

Alaskan Sourdough



Alaskan Sourdough Bread is a slightly sweet, mild bread much like a Shepherd's bread. This recipe makes approximately 4 lbs 6 oz of dough. It should make up two nice sized loaves weighing about 2 lb 3 oz each. This dough is 67 % hydration.

To your mixer add:

Ingredient	Volume 2 loaves	Standard 2 loaves	Metric 2 loaves	Bakers %
Sourdough Starter	2 cups	18 oz	510 g	44.2 %
Water	1 ½ cups	12 oz	340 g	29.4 %
Evaporated Milk	½ cup	4 oz	113 g	9.8 %
Sugar	2 TBSP	1 oz	28 g	2.5 %
Melted Butter	2 TBSP	1 oz	28 g	2.5 %
Bread Flour	7 ¾ cups	2 lbs 2 oz	964 g	83.4 %
Salt (add after autolyse)	4 teasp	.8 oz	22 g	2.0 %
Total Dough Weight	4 lb 6.8 oz	4 lb 6.8 oz	2007 g	173.7%

Total Flour Weight	2 lb 8.8 oz	2 lb 8.8 oz	1155 g	100.0 %
Total Water Weight (hydration)	1 lb 11.4 oz	1 lb 11.4 oz	777 g	67.3%

Mix all ingredients together except salt, just until incorporated (about 2- 3 minutes) and then allow the dough to rest for 20 minutes (autolyse). After autolysis, add the salt. Then mix dough on low speed for about 1 minute. Allow the dough to ferment for about 4 - 6 hours or until doubled. After bulk fermentation, pour out the dough onto a lightly floured surface and knead enough to gather into a ball.

Divide the dough into two pieces. Shape loaf into the general shape you wish and then allow the dough to rest for 5 - 10 minutes (bench rest). After resting shape loaves into their final shapes and put them into the proofing baskets or lined bowls. Let the dough set out for about 1/2 hour and then put the loaves, still in their baskets, into a plastic bag and into the refrigerator.

In the morning, take out the loaves one at a time about twenty - five minutes apart, and allow the dough to final proof for 1 - 2 hours and then slash, spray once and cover with a roasting lid which has been preheated in a 425F/218C degree oven. To make the distinctive slash markings, push your thumb into the middle top of the loaf all the way to the bottom.

Then make four slashes around the edge of the hole. Bake for 20 minutes. Make glaze during this time- (see below). After the 20 minutes, take off the roasting lid, being careful, as hot steam can escape. Then turn down the oven to 400F/204.4C degrees and continue baking for about 15- 20 more minutes, turning halfway for even browning (for glazing the crust, see below). Turn oven back up to 425F/218C and put your roasting lid back in for the next loaf.

Cool. Eat with lots of butter.

To glaze the bread, follow the direction for making the glaze when you start baking the first loaf. During the last eight minutes of the bake, brush the glaze all over the crust three times spaced about two minutes apart. Finish the bake, cool, enjoy !

The glaze:

- ❖ 1/2 cup water
- ❖ 3/4 teaspoon corn starch
- ❖ 3/4 teaspoon sugar

To make the glaze, add sugar and cornstarch to the water and boil for one minute, take off burner and cool. Copyright 2008