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# BACON & GOUDA SOURDOUGH

*2026 Tri-State Fair Winning Recipe*



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*Recipe by Keagan Klemme*

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## **DOUGH:**

*425 grams King Arthur bread flour*

*285 grams water*

*85 grams sourdough starter*

*10 grams salt*

*90 grams gouda*

*25 grams bacon*

## **FERMENTATION:**

- *Rise Time: 9 hours*
- *Cold Fermentation: 24 hours*