



Learn how to make blueberry and cream cheese sourdough bread. Nothing is better than this homemade treat in the morning! Hopping on the sourdough bread wagon has been such a fun journey. My family loves taste testing all of the treats I make while I enjoy the work and reward of making food for my family. The endless ways to use sourdough starter has been so much fun to learn about and experiment with. Not only am I saving money by making my own bread and treats, my family is eating healthier because of it. If you are new to sourdough and need a beginner's guide to baking sourdough bread, check out our easiest sourdough bread recipe.

Why You'll Love It

Sourdough bread without any inclusions is amazingly tasty! But add in some extra ingredients and you'll never want to buy bread from the store again. Blueberry and cream cheese sourdough bread was the first loaf I made that had inclusion. I was so surprised with how easy it was to make. I also couldn't believe how good it was! My husband thinks I should start selling it. I think I should continue to eat it all This is the sourdough recipe I make when friends and family come over to visit. I am never disappointed with their reaction and always send some home with them. This sourdough bread recipe is the perfect blend of savory and sweet. The cream cheese adds a nice thick savory taste while the blueberries give a sweet flavor. The beauty of this recipe is that you can add as much or as little cream cheese and blueberries as you would like. I tend to add about 8 oz of cut up cream cheese and around 1 cup of blueberries.



Why Use Inclusions?

What You'll Need

Mixer

I use a KitchenAid mixer and absolutely love it! With three kids and very little time, my mixer has been a lifesaver! I would highly recommend investing in a KitchenAid or other high-quality mixer if you are planning on baking a lot.

Cutting Board + Dough Scraper

The dough scraper is used to help shape the bread loaf before the second rise.



Banneton Basket

I recommend using a banneton basket when baking sourdough bread because I have heard such great things. However, I have yet to use one myself. I use a regular bowl lined with a cheesecloth when I proof my bread and it has worked great every time!

Scoring Tool

Having a scoring tool is optional. You could use something you have around the house instead such as a pair of scissors or a sharp knife. I have tried both of those before but ended up pulling the dough instead of slicing it. I would buy a scoring tool 100 times again with how easy my scoring is now that I use one!

Dutch Oven

I have both a large and small Dutch oven. If buying new, I would suggest a large one as it's more versatile.

Ingredients

- Sourdough starter
- All-purpose flour
- Water
- Salt
- Blueberries
- Cream cheese

Tips

Fold In Blueberries and Cream Cheese

Add as much or as little of the blueberries and cream cheese as you would like. I love lots of both and tend to add extra! When folding the inclusions into the sourdough during shaping, make sure you fold in all of the blueberries and cream cheese. Fold the inclusions in completely before flipping over the loaf otherwise some will fall out the bottom.





Active Starter

Depending on the temperature you keep your sourdough starter at, you will want to feed your starter about 4-12 hours before you begin to make the sourdough bread. You want your starter to have doubled in size and be very active (bubbly).

Serving

When serving this bread, my favorite topping is cream cheese. My husband enjoys butter and honey on top. But really, this bread all by itself is amazing!

Must Try!

This a must try recipe that you and your family will fall in love with! I would eat the whole loaf in one day if I could! If you love bread as much as I do, this may become a weekly staple in your baking routine. It's easy, quick, and delicious in the morning with coffee.

Blueberry And Cream Cheese Sourdough Bread

Ingredients

- 100 g (1/2 cup) active sourdough starter
- 440 g (2 3/4 cups) all-purpose flour
- 260 g (1 cup 1 tbsp) water
- 6 g (1 tsp) salt
- 1+ cup blueberries
- 8oz+ cream cheese

Instructions

Feed sourdough starter 4-12 hours before making dough. **Mix the Ingredients** Mix starter (active and bubbly), water, flour, and salt with a dough hook or your hands. Cover the bowl with a damp towel and let sit for 30 minutes. **Stretch and Fold** Stretch and fold the dough. Take the edge of the dough and stretch it up and in. Continue doing this until all of the dough has been stretched inward to make the dough look more ball-like. Cover the bowl with a damp towel and let sit for 30 minutes. Repeat stretch and fold. Cover the bowl with a damp towel and let rest on the counter for about 12 hours or until the dough has almost doubled in size. **Shape** Place the dough on a floured cutting board. Spread the dough out into a square-like shape. Cut the cream cheese into small cubes. Place cream cheese and



blueberries on top of the dough. Fold each side of the dough up and in, covering the cream cheese and blueberries. Flip the dough over. Shape the dough into a round loaf. You can do this with your hands or by using a dough scraper. Place the dough in a banneton basket or cheesecloth-lined bowl. Cover the bowl in saran wrap and place the bowl in the refrigerator for about 12 hours. **Score and Bake** Preheat the oven to 450 degrees Fahrenheit. Place the Dutch oven, lid on, in the oven to heat up. Place the bowl of dough in the freezer for 10 minutes. This will harden the dough to make it easier to score. Flip the dough over onto parchment paper. Flour the top of the dough and score in any design you would like. Take the Dutch oven out of the oven. Place the dough and parchment paper into the Dutch oven carefully. Bake for 30 minutes with the lid on. Remove the lid and bake for 20 minutes. **Cool** Remove the Dutch oven and place the sourdough bread on a cooling rack. Let cool for at least 1 hour or until the bread is completely cooled off.

Notes

Be sure to use very active sourdough starter. I recommend using a kitchen scale