



STEP 3: SIDE QUEST? OK.

Yes, bread is recession proof, but what about something new just for the happiness of it?

Couldn't hurt!

After several years of small batch runs of Father's Day donuts, and a fortuitous dinner party in Toronto where donuts were the star of the show, Bryn and the team launched Dark Side Donuts. "It came from an open space in the market, and seeing that this was something that made people really happy." Demand was there.

In keeping with the night theme of the bakery, Dark Side Donuts holds the space for not really knowing what can happen "over there" on the dark side that holds its secret possibilities. "It's a space to explore ideas. We never know what can happen." says Bryn.

Dark Side currently does sourdough donuts in 13 flavours, cut out birthday messages, special order boxes, and even the occasional fundraiser to benefit the community.

And who doesn't want a box of donuts for a good cause?

Recipe

THE NIGHT OVEN BAKERY'S SQUARE BREAD



Poolish

1 cup organic all-purpose flour
 $\frac{1}{8}$ tsp active dry yeast
 1 cup water, at room temperature

Square Bread

6 $\frac{3}{4}$ cups sifted organic all-purpose flour
 1 $\frac{1}{2}$ cups organic whole wheat flour
 3 $\frac{1}{2}$ tsp salt
 1 tbsp active dry yeast
 2 $\frac{1}{2}$ cups water, at room temperature

Poolish

Place all the poolish ingredients in a medium bowl and mix together until well combined. Cover the bowl with a clean dishtowel and let the poolish sit on the counter for at least eight hours, or up to overnight.

During this time a slight film may form on top of the poolish, but this is normal. It will be incorporated into the bread dough later.

Square Bread

Once the poolish is done resting, place it in the bowl of a stand mixer fitted with the dough hook or in a large bowl. Add all the bread ingredients to the bowl. If using a stand mixer, mix on the lowest speed until the dough is just combined and wet, 5-10 minutes. If using a regular bowl, mix the dough together with your hands until it is just combined and wet, 5-10 minutes.

Let the dough sit in the bowl, uncovered, on the counter for 15 minutes. Then mix it until the consistency is strong, smooth and stretchy. If you are using a stand mixer, mix it on the lowest speed for about 15 minutes, and if you are using your hands, knead it for about 15 minutes, until the desired consistency is reached.

Form the dough into a ball and place it in a lightly oiled bowl. Cover

it with a clean dishtowel and let it sit in a warm, draft-free place until it looks puffy and has almost doubled in size, about two hours.

Place the dough on a clean, lightly floured surface and divide it in two. Shape each half into a ball and let them rest, uncovered, for 20 minutes.

Meanwhile, using a pastry or silicone brush, lightly oil the sides and bottoms of two bread tins or loaf pans. Note that the size of the pan does not matter too much. Any standard bread tin or loaf pan will work. If you have two different sized pans, you can shape the bread to them accordingly.

Take one of the dough balls and flatten it gently into a roughly shaped rectangle. Bring the two long sides together, and roll it into a log, pinching the seam together. Form the log roughly to the length of your bread pan, and then place the dough log in the pan. Repeat the process with the other dough ball.

Cover the bread pans with a clean dishtowel and let the dough rise one last time in a warm, draft-free place until it is about one inch above the edge of the pan, about one hour. Once the dough has risen, preheat the oven to 400°F. Bake the bread on the centre rack of the oven until golden brown, 40 minutes. If you prefer a lighter crust, leave the bread in for slightly less time, around 35 minutes, or for a crispier, dark crust, leave it in for about 45 minutes.

Remove the bread from the oven, and, once it is cool enough to touch, turn it out onto a wire rack. Let the bread cool slightly at room temperature and then slice it and serve immediately.