

THANK YOU FOR BUYING THIS BOOK!

CORRECTIONS

To err is human...

Page 101

Last line of fourth paragraph:

Place your mother culture in the container, then sprinkle a handful of flour on top, cover the container with a lid, and store in the refrigerator.

Page 144 Southeast Sourdough

In the ingredient list under "DOUGH":

21g of whole-rye flour (or rye meal) not 219g

Page 156 Breakfast Cookie

In the ingredient list: 85g of tart unsweetened frozen fruit, not 30g

Page 168 Seeded Rye

In the directions:

2. (last sentence) Cover and let stand at room temperature until fully developed (see image on page 107).

Page 224 Biscotti with Roasted Almonds, Bittersweet Chocolate, and Sea Salt

In the ingredients list: 1/2 teaspoon fine sea salt, not 1/4 teaspoon.

In the directions:

6. Turn the dough out onto your counter and divide in half. If the dough is sticky, dust lightly with flour. Shape each half into a long rectangle about 3/4-inch thick and transfer to a prepared baking sheet, spacing them 2 to 3-inches apart.

Brush each with the egg wash and if desired, sprinkle with sugar and salt.

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NOTE: This recipe makes smallish, about 5-inch long, biscotti. Flat Rock Village Bakery makes their biscotti much longer (as pictured p.225). If you'd like to make the longer version, do not divide the dough in half, and simply form one large rectangle directly on your prepared baking sheet.

Increase baking time on the first bake by about 15 minutes, or until golden and firm.

And on the second bake, increase by about 10 minutes, or until golden brown.

### Page 271 Baker's Percentage Index: Hippy Desem

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Maple syrup or honey can be used.

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