

Sour Cream Bread

This white bread uses sour cream and vinegar to give a rich, tangy flavor and a very crisp crust. The acids provided by the sour cream and vinegar give a texture and flavor very similar to a sourdough and in a pinch you could bake this loaf up and tell your friends it's a sourdough; nobody would ever know the difference!

Two Loaves	Ingredient	One Loaf
5 cups, 700 g	All-purpose flour, 100%	2 ½ cups, 350 g
1 Tbsp, 9 g	Yeast, 1.3%	½ Tbsp, 5 g
1 Tbsp, 14 g	Kosher salt, 2%	½ Tbsp, 7 g
1 ¼ cup, 284 g	Water, 41%	½ cup plus 2 Tbsp
8 oz (about 1 cup), 242 g	Sour cream, 35%	4 oz (about ½ cup), 121 g
2 Tbsp, 28 g	Vinegar, 4%	1 Tbsp, 14 g

In a large bowl, combine the dry ingredients. In a separate microwaveable bowl, mix together the water, sour cream and vinegar and heat to 105-115 degrees. Stir the liquid mixture into the dry ingredients until well mixed, then stir vigorously another 15-30 seconds. Cover the bowl and allow to rise at room temperature for about 2 hours then refrigerate until ready to bake.

When ready to bake, on a floured surface, shape loaves into boules or batards and place on a peel or baking sheet covered with parchment. Cover lightly with plastic wrap. Allow to rise for an hour or so.

Meanwhile, preheat the oven, baking stone and steam pan to 450 degrees. Score the loaves then slide them onto the stone. Pour a cup of water into the steam pan and turn the oven down to 400 degrees. Bake for 45 minutes then remove from the oven and cool on a wire rack.