



# PEANUTBUTTER & JELLY SOURDOUGH FOCACCIA

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## Ingredients

### For the Dough:

- 500g bread flour
- 375g water
- 75g active sourdough starter (100% hydration)
- 12g salt
- 60g strawberry jelly

### For the Toppings:

*Feel free to measure with your heart*

- 8-11 tablespoons natural peanut butter, warmed up slightly
- 8-11 tablespoons strawberry jelly, warmed
- Flaky sea salt for finishing

## Instructions

### Day 1: Mixing and Overnight Fermentation

1. **Mix the dough:** In a large bowl, combine water, active sourdough starter, and jelly. Whisk until well combined.
2. **Add dry ingredients:** Add flour and salt. Mix with a wooden spoon or your hands until a shaggy dough forms.
3. **Autolyse:** Cover and let rest for 30 minutes.
4. **Develop gluten:** Perform 4 sets of coil folds or stretch and folds, spaced 30 minutes apart. The dough will be slightly sticky due to the jelly, this is normal.
5. **Overnight fermentation:** Cover the bowl with plastic wrap or a damp towel. Let ferment at room temperature (70-72°F) for 8-12 hours until puffy and increased in size by about 50%.

### Day 2: Shaping and Final Proof

1. **Prepare pan:** Generously oil your 13×9 inch pan with avocado/olive oil.
2. **Transfer dough:** Gently transfer the fermented dough to the prepared pan. Don't worry if it doesn't fill the corners completely.
3. **Add the layers:**
  - **PB&J Swirl Layering:**
    1. Divide visually: After dumping dough in pan, imagine it in 3 horizontal sections
    2. First layer: Add 3-4 tbsp each of PB and jelly to the middle third, spread gently
    3. First fold: Take bottom third, fold up to the top of the middle third (not all the way to the top edge)
    4. Second layer: Add another 2-3 tbsp each of PB and jelly, spread on the folded surface
    5. Final fold: Take top third, fold all the way down to the bottom edge

6. **Rotate:** Turn the whole dough bundle 90° so it runs lengthwise in the pan
7. **Flip:** Turn seam-side down
4. **Rest:** Cover and let rest for an additional 1-2 hours.
5. **Preheat:** Preheat oven to 425°F (220°C).
6. **Final Topping:** add an additional 3- 4 tablespoons of the peanut butter and jelly to the top of your dough. Gentle spread.
7. **Shape and dimple:** With oiled hands, gently stretch the dough to fill the pan corners. Create dimples across the surface with your fingertips

## **Baking**

1. **Preheat:** Once oven is preheated to 425°F (220°C).
2. **Bake:** Bake for 25-30 minutes until good brown on top and the internal temperature reaches 200°F (93°C).
3. **Cool:** Let cool in the pan for 10 minutes before transferring to a wire rack.