



Chocolate Peanut Butter Swirl Sourdough Bread

Makes 1 large loaf

Ingredients

Sweet Levain

- 50g starter
- 50g flour
- 50g water
- 10g sugar

Bloomed Chocolate

- 125g freshly brewed coffee
- 50g cocoa powder

Peanut Butter Swirl

- 150g (2/3 cup) natural creamy peanut butter
- 65-70g (1/2 cup) all-purpose flour
- 50g (1/4 cup) brown sugar
- 30g (2 tablespoons) melted butter
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon salt

Dough

- 175g bloomed chocolate
- 160g sweet levain
- 250g water
- 50g sugar
- 490g flour
- 10g salt
- 8g vanilla extract
- 70g chocolate chips (optional)

Instructions

Prepare Sweet Levain (4 hours before starting)

1. Mix sweet levain ingredients together
2. Let rest in a warm place until doubled in size

Prepare Bloomed Chocolate (1 hour before starting)

1. Mix coffee and cocoa powder together
2. Cover and let bloom for 1 hour

Make the Dough

1. In a large mixing bowl, combine sweet levain, bloomed chocolate, water, sugar, and flour

2. Mix until just combined and let rest for 30 minutes

After 30 minutes

1. Add salt and vanilla extract to the dough
2. Mix thoroughly and let rest for another 30 minutes

Add chocolate chips (optional)

1. Fold in chocolate chips, distributing evenly throughout the dough
2. Let rest for 30 minutes

Bulk Fermentation

1. Begin stretch and folds every 30 minutes for 2 hours total (4 sets of folds)
2. After the final fold, let the dough rest at room temperature for 6-8 hours until it has increased in size by about 50%. *Checking for signs of proper fermentation is more important than following a clock.*

Prepare Peanut Butter Swirl

1. In a bowl, mix together peanut butter, flour, brown sugar, melted butter, vanilla extract, and salt (*because all peanut butters are different consistency. Start with the 65g, you can always add more*)
2. Mix until you get a thick, spreadable paste that holds its shape
3. Set aside until ready to shape the loaves

Shaping with Peanut Butter Swirl and Final Proof

- After bulk fermentation is complete, gently stretch the entire dough out into a rectangle approximately 10" x 17"
- Divide the peanut butter filling in half
- Place a peanut butter ball between two pieces of parchment paper. Roll out the first half of the peanut butter filling into a rough rectangle about 10" long and 5-6" wide and lay it in the middle of the dough rectangle
- Fold each side of the dough up into the middle, covering the peanut butter layer
- Take the remaining half of the peanut butter filling place between the same parchment paper from before and roll it out to in a rough rectangle approximately 10" long and about 5" wide then lay it on top of the folded dough
- Gently roll the dough from one edge to the other, creating a spiral with the peanut butter swirl throughout
- Place the shaped loaf seam side up, in a large proofing basket or bowl lined with floured cloth
- Cover and refrigerate overnight

Baking

1. Preheat oven to 450°F (230°C)
2. Remove cover and place a piece of parchment over top of the top of the proofing container
3. With one hand on top and one hand on the bottom of the proofing container, flip it over and put the loaf onto the parchment.
4. Place the loaf inside of your baking pan. I used large USA bread pans.
5. Cover with a second bread pan
6. Bake for nine minutes covered
7. Remove the lid and score your bread. Replace the lid and bake an additional 30 minutes
8. Remove the lid and bake an additional 10 to 15 minutes (internal temperature should reach 200°)
9. Cool completely on a wire rack before slicing

