

THE SOURDOUGH FORMULA

Recipe 13 · Cranberry Walnut

Ruby cranberries and toasted walnuts in every slice. My number one gift loaf.

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Why people buy it: it looks festive, tastes amazing with cheese, and makes the perfect hostess or teacher gift from October to January.

- **Tier & price:** Specialty · **$14**
- **Makes:** 1 round or oval loaf, about 1,090 g of dough
- **Difficulty:** Medium
- **Timeline:** Same as the Master Loaf. Toast the walnuts any time Friday; they go in at the 2nd fold.

Ingredients

Ingredient	Grams	Cups (approx.)
Bread flour	450 g	3⅔ cups
Whole wheat flour	50 g	⅓ cup + 1 tbsp
Water, 80 °F (27 °C)	350 g	1½ cups
Active starter	100 g	½ cup
Fine sea salt	10 g	1¾ tsp
Dried cranberries	90 g	¾ cup
Walnuts, toasted and roughly chopped	90 g	¾ cup
Rice flour, for the banneton	a spoonful	1 tbsp

What changes vs. the Master Loaf

- **Same dough**, plus 90 g dried cranberries and 90 g toasted walnuts (36 % inclusions, a generous, bakery-style amount).
- **Toast the walnuts** at 350 °F (175 °C) for 8 minutes and cool them completely. Toasting brings out the flavor and keeps them crisp.
- **Inclusions go in at the 2nd set of folds.**
- **Lid-off temperature drops to 435 °F (225 °C)** so the cranberries on the surface don't scorch.

Steps

1. **The morning feed:** feed Dolly at 8 am. Toast and cool the walnuts during the day.
2. **Mix and autolyse 30 minutes, then add the starter and the salt** (Master Loaf steps 1–2).
3. **Fold set 1** as usual.
4. **Fold set 2: add the inclusions.** Stretch the dough flat in the container, scatter half the cranberries and walnuts, fold in thirds, scatter the rest, fold again.
5. **Folds 3 and 4** as usual. The fruit and nuts spread themselves out.
6. **Bulk** to +50–75 %, 4½–6 hours from mixing. Inclusions make the dough look smaller than it is, so judge by the domed top and the jiggle.
7. **Pre-shape and rest** 20 minutes (Master Loaf step 5). Tuck any cranberries poking out of the surface back underneath; exposed fruit burns.
8. **Final shape** (Master Loaf step 6) into a boule or batard.
9. **Cold proof** 10–16 hours (Master Loaf step 7).
10. **Bake:** preheat at 500 °F (260 °C); lid on 20 minutes at 475 °F (245 °C); lid off **20–25 minutes at 435 °F (225 °C)**. Internal 205–210 °F (96–99 °C).
11. **Cool** 2 hours before cutting or bagging.

Shaping, scoring & baking specifics

- **Score:** a single slash, or a leaf pattern for gifting season (one center line plus small angled cuts on each side).
- **Gift look:** dust the top with flour through a small sieve before scoring, so the score shows dark against white.
- **Holidays:** a pinch of orange zest at the mix makes it taste like Christmas.

Cost & Price

Ingredient	Amount	Cost
Bread flour	450 g	$0.55
Whole wheat flour	50 g	$0.08
Starter (with feed)	100 g	$0.25
Dried cranberries	90 g	$0.99
Walnuts	90 g	$1.79
Salt	10 g	$0.01
Rice flour (dusting)	1 tbsp	$0.05
Oven share	½ bake	$0.46
Total ingredients		**$4.18**
Packaging (bag, label, twine)	1 set	$0.35
Sell at		**$14.00**
You keep		**$9.47**

How to sell it

Gift buyers, cheese-board hosts, teachers' gifts, Thanksgiving tables. Offer «gift wrapped» with a kraft bag and a sprig of rosemary tied in the twine. Because it contains walnuts, list «Contains: wheat, tree nuts (walnuts)» on the label (see Module 8 for the exact wording).

Menu line to copy: *Cranberry Walnut Sourdough. Tart cranberries and toasted walnuts in a crackly country loaf. Made for cheese boards and gifting. $14*

> ***Sarah's tip: Bake a few extra in November. People who buy one as a gift come back for one «for the house», and that second loaf is the easiest sale you'll make all year.***

If it goes wrong

- **Burnt cranberries on the crust:** tuck exposed fruit under at pre-shape and use 435 °F lid off.

- **Purple-gray crumb:** that's walnut skins reacting with the dough. It's harmless; toasting the nuts well keeps it light.
- **Dense loaf:** heavy inclusions. Give bulk the full time, and make sure the dough had real strength before set 2.