

Sourdough Wreaths

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(Makes 3 wreath loaves)

- **198 grams evaporated milk**
- **56 grams butter**
- **56 grams sugar**
- **113 grams sour cream**

Early in the morning in a medium saucepan add the above ingredients and then while stirring, bring the mixture to 120F/48C. If you don't have a thermometer just make sure it doesn't actually boil and the butter melts.

To the hot mixture (added after to help cool) add 8 oz/226 g cold water

Then cool the mixture to 90F. (just make sure it is not hot enough to damage the wild yeast, which is next on the list.

Add the cooled mixture to a folding trough or large mixing bowl then add:

- **453 grams of vigorous starter at 100% hydration**
- **652 grams all-purpose flour**
- **22 grams salt**
- **283 grams all-purpose flour**

Mix well the sourdough starter and the 652 grams of flour and then allow the dough to autolyse for 2 hours. After the two hours is up work in the salt and then knead in the remaining 283 grams of flour.

The dough will feel soft and silky but it is a strong dough. Cover and let bulk ferment for about 4 hours.

Super Cinnamon Caramel Sauce:

- **283 grams brown sugar**
- **113 grams butter**
- **56 grams evaporated milk**
- **1 teaspoon vanilla extract**
- **1 teaspoon cinnamon**
- **Dried fruits, nuts, chocolate for filling**

To a medium heavy bottomed skillet combine the brown sugar, butter, evaporated milk,

vanilla and cinnamon. Stir all ingredients over a medium heat until you bring the mixture to a full rolling boil. Remove from heat and let cool.

After the dough is finished with bulk ferment, divide into three equal pieces about 680 grams each. Shape them into rounds and let rest. After 15 minutes take the first round and roll it out on a piece of parchment paper which has been sprayed with oil (spray the dough as well, you do not need any flour to roll it out). Roll it out to 15" in diameter. Then take a cup or bowl or saucer which is 5" in diameter and press it into the center of the dough just enough to mark it, do not cut the dough with it.



Spread roughly a third of the cinnamon sauce per wreath in a circle around the 5" circular mark in the center, leaving a few inches of plain dough around the edge of the 15" circle. If you want to use less sauce you can, some of it will leak out during baking, but not to worry the parchment paper will catch it and your stone will not get ruined. Top the cinnamon sauce with your choice of nuts, chocolate or dried fruits. Now take the outer edge of the dough and fold it inwards. Now take the inner star cut pieces and pull them up and over the roll and tuck them in underneath the outer edge of the wreath.



Shape your remaining wreaths about 20 minutes apart so that they are not all ready to bake at once. Spray the finished wreaths with more oil and allow them to proof for about 2 hours. Pre-heat oven, roasting lid and baking stone to 400F/204C within the last hour of proofing. Place fully proofed wreath, parchment paper and all, onto a hot baking stone and bake at for 20 minutes covered with a roasting lid. Take the lid off after 20 minutes and then bake another 5 - 10 minutes, watch for over browning.

Carefully take your wreath out of the oven using a peel or flat cookie sheet. Remove the parchment carefully and dispose of it, you need to be extra careful doing this as there will be a pool of hot melted caramel in the middle and if you leave it, the wreath will glue to it as it cools. If the caramel in the center is burned and gets all over the bottom of your wreath, you may want to try and remove it before it cools as it will ruin the taste of your wreath. To get the beautiful shiny crust, I spray the dough with oil again once it is finished baking. Serve warm or cool.

Bake the other two wreaths in their turn and cool. You can sprinkle powdered sugar on top for decoration, or swirl some thin icing on top:

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