

Sourdough Fruit and Nut Bread

Prep: 30 minutes • Cook: 40 minutes

A crusty, tangy sourdough loaf studded with sweet golden raisins, tart dried cranberries, and toasty walnuts, offering a tender, airy crumb and a satisfyingly chewy crust. Perfect toasted with butter alongside coffee or tea.

Ingredients

- 1/2 cup (100 g) sourdough starter (active and bubbly)
- 1 1/3 cups (325 g) water (warm)
- 3 1/2 cups (475 g) all-purpose flour
- 2 teaspoons (10 g) salt
- 1/2 cup golden raisins and dried cranberries (mixed)
- 1/2 cup walnuts (chopped)
- as needed flour (for dusting)

Instructions

1. Feed starter 4-12 hours before baking until active and bubbly (it should pass the float test).
2. In a large bowl, combine active starter, warm water, flour, and salt; mix until combined, cover, and rest 30 minutes (autolyse).
3. Do three rounds of stretch-and-folds, spaced 30 minutes apart. During the final round, gently incorporate the dried fruit and nuts. Place dough in a banneton or a bowl lined with a tea towel.
4. Cover and bulk ferment in a warm spot for 6-12 hours, or until doubled in size (avoid over-fermentation).
5. Shape by folding all four sides toward the center to build surface tension. Place seam-side up in a floured banneton or a bowl lined with a floured towel. Cover and proof: 12-15 hours in the refrigerator or 3-4 hours at room temperature.
6. Place a Dutch oven in the oven and preheat to 500°F for 1 hour.
7. Transfer dough onto parchment, dust the top with flour, and score with a lame or razor. Carefully lower into the hot Dutch oven, cover, and bake 20 minutes at 500°F.
8. Remove the lid, reduce oven temperature to 475°F, and bake 15-20 minutes more until deep golden brown. Cool completely on a wire rack before slicing.

Tags: Sourdough, Bread, Baking, Breakfast, Dried Fruit, Nuts
