

Final Dough		Baker's Formula		
Ingredient	Final Dough Mix Quantity (g)	Quantity in Levain (g)	Total Recipe Quantity (g)	Baker's Percentage (%)
All purpose flour	312	48	360	90
Whole wheat flour	28	12	40	10
Water	252	60	312	78
Fine sea salt	8	0	8	2
Sugar	38	0	38	9.5
Unsalted butter	62	0	62	15.5
Non-fat dry milk	38	0	38	9.5
Potato flour	46	0	46	11.5
Levain*	120	NA	NA	15†

**Note:**

- 1) Feed your levain with 80 degree water and keep it at room temperature until it has doubled in size from the build-up of gas (approx. 8-10 hours). If the starter smells like over-ripe fruit, indicating a buildup of lactic acid, you will end up with a more buttery flavour. If the starter goes longer, it will begin to have a vinegary smell, indicating a buildup of acetic acid, and the final loaf will be more sour.
- 2) Mix the wheat flours with 90-95 degree water in a tub and let the dough autolyse for about 30 minutes before incorporating the remaining ingredients. Meanwhile, melt the butter and mix together the remaining dry ingredients.
- 3) Incorporate the levain, butter, and dry ingredients into the autolysed dough using the mixing attachment of a stand mixer. Switch to a dough hook and knead on medium speed until smooth and elastic, about 8-10 minutes.
- 4) Place the dough onto a lightly oiled surface and shape into a ball. Oil the container and place the dough inside, turning to coat all sides. Cover the container with a lid or plastic wrap and bulk ferment the dough until it has roughly doubled in size from the build up of gas (approx. 8-9 hours).
- 5) After the bulk ferment, preshape the dough into a round with a slight amount of tension, and let it bench-rest for 15 minutes. Afterward, flour the top of the dough, flip, and create a sausage-roll loaf with tension by pushing it back as you roll it (see [https://www.youtube.com/watch?v=jIzKcred\\_Ic](https://www.youtube.com/watch?v=jIzKcred_Ic)). Put the loaf seam-side down in a greased 2 lb loaf pan and loosely cover it (a disposable plastic shower cap works well!).
- 6) Let the dough rise until it has crested about 1 inch above the rim of the pan (approx. 2 hours). If you don't have time to bake it the same day, this final proof can also be done in the refrigerator.
- 7) Preheat your oven to 350 degrees and bake the loaf for 35-40 minutes, tenting it with aluminum foil after 25-30 minutes if the top is browning too quickly.
- 8) Remove baked loaf from its tin and place on a cooling rack for a minimum of one hour, but preferably two hours, before slicing.

\* 1 part mature, active starter; 1.6 part all purpose flour; 0.4 part whole wheat flour; 2 part water

† The baker's percentage for levain is the amount of flour in the levain expressed as a percentage of the total flour in the recipe.