

Fluffy Dutch Oven Sourdough Bread

Fluffy Dutch oven sourdough bread with the perfect blend of airy and tangy, with a texture so light you'll feel like you're biting into a cloud (with a crunchy outside, of course).

Prep Time 15 mins	Cook Time 35 mins	Total Time 1 d 5 hrs
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Course: Side Dish Cuisine: American Servings: 1 loaf
Calories: 1919kcal Author: [Annie Weisz](#)



4.97 from 31 votes

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Equipment

- Disclaimer: I know this looks like a lot of equipment! There are a couple of essential pieces of equipment for this recipe and several optional pieces of equipment. You certainly don't need all of them. Check out the recipe post for what pieces are essential, alternatives, and my favorites!
- [dutch oven](#) (essential)
- [Digital Scale](#) (essential)
- [Parchment Paper](#) (essential)
- Large Mixing Bowl (essential)
- [long silicone spatula](#) (optional)
- [Dough Whisk](#) (optional)
- [Silicone Bowl Scraper](#) (optional)
- [Bench Scraper](#) (optional)
- [Banneton or Cloth-Lined Bowl](#) (optional)
- [Razor Blade or Bread Lame](#) (optional)
- [bread knife](#) (optional)

Ingredients

Feeding Starter:

- 150 g all-purpose flour
- 150 g lukewarm water

Bread:

- 125 g sourdough starter
- 350 g lukewarm water
- 10 g [fine sea salt](#)
- 500 g [bread flour](#)

Instructions

Feeding Starter:

1. Remove all but a couple of tablespoons of the starter from the jar. You can use the discard for other recipes or if you have chickens you can feed it to them!
2. Add 150 g of all-purpose flour and 150 g of lukewarm water to the jar and stir it with a long silicone spatula or another clean kitchen utensil until well combined. It should be the consistency of a thick

pancake batter. Loosely place the lid on the jar and let rise in a warm spot for 6-8 hours. I like to put mine on top of my fridge.

Dough:

1. To a large mixing bowl, add 125 g of active starter and 350 g of lukewarm water. Whisk the mixture with a dough whisk until the starter is somewhat dispersed in the water. It doesn't have to be a homogenous mixture.
2. Add 10 g of salt and 500 g of bread flour. Stir with the dough whisk until a shaggy dough forms. Cover the bowl and let it rest for 30 minutes. I like to use a shower cap to cover my bowl and banneton so I don't use a bunch of plastic wrap and they're easier to fit around the bowl.
3. Use a silicone bowl scraper to pull the dough away from the bowl edges. Gently stretch the dough between your hands. Then fold the dough in half, grab the sides with the seams, and stretch it in the opposite direction. Repeat until dough starts to feel tight and resists stretching, about 3-4 times. Cover the bowl and let the dough rest for 30 minutes.
4. Repeat the stretching, folding, and resting process 3 more times. Cover the dough and let it sit on the counter overnight, about 8-12 hours.

Shaping and Baking:

1. In the morning, shape the dough into your desired shape (boule or batard) with a bench scraper and place it top-down in a floured banneton or cloth-lined bowl. See the recipe post for a photo tutorial on shaping.
2. Seal the bottom edges of the dough ball together. Cover the banneton and refrigerate for at least 1 hour or up to 24 hours for a really crispy crust. The sweet spot is around 3-4 hours for this recipe.
3. Place the Dutch oven in a cold oven and preheat it to 500°F. Preheat for at least 1 hour.
4. Place the dough ball, seam side down, on a piece of parchment paper. Score it with a razor blade or bread lame. It needs at least one big slash on the side of the dough ball to let out steam as it rises. You can add decorative scoring as well, but it isn't necessary.
5. Place the dough on parchment paper in the preheated Dutch oven and cover it with the Dutch oven lid. Reduce the oven heat to 450°F. Bake for 23 minutes.
6. Remove the lid and bake for an additional 12 minutes.
7. Remove the bread from the oven and let it cool completely on a cooling rack.

Sample Schedule:

1. **10 am:** Feed the starter.
2. **6:30 pm:** Make the dough. Cover the starter with the lid and refrigerate for up to a week before feeding again.
3. **7 pm:** Stretch and fold the dough, and cover the bowl.
4. **7:30 pm:** Stretch and fold the dough, and cover the bowl.
5. **8 pm:** Stretch and fold the dough, and cover the bowl.
6. **8:30 pm:** Stretch and fold the dough. Cover the bowl and leave it on the counter overnight.
7. **6:30 am (next day):** Shape the dough and place it in a floured banneton or cloth-lined bowl. Cover and refrigerate.
8. **10 am:** Place the Dutch oven in the oven and preheat the oven.
9. **11 am:** Score dough, reduce the oven temperature and bake. Let the bread cool completely on a wire rack.
10. **3 pm:** Place the bread in a zippered bag to soften the crust (optional).

11. 6 pm: Eat!

Notes

- When feeding the starter, I use approximations with a measuring cup. It doesn't have to be perfect.
- Stretching and folding should occur 4 times, every 30 minutes but this doesn't have to be exact. You can let the dough rest for as little as 20 minutes up to an hour between stretching and folding if you forget about it.
- Shaping is super important to creating surface tension on the outside of the dough to help the dough rise during baking. See the recipe post for a full photo tutorial of stretching, folding, and shaping.
- Oven times are what works for my oven. I have a gas oven. Your oven is likely different and it may take some time to get the timing right!
- Placing the bread in a zippered bag or airtight container lets the moisture from the inside of the loaf soften the crust so it's easier to slice. It's not a necessary step but can be helpful.

Nutrition

Calories: 1919kcal | Carbohydrates: 387g | Protein: 63g | Fat: 9g | Saturated Fat: 1g | Polyunsaturated Fat: 4g | Monounsaturated Fat: 1g | Sodium: 3905mg | Potassium: 501mg | Fiber: 13g | Sugar: 2g | Vitamin A: 10IU | Calcium: 88mg | Iron: 5mg

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