

Chocolate Cherry Sourdough Bread

Prep: 2 hours • Cook: 45 minutes

A rustic sourdough boule studded with tart dried cherries and rich pockets of semi-sweet chocolate, featuring a crisp, chewy crust and a tender, tangy crumb.

Ingredients

- flour
- sourdough starter (active and bubbly)
- water
- salt
- semi-sweet chocolate (chips, chunks, or bar chopped)
- dried cherries

Instructions

1. Feed the sourdough starter 4–12 hours before mixing so it is bubbly and at peak activity.
2. In a large bowl, combine flour, active sourdough starter, water, and salt. Mix until a rough dough forms, cover, and rest 30 minutes (autolyse).
3. Begin stretch and folds: lift and stretch one side of the dough up and over to the center, rotate the bowl a quarter turn, and repeat 3–4 times. Cover and rest 30 minutes.
4. Chop the chocolate if using a bar. Add the chocolate and dried cherries to the dough, then complete a second round of stretch and folds. Cover and rest 30 minutes.
5. Perform a final round of stretch and folds, then bulk ferment at room temperature 4–12 hours, or until nearly doubled. Avoid overproofing.
6. Lightly flour the work surface and shape the dough into a tight round boule. Place seam-side up in a floured banneton or a bowl lined with a floured tea towel. Cover and refrigerate 12–15 hours.
7. Preheat the oven to 425°F with a Dutch oven inside for 1 hour. Turn the chilled dough out onto parchment and score the top.
8. Lower the parchment and dough into the hot Dutch oven. Bake covered for 30 minutes, then uncover and bake 15–20 minutes more, until deep golden and about 205–210°F internally. Cool completely on a wire rack before slicing.

Tags: Sourdough, Bread, Chocolate, Cherry, Artisan, No Knead

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