

Chocolate Cherry Sourdough

May cause spontaneous happy dancing in your kitchen. You will find yourself sneaking slices all day -- don't say I didn't warn you!

It's rich, fudgy, packed with tart cherries, crunchy pecans, and melty chocolate chips.

Makes 2 loaves - divide by 2 if you just want one!

<https://www.tiktok.com/t/ZT2c71CD3/>

Dough:

263 g water
35 g cocoa powder
45 g Demerara sugar
90 g active sourdough starter
310 g bread flour
40 g whole wheat flour

Inclusions:

100 g frozen sour cherries, thawed, drained of juices and coarsely chopped
100 g semi-sweet chocolate chips
75 g toasted chopped pecans
67 g granulated sugar

1. Mix the water with the cocoa until fully incorporated
2. Add all other ingredients and mix until combined
3. Perform 3-4 stretch and folds/coil folds over 3 hours.
4. Allow dough to rise to double in volume
5. Divide dough into two. Gently stretch one of the doughs out to 8" x 16" rectangle and spread out half the ingredients on 2/3 of the dough. Fold as in image. Roll up and place into a banneton (proofing basket). Do the same for the second dough. Let them rest at room temperature for 1 hour.
6. Place in fridge for overnight to cold proof
7. Preheat oven to 425 F with heat retaining steel or stone in oven
8. Score dough, add any painting/piping decoration and slide it onto the preheated steel or stone.
- 9 Cover with a metal baking shell (large mixing bowl?) and bake for 30 minutes covered, and 10 minutes uncovered.
10. Cool on wire rack for 1 hour before slicing.

