



SNAPSHOT

Refresh the sourdough starter 6 to 10 hours before mixing, folding, and shaping. The shaped loaf is chilled in the fridge overnight and baked the following day.

1 BÂTARD AT 850G — 9-INCH OVAL BANNETON — DOUGH TEMP: 78°F — LEVEL: INTERMEDIATE

TRAIL MIX BREAD

What's better than peanut butter on your bread? Peanut butter **IN** your bread! This dough calls for silky smooth peanut butter, roasted peanuts, dark raisins, and chopped chocolate: the essential components to any hike or outdoor adventure. Make this bread before your next trip to the great outdoors.

BAKER'S PERCENTAGES | WEIGHTS & INGREDIENTS

SOAKER

100%	35g raisins, red
100%	35g warm water

DOUGH

90%	317g bread flour
10%	35g whole wheat flour
70%	247g water
25%	88g sourdough starter
12%	44g peanut butter, smooth
12%	44g semisweet chocolate
10%	35g roasted peanuts
10%	35g raisins, soaked
2%	7g salt

THE NIGHT BEFORE: SOURDOUGH STARTER REFRESH, SOAK RAISINS, PREP CHOCOLATE AND PEANUTS

Following the instructions on page 67, refresh your sourdough starter the night before or up to 10 hours prior to mixing the dough.

Soak the raisins In a pint-size deli container (or similar container), weigh out the raisins and add the warm water. Cover with a lid and soak overnight or until needed.

Prep the chocolate and peanuts Roughly chop the chocolate and roasted peanuts into pea-size pieces. Transfer them (they can be stored together) to a quart-size deli container (or similar container), cover with a lid, and set aside.

DAY ONE: MIXING, FOLDING, SHAPING, PROOFING, AND CHILLING

First mix In a large bowl, thoroughly mix together the bread flour, whole wheat flour, and water by hand until there are no patches of dry flour. You can squeeze the dough through your hands, like extruding pasta between your fingers! The dough will be sticky, gluey, and shaggy.

Pop a digital thermometer into the dough to take its temperature—it should be between 75° and 81°F. (If the dough is above 81°F, stick it in a cool spot—not the refrigerator—until it cools to between 75° and 78°F. If it is cooler than 75°F, place it in a warm location until it reaches between 75° and 78°F.)

Autolyse Cover the bowl with a dinner plate or sheet pan for a lid and let rest for 1 hour.

Final mix and additions Drain the raisins and pinch them into the dough along with the chopped chocolate, peanuts, peanut butter, starter, and

Recipe continues