

Bread Alone BAKERY

LOCAL BREADS CORRECTIONS

While we are terribly sorry for all of the errors that have been found in 'Local Breads', we are quite amazed at the continuing army of bakers that are emerging!

Thank you to all of you who have written us, called us, emailed us and to all those who post queries and challenges! What a wonderful community of baker's we all are!

Here are the errors that I have found and the corrections to them. Should there be more out there, I will graciously add them.

Sharon Burns-leader (Sharon@breadalone.com)

Pg. 77

The Baker's Percentage of water should read '320' not '60'.

Pg. 82

Buckwheat Levain Metric Weight should read
Liquid Levain = 41g
Water = 18g
Buckwheat flour = 67g

Pg.112

Under 'Day 2' the chart should read 'bread flour', not 'all-purpose flour'.

Pg. 113

Under 'Day 3' the chart should read 'bread flour', not 'all-purpose flour'

Pg. 283

Water in chart should read '2 cups' not '22 cups'

Pg. 119

Under 'Prepare the Levain' recipe lists 'bread flour' to be added, this should be omitted. Only whole wheat flour is added

Pg. 120

Under "Mix the Dough." The recipe lists 'bread flour' to be added, this should read 'all purpose flour'

Pg. 120

Under "Add the Levain and Salt" the size of the piece that is to be pinched off is incorrect. It should it should read 'pinch off about 1 cup, or a piece the size of a softball (8oz/225g).