

# CRANBERRY WALNUT SOURDOUGH

**YIELD:** Two 750 g loaves | **TIME:** 30 minutes hands-on, 4-6 hr bulk, 8-12 hour overnight cold retard, 40-45 minute bake



## WHAT YOU NEED:

### DOUGH

400 grams Bread flour  
200 grams Whole wheat flour  
12 grams Salt  
Zest of 1 orange (optional)  
450 grams Water  
180 grams Active sourdough starter

### INCLUSIONS

150 grams Walnuts  
80 grams Cranberries  
56 grams Orange Juice or Water

### TOOLS

[Baker's Scale](#)  
[Challenger Bread Pan](#)  
[Bench Knife](#)  
[Oven Gloves](#)  
[Pre-Cut Parchment Paper](#)  
Wire cooling rack  
[Biodegradable Dough Covers](#)  
[Proofing Box](#)

## PREPARATION:

### STEP 1: PREPARE YOUR INCLUSIONS

Preheat your oven to 350°F. Spread walnuts in a single layer on a parchment-lined baking sheet. Toast walnuts in the oven for 7 to 10 minutes or the nuts are toasted and fragrant.

In a small bowl, combine the cranberries in orange juice or water to soak. Set aside.

### STEP 2: MIX THE DOUGH

Whisk together the bread flour, whole wheat flour, salt and orange zest until well combined and no lumps remain.

In a large mixing bowl, stir together the water and sourdough starter until the starter has dissolved.

Stir flour mixture into the starter mixture and mix until no dry bits of flour remain. Cover the bowl with a biodegradable dough cover and set aside for 1 hour.

### STEP 3: STRENGTHEN THE DOUGH

Perform 1 set of stretch and folds, then transfer the dough into a lightly oiled Proofing Box. Place the cover on the Proofing Box and allow your dough to rest for 30 minutes.

Working with dough inside the Proofing Box, perform 2 sets of coil folds at 30 minute intervals. Allow the dough to rest, covered, in a warm place untouched between folds.

### STEP 4: ADD INCLUSIONS

Drain the excess liquid from cranberries.

Gently stretch the dough out into a square. Sprinkle cranberries and walnuts in an even layer over the dough. Fold the dough in thirds onto itself like you're folding a letter. Fold the two ends towards the middle until your dough forms a smaller square. Flip the dough over and round it into a tight ball. Place the cover back on your Proofing Box and let your dough rest for another 30 minutes.

*recipe cont'd on the next page.*

# CRANBERRY WALNUT SOURDOUGH

**YIELD:** Two 750 g loaves | **TIME:** 30 minutes hands-on, 4-6 hr bulk, 8-12 hour overnight cold retard, 40-45 minute bake



## WHAT YOU NEED:

### DOUGH

400 grams Bread flour  
200 grams Whole wheat flour  
12 grams Salt  
Zest of 1 orange (optional)  
450 grams Water  
180 grams Active sourdough starter

### INCLUSIONS

150 grams Walnuts  
80 grams Cranberries  
56 grams Orange Juice or Water

### TOOLS

[Baker's Scale](#)  
[Challenger Bread Pan](#)  
[Bench Knife](#)  
[Oven Gloves](#)  
[Pre-Cut Parchment Paper](#)  
Wire cooling rack  
[Biodegradable Dough Covers](#)  
[Proofing Box](#)

## PREPARATION:

### STEP 5: BENCH REST

Perform 1 more coil fold, and let dough rest untouched for 1 hour.

### STEP 6: DIVIDE AND PRESHAPE

Bulk fermentation is complete when the dough is well developed, aerated, and has developed a good amount of strength. Depending on the temperature of your home, you may need to extend or shorten the duration of your bulk. When the dough is puffy and no longer sticky, you are ready to shape.

Turn the dough out on a lightly floured surface. Divide the dough into two equal portions.

### STEP 7: SHAPE

Working with one portion at a time, lightly round the dough using your bench knife. Nestle both pre-shaped portions next to each other, cover with a tea towel and let the dough rest for 30 minutes.

Dust your banneton lightly with flour or rice flour.

Uncover the dough, shape into your desired shape, and place it seam-side up in your banneton.

### STEP 8: COLD PROOF

Place your uncovered banneton in the refrigerator overnight, for at least 8 hours.

### STEP 9: SCORE AND BAKE

Preheat your oven to 500F/260C with your Challenger Bread Pan in the oven.

Turn your dough out on a piece of Pre-cut Parchment Paper. Score your dough.

Place the dough inside the Challenger Bread Pan. Return the pan back into the oven and immediately turn the temperature down to 450F/232F.

Bake with the top on for 30 minutes and with the top off for another 10 to 15 minutes depending on how dark you'd like your crust to be. Transfer the loaf to a wire rack and allow it to cool completely before slicing and serving.

Store leftover slices in a ziplock bag at room temperature for up to a week.

