

SOURDOUGH'S NEW SIDEKICK

NEW!



NEW SOURDOUGH SIDEKICK

It feeds your starter, so you don't have to! Automatic feedings keep your sourdough healthy and ready, with less discard and more time to bake—up to seven days at a time in Auto mode. Programmable schedules and a connected mobile app fit easily into your routine. Developed hand in hand by the King Arthur Baking team and FirstBuild with a community of passionate bakers. #400403 **\$179.95** FREE SHIPPING

- ✓ Automatically feeds your starter with flour and water
- ✓ Set it and forget it — in Auto mode schedule feedings up to 7 days in advance
- ✓ Less discard, less stress, less daily tending
- ✓ Three modes: Auto, Ratio, and Custom
- ✓ Connected mobile app allows remote monitoring and alerts right from your phone



NEW SOURDOUGH HOT DOG BUNS BUNDLE

Bake your own soft, flavorful hot dog buns with the help of our Sourdough Hot Dog Buns Bundle! Includes a New England Hot Dog Bun Pan, Classic Fresh Sourdough Starter, Baker's Special Dry Milk, Potato Flour, SAF Red Instant Yeast, Everything Bagel Topping, and our Sourdough Tips and Recipes Guide.

#400238 ~~\$87.70~~ **\$83.32**

5% SAVINGS



Sourdough Hot Dog Buns

YIELD: 10 BUNS

The combination of yeast and ripe starter makes these buns soft, light, and tangy.

INGREDIENTS

2 ½ cups (300g) King Arthur Unbleached All-Purpose Flour
1 cup (227g) water, lukewarm
½ cup (113g) ripe sourdough starter
4 tablespoons (57g) unsalted butter, softened
¼ cup (46g) Potato Flour
¼ cup (28g) King Arthur Baker's Special Dry Milk
2 tablespoons (25g) granulated sugar
1 ½ teaspoons (9g) table salt
¾ teaspoon SAF Red Instant Yeast
1 tablespoon Everything Bagel Topping

INSTRUCTIONS

1. With a stand mixer or a bread machine set to dough cycle, combine all ingredients except Everything Bagel Topping. If using stand mixer, mix with dough hook on low until ingredients are combined, 1-2 minutes, then increase to medium-low and mix until dough is smooth and clears the sides of bowl, about 10 minutes total. Check dough partway through mixing: If it feels sticky (rather than tacky), add flour by the tablespoon.
2. Place dough in lightly greased bowl, cover, and let rise at warm room temperature until nearly doubled, 1-1 ½ hours.
3. Meanwhile, lightly grease a New England Hot Dog Bun Pan. Sprinkle evenly with Everything Bagel Topping.
4. Transfer dough to a lightly greased work surface, gently deflate, and stretch until roughly 15" x 6". Transfer to prepared pan and stretch to edges.
5. Cover and let rise for 45-60 minutes, until it comes within ½" of top of pan (don't overproof). Toward end of rise, preheat oven to 350°F.
6. Grease a baking sheet, then invert it to cover risen buns.
7. Place covered buns in oven, weighing down baking sheet with something heavy and oven-safe like a cast iron skillet.
8. Bake for 18 minutes, remove weighted sheet, and bake for 2-5 minutes longer if necessary for browning.
9. Remove from oven and cool in pan for 5 minutes. Turn out onto rack, rounded-side up, to cool completely.
10. Slice each bun down middle vertically, without cutting through bottom, then cut between buns to separate.



NEW ENGLAND HOT DOG PAN

#201457 **\$32.95**

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