



Apple Cinnamon Sourdough Bread

YIELD: ONE LOAF

This tangy, crusty apple cinnamon loaf is swirled with flavorful dried apples. Our High-Gluten Flour helps it rise high and stay chewy despite all of the add-ins.

INGREDIENTS

PREFERMENT

1 cup plus 2 tablespoons (135g) King Arthur High-Gluten Flour
½ cup plus 2 tablespoons (140g) water, lukewarm
1½ tablespoons (19g) ripe sourdough starter

SOAKER

1½ cups (284g) water, hot (120°F-130°F)
1½ cups (100g) dried apple rings

DOUGH

2 cups (240g) King Arthur High-Gluten Flour
¼ cup (28g) King Arthur Whole Wheat Flour
¾ cup (170g) apple soaking liquid, from soaker
1½ teaspoons (9g) table salt

FILLING

2 teaspoons Vietnamese Cinnamon
2 teaspoons Triple Cocoa Blend
4 tablespoons (57g) salted butter, cold

INSTRUCTIONS

1. **Make preferment:** Mix all ingredients in medium bowl. Cover and set aside at room temperature for 12-16 hours, until doubled.
2. **Prep soaker:** Combine water and apples in medium bowl. Set aside until softened, 5-10 minutes. Strain, reserving liquid, then chop into pieces 1" and smaller.
3. **Make dough:** In large bowl, whisk flours and salt. Add ¾ cup (170g) soaking liquid to preferment, stirring to combine, then add to dry ingredients. Stir until fully combined, about 2 minutes, then cover and place in warm spot for 15 minutes.
4. **Perform bowl folds:** With wet hand, grab a section of dough from one side of bowl, then lift it up and press it into center; repeat 6-8 times to circle bowl. Cover and let rest for 15 minutes, then repeat the bowl fold, cover, and set aside for 15 more minutes.
5. **Laminate dough:** Transfer dough to a moistened surface and stretch and press into 12" square. Use Bowl Scraper to release dough from surface.
6. Distribute apples on top, then sift over cinnamon and cocoa. Grate butter over top.
7. Starting at far edge, roll dough toward you to form a log. Roll up log to form a loose spiral, then return to bowl, smooth-side up, cover, and place in warm spot. Let rise for 2-3 hours, until marshmallowy.
8. **Shape loaf:** Invert dough onto a lightly floured surface and shape into a tight boule.
9. Place in a floured, cloth-lined Round Brotform, seam-side up, and proof at room temperature for 1-2 hours, until puffy. One hour before baking, preheat oven to 475°F with Emile Henry Dutch Oven on center rack.
10. **Bake:** Gently turn proofed loaf onto parchment. Quickly score with Bread Slashing Lame and use parchment to lower into hot Dutch oven, then immediately cover with lid and reduce oven temperature to 425°F.
11. Bake for 20 minutes, then remove lid and bake 15-20 more minutes, until dark brown and crusty. Remove from oven and transfer to a rack to cool completely.