

## Sweet Rye Sourdough

### Starter

Two Large Loaves	Ingredient	One Large Loaf
1 cup, 230 g	Rye sourdough starter, 21%	½ cup, 115 g
1 ½ cup, 356 g	Water, 33%	¾ cup, 178 g
2 cups, 270 g	Rye flour, 25%	1 cup, 135 g

### Dough

Two Large Loaves	Ingredient	One Large Loaf
All of above starter	Starter	All of above starter
1 ½ cups, 356 g	Water, 33%	¾ cup, 178 g
2/3 cup, 227 g	Corn syrup, 21%	1/3 cup, 113 g
¼ cup, 85 g	Molasses, 8%	2 Tbsp, 43 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	½ Tbsp, 11 g
5 cups, 680 g	Bread flour, 63%	2 ½ cups, 340 g
1 cup, 135 g	Rye flour, 12 %	½ cup, 68 g

In a large bowl add water to the starter. Allow to stand a few minutes to soften up then stir until smooth. Stir in the rye flour until smooth. Cover and allow to stand at room temperature overnight.

The next morning add water to the starter mixture and allow to stand a few minutes to soften up then stir until the water is mixed well with the starter. Stir in the corn syrup, molasses and salt until smooth, then stir in the bread and rye flours until smooth. Stir vigorously another 15-30 seconds then cover and allow to rise at room temperature for 7-9 hours. Proceed with recipe or refrigerate until ready to bake.

Fold dough a few times on a floured surface then divide the dough in half (if making two loaves) and form into boules or batards. Place on a baking sheet or peel covered with parchment paper. Sprinkle the tops with white or rye flour then cover lightly with plastic wrap and allow to rise for 30-45 minutes while the oven warms up.

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