

## Sweet Spelt Levain

### Starter

Two Loaves	Ingredient	One Loaf
1 cup, 230 g	Stiff levain, 21%	½ cup, 115 g
1 cup, 237 g	Water, 21%	½ cup, 119 g
2 cups, 284 g	Spelt flour, 26%	1 cup, 142 g

In a large bowl, stir the stiff levain and water together, breaking up the levain to mix with the water. Allow to stand for a few minutes to soften then stir in the spelt flour. Cover and allow to ferment overnight at room temperature.

Two Loaves	Ingredient	One Loaf
1 ¼ cups, 296 g	Water, 27%	½ cup plus 2 Tbsp, 148 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
½ cup, 55 g	Oil, 5%	¼ cup, 28 g
1 cup, 340 g	Corn syrup or honey, 30%	½ cup, 170 g
2/3 cup, 46 g	Dry milk, 4%	1/3 cup, 23 g
4 cups, 544 g	Bread flour, 49%	2 cups, 272 g
2 cups, 284 g	Spelt flour, 26%	1 cup, 142 g

The next morning, mix the starter with the dough ingredients. Stir until smooth then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 7-9 hours.

When ready to bake, divide the dough in half (if making two loaves). Shape each half into a boule, batard or torpedo then place on a peel or baking sheet covered with parchment paper. Sprinkle the loaves with flour then cover loosely with plastic wrap. Allow to rise at room temperature for 30-45 minutes while the oven warms up.

Meanwhile, preheat the oven, baking stone and steam pan to 450 degrees. Uncover the loaves and score, then slide onto the baking stone. Turn the oven down to 400 degrees and pour 1 cup of water into the steam pan. Bake for 45 minutes and remove to a wire rack to cool.