



PUMPKIN SPICE LATTE SOURDOUGH LOAF



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- 360g pumpkin spice latte (grande/medium size, cooled to room temperature)
- 500g bread flour
- 10g salt
- 75g sourdough starter (at peak activity)
- 1 teaspoon vanilla extract (optional)
- 1 teaspoon pumpkin spice seasoning (optional)

THE PROCESS

INITIAL MIX

Start by combining the cooled pumpkin spice latte, bread flour, and active sourdough starter. Mix these together and let the mixture rest for one hour. This autolyse period allows the flour to fully hydrate and begins developing the gluten structure.

ADDING FLAVOR

After the initial rest, incorporate the salt, vanilla extract, and pumpkin spice seasoning. Sprinkle a little additional pumpkin spice latte over the dough to help work in these dry ingredients evenly.

BULK FERMENTATION

Perform stretch and folds every 45 minutes for a total of three sets. This gentle folding technique builds strength in the dough without overworking it. After completing the folds, allow the dough to rest at room temperature for 6-8 hours.

Signs of Proper Bulk Fermentation:

- The dough is no longer sticky to the touch
- It pulls away from the sides of the bowl easily
- The dough has increased in size by about 50-70%
- You can see air bubbles forming on the surface

- When you perform the “poke test,” the dough springs back slowly but leaves a slight indentation

SHAPING AND FINAL PROOF

Once bulk fermentation is complete, pre-shape the dough and let it rest briefly. Then perform the final shaping, rolling the dough up tightly. Place it seam-side up in a bowl lined with a cotton liner (banneton or improvised proofing basket). Cover and refrigerate for 14 hours for the final cold proof.

BAKING DAY

Preheat your oven to 450°F (232°C) with a Dutch oven inside. Once heated, carefully score your loaf with a sharp blade or lame. Place the dough into the hot Dutch oven, cover with the lid, and bake for 45 minutes.

Remove the lid and continue baking for an additional 5 minutes, or until the internal temperature reaches 205°F (96°C). The crust should be golden brown and sound hollow when tapped.

THE FINAL TOUCH

This is perhaps the most challenging part: allow your beautiful loaf to cool for at least 4 hours before cutting into it. This cooling period allows the crumb to set properly and prevents a gummy texture..