve

- ☐ 260 g Stiff Sweet Levain (as prepared above)
 - ☐ 350 g Bread Flour (or all purpose flour)
 - ☐ 245 g Dried Fruit (as prepared above)
 - ☐ 1 Egg (approx. 70g)
 - ☐ 75 g Buttermilk
 - ☐ 75 g Milk
 - ☐ 30 g Sugar
 - ☐ 5 g Salt
 - ☐ 100 g Butter (softened at room temp, I've used salted butter)
- Other Inclusions and Toppings
- ☐ 250 g Marzipan (see notes)
 - ☐ 1 tsp Cinnamon
 - ☐ ½ tsp Nutmeg
 - ☐ 250 g Powdered Sugar (for rolling the baked Stollen in)

the sugar.

7. Now add the stiff sweet levain to the liquid and use your whisk to break up the levain as best you can, allowing it to soften in the other liquid.

8. On top of that add the bread flour and salt and bring together into a stiff dough. Cover with plastic and set aside for around one hour.

9. Tip the sourdough stollen dough out onto the counter top and add a little of the butter. Knead this in, before adding more, until all the butter has been kneaded into the dough. This can be difficult if you're not used to working with enriched doughs. You can use a stand mixer to perform this step if you prefer.

10. It is very similar to kneading butter into sourdough brioche dough.

11. Once the butter is fully incorporated in the dough, allow the dough to rest for around 10 minutes (you can leave it on the counter, just pop the bowl over the top so it doesn't dry out).

12. Now, gently knead in all the boozy dried fruit. The fruit should have absorbed all the rum, so there won't be any excess liquid to worry about. Don't worry if the dough tears a little, leave it to rest for 10 minutes, then knead again.

13. When you're happy that all the fruit has been incorporated into the dough, pop the dough back into the bowl and cover. Allow to bulk ferment at room temperature until the dough has risen around 50%.

14. Don't worry about the dough containing butter milk, egg, milk and butter. It's perfectly safe to leave it out at room temperature.

15. Once the dough has risen to around 50%, it's time to shape the dough and add the marzipan and cinnamon and nutmeg.

16. Shaping Sourdough Stollen

17. Tip the dough out of the bowl onto the counter so the sticky side is on top. If you're making one large stollen, then leave the dough as is, but if you would prefer two smaller stollens, divide the dough into two equally weighted pieces.

18. Gently pull each piece of dough out into a rough rectangle. Mold the marzipan into two long cylinders, the same length as your dough and lay off centre on the long side of each piece dough.

19. Sprinkle the dough with cinnamon and nutmeg if desired.

20. Roll each rectangle of dough into a long roll (similar to when you make sourdough cinnamon rolls). Start on the side where you've laid the marzipan and roll, tucking the bottom seam under, along with the ends. You want to completely conceal the marzipan so that it doesn't leak out in the oven.

21. Transfer each stollen to a baking tray lined with baking paper and cover with a damp kitchen towel. Allow the stollen to proof at room temperature until the dough has risen around 50% again.

22. When you're ready to bake the stollen, preheat the oven to 175C (350F).

23. When the oven is at temperature, bake the sourdough stollen for around 45 minutes (or until it is golden brown).

24. Remove the baked sourdough stollen from the oven and allow to cool for a bit before brushing it all over with melted butter (a pastry brush is perfect for this).

25. Once it's cooled for around an hour, brush it again with butter and then place into a container full of

powdered sugar. Lightly roll the stollen around in the powdered sugar until it's completely and evenly covered on all surfaces.

26. Now, wrap your stollens in a piece of aluminum foil and allow them to mature for at least 24 hours before you try them (it's worth the wait I promise).

27. Notes

28. Marzipan - I have used store bought Marzipan in my sourdough stollen. You can omit the marzipan if you don't like it. Divide the 250g portion into 2 pieces if you're making 2 smaller stollens.

29. Rum - if you don't want to use alcohol, you can soak the dried fruit in the same amount of orange juice or apple juice.

30. Butter - I've used salted butter in this recipe, you can use unsalted if you prefer.



Sourdough Stuffing

Side Dish • Bread sourdough • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 10 mins | **Cook time:** 40 mins

Ingredients

1 small round sourdough bread (1 pound)
1 stick salted butter
3 stalks celery, chopped
1 medium onion, chopped
1 Tbsp chopped fresh sage or 1 tsp dried
1 Tbsp chopped fresh thyme or 1 tsp dried
3 cups homemade chicken broth
2 large eggs
2 tsp salt
1/2 teaspoon pepper

Directions

1. Prepare and bake homemade sourdough bread, if making from scratch.
2. Preheat the oven to 350 F.
3. Add half of the butter to a baking dish (or cast iron skillet) and place in the oven to melt.
4. Cut the crusty sourdough bread into 1-inch cubes.
5. Take out the baking dish from the oven and toss the melted butter with the bread.
6. Bake for 20 minutes, stirring halfway in between so the bread cubes don't get burnt, but rather get nice and toasty.

Nutrition

Amount per serving

Serving size: 1

Calories: 155

Total Fat: 13g

Saturated Fat: 8g

Cholesterol: 79mg

Sodium: 1098mg

Total Carbohydrate: 7g

Dietary Fiber: 1g

Sugars: 2g

Protein: 3g

7. Dice onions and celery.

8. Sauté onions and celery over medium heat in a skillet with the remaining butter until they are a little soft, around 5-10 minutes.

9. Add salt and pepper.

10. Pull the toasted bread out of the oven.

11. In a large bowl, add bone broth and eggs and whisk together.

12. Add the vegetable mixture and herbs to the broth mixture and mix well.

13. Pour the broth and vegetable mixture over the toasted bread and let it sit for 10 minutes to allow bread to soak up the eggs and broth.

14. Bake for 25-30 minutes, until it starts to turn golden brown.



Sourdough Zucchini Bread

Appetizer • Bread sourdough • Vicky Fairbanks
www.pantrymama.com

Serving size: 2 Loaves | **Prep time:** 25 mins | **Cook time:** 50 mins

Ingredients

170 g Butter (room temp)
250 g Sugar
2 Eggs (room temp)
200 g Sourdough Starter
2 tsp Vanilla
300 g Zucchini (Shredded
(weigh the zucchini first, then
squeeze out the excess
moisture))
390 g All Purpose Flour
6 g Baking Powder (1 tsp)
10 g Baking Soda (1 tsp)
5 g Salt (1/2 tsp)
2 tsp Cinnamon (or as much
as you'd like)
1/2 tsp Ginger (or as much as

Directions

1. Preheat your oven to 350F (175C).
2. Prepare 2 loaf pans by coating the inside of each generously with butter (I do this even if my loaf pans are non stick). See notes for pan sizes.
3. Cream the butter, sugar and eggs until light in color and nice and fluffy. It's best to use a stand mixer or hand mixer for steps 3 and 4 - you'll get the best result from your zucchini bread.
4. Now add sourdough starter and vanilla to the creamed butter, sugar and eggs and beat until well combined.
5. Now add all the dry ingredients and shredded

you'd like)
1/2 tsp Nutmeg (or as much
as you'd like)

Nutrition

Amount per serving
Serving size: 1 serving
Calories: 2001
Total Fat: 76g
Saturated Fat: 46g
Cholesterol: 346mg
Sodium: 3283mg
Total Carbohydrate: 301g
Dietary Fiber: 9g
Sugars: 130g
Protein: 31g

zucchini (make sure you've squeezed the moisture out) into a separate bowl and mix until well combined and the zucchini is coated in flour.

6. Now add the wet ingredients into the bowl with the dry ingredients and fold gently until combined - try not to over mix it!

7. Now pour the mixture into two loaf pans that have been well greased with butter (I put 630g of mixture into each tin).

8. Bake the sourdough zucchini bread for around 50 minutes at 350F (175C) (the time really depends on your oven). Insert a skewer into the middle of the bread - if it comes out clean, they're ready to come out of the oven.

9. Allow the sourdough zucchini bread to cool in the tins for 10 to 15 minutes before removing them and placing on a wire rack to cool.



Spinach Pie

Main Dish • Bread sourdough, Casserole • Vicky Fairbanks
www.farmhouseonboone.com

Serving size: 8 | **Prep time:** 30 mins | **Cook time:** 45 mins

Ingredients

4 tablespoons salted butter
1 large onion
3 cloves garlic, minced
2 10 oz. packages frozen spinach, thawed
4 eggs
1 cup Gruyere cheese, shredded
1/2 cup parmesan cheese, grated
1 teaspoon salt
1/2 teaspoon pepper
1 recipe sourdough puff pastry or package of store-bought puff pastry
Egg wash: 1 whole egg or egg

Directions

1. Create puff pastry dough if making it from scratch.
2. Thoroughly remove excess liquid from thawed spinach. Personally, I've found the best way to be lining a colander with a tea towel, adding the spinach, and wringing the excess water out by hand.
3. In a large skillet over medium heat, melt butter and saute onion until translucent. Add minced garlic and cook until fragrant. Remove from heat.
4. In a medium bowl, whisk eggs and add cheeses, salt and pepper.
5. Add strained spinach and stir to combine.

white mixed with 1
tablespoon water

Nutrition

Amount per serving

Serving size: 1

Calories: 284

Total Fat: 19g

Saturated Fat: 9g

Cholesterol: 174mg

Sodium: 711mg

Total Carbohydrate: 14g

Dietary Fiber: 3g

Sugars: 2g

Protein: 15g

6. Lightly grease your baking dish.

7. Divide pastry dough into two parts, rolling the bottom piece out large enough to fit the bottom and sides of your baking dish.

8. Fill with spinach mixture.

9. Roll out second pastry crust to top the dish.

10. Seal the edges with a fork, then cut a few slits in the top.

11. Brush with egg wash.

12. Bake for approximately 45 minutes at 350 degrees, until the top layer of pastry is golden brown and bubbles appear.

13. Allow to cool for 5 to 10 minutes to set. Enjoy!



Stand Mixer Sourdough

Side Dish • Bread sourdough • Vicky Fairbanks

Prep time: 10 mins

Ingredients

-
- Bread Flour - 450g (about 4 cups)
- Water - 275g (about 1 1/4 cups)
- Sourdough Starter - 100g (about 1/3 cup)
- Salt - 10g (about 1 1/2 tsp)

Directions

Feeding the Starter • The night before you plan to make the dough, take 25 grams of sourdough starter out of the fridge. Add 50 grams of water and 50 grams of bread flour to the jar of leftover starter.

- Mix everything together until no dry bits of flour are left. Cover up the jar of starter and let it rise at room temperature overnight, or for 6-8 hours, until it doubles in size.

Mixing the Dough • Attach the bread hook attachment to your stand mixer. Then, to the bowl of the stand mixer, add 275 grams of water, 100 grams of active sourdough starter, 10 grams of salt, and 450 grams of bread flour.

<https://grantbakes.com/wp-json/mv-create/v1/creations/23/print>

12/27/23, 6:31 Page 1