

Convert your 100% hydration starter to 166% easily by: Combine 191 grams of starter at 100% hydration and 63 grams of water, you will have approximately 1 cup/ 9 oz of starter at 166%.

ONION CHEESE BATTER BREAD

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Early in the day, add to your mixer (or mix by hand):

- **2 cups vigorous starter at 166% hydration – 18 oz/510g**
- **2 cups lukewarm water – 16 oz/453g**
- **1/4 cup powdered milk – 1 oz/28g**
- **1 Tablespoons Oil – .5 oz/14g**
- **1 rounded Tablespoon Malt syrup – 1 oz/28g (or substitute honey/maple etc. syrup)**
- **5 &1/3 cups mixture of 1/2 bread and 1/2 all purpose flour – 1 lb 8 oz/ 680g**
- **1 Tablespoon salt – .6 oz/17g (Add after Autolyse)**

Don't add next ingredients until later:

- **2 – large sweet onions, chopped and fried until browned (use more or less depending on how oniony you want your bread)**
- **1 lb/453g of chunked Cheddar cheese**

Process the dough on medium speed for about 3 minutes. Let the dough rest for 20 minutes (Autolyse) and then add the salt and mix for about 7 more minutes on low speed.

Cover and let dough bulk ferment until doubled, 4 – 6 hours.

While waiting for the dough to ferment, chop the onions and fry in oil on medium heat until nicely browned, cool.

Cut the cheese into large chunks approximately 1/2 inch square.

When dough is proofed, add your onions (cooled) and cheese chunks.

Stir in the cheese and onions on low speed until the chunks are mixed into the dough.

Then fill two large (9" x 5" x 2.5") greased bread pans halfway with the batter (1 lb 14.8 oz each). I pushed in some extra cheese chunks on the top of the loaves.

Let dough rise to the top of the pan (about two – three hours).

When the dough is almost to the top, preheat oven to 400F/204C degrees.

Bake both loaves for 35 – 40 minutes turning loaves halfway.

Cool bread for a short time, and while still warm, turn out loaves so they don't get stuck in the pan. Then cool completely.

Ingredient	Volume 2 Loaves	Standard 2 Loaves	Metric 2 Loaves	Bakers %
Sourdough Starter @166%	2 cups	18 oz	510 g	58.5 %
Water	2 cups	16 oz	453 g	52.0 %
Powdered Milk	¼ cup	1 oz	28 g	3.3 %
Malt Syrup or Honey	1 TBSP	1 oz	28 g	3.3 %
Oil	2 TBSP	1 oz	28 g	3.3 %
AP & Bread Flour	5 & 1/3 cups	1 lb 8 oz	680 g	78.0 %
Salt (add after autolyse)	1 TBSP	.6 oz	17 g	2.0 %
Total Weight Dough	3 lb 13.6 oz	3 lb 13.6 oz	1746 g	200.2%
Total Weight Flour	1 lb 14.8 oz	1 lb 14.8 oz	872 g	100.0 %

Options:

- Substitute ½ cup of evaporated milk for ½ cup of the water instead of the powder milk or in addition to it.
- Add ½ teaspoon of onion powder to the batter during mixing.
- Add chopped canned chili peppers
- Sprinkle in some cracked black pepper or some red chili flakes.
- Use Swiss cheese chunks