

Artisan Boule Mix-In Variations Guide

Turn your basic no-knead loaf into something special

Once you've mastered the classic artisan boule, it's time to have some fun with **flavor mix-ins**. This dough is the perfect blank canvas for both savory and sweet additions. Below are some of my favorite ways to customize your loaf—with amounts and when to add them for best results.

When to Add Mix-Ins

After the flour, salt, and yeast have been stirred together then stir in the mix-ins before adding the water.

Savory Variations

1. Cheddar & Jalapeño

Adds melty pockets of cheese with a spicy kick. Great with chili or eggs.

- **¾ to 1 cup** sharp cheddar, cubed or shredded
- **1–2** jalapeños, finely chopped (remove seeds for less heat)

2. Rosemary & Roasted Garlic

Rustic and fragrant—perfect with olive oil or soup.

- **1 ½ tbsp** chopped fresh rosemary
- **4–6 cloves** roasted garlic, mashed or chopped

3. Olive & Herb

Salty, briny, and flavorful. Excellent with cheeses or as a dinner side.

- **½ cup** pitted and chopped kalamata or green olives
- **1 tbsp** chopped fresh thyme or oregano

4. Sun-Dried Tomato & Parmesan

A rich, umami-packed variation that pairs beautifully with pasta.

- **½ cup** chopped oil-packed sun-dried tomatoes (patted dry)
- **⅓ cup** grated parmesan or pecorino

5. Caramelized Onion & Thyme

Adds sweetness and depth—great toasted with butter.

- **½ cup** caramelized onions (cooled)
- **1 tsp** dried thyme or **1 tbsp** fresh

Sweet Variations

6. Cranberry & Walnut

A classic combination with just the right balance of chewy, crunchy, and tart.

- **½ cup** dried cranberries
- **½ cup** roughly chopped walnuts

7. Cinnamon Raisin

Slightly sweet and perfect for breakfast—delicious with cream cheese.

- **½ cup** raisins
- **1 ½ tsp** ground cinnamon
- Optional: **2 tbsp** brown sugar

8. Fig & Fennel

Unexpected but delicious—pairs well with sharp cheese.

- **½ cup** chopped dried figs
- **½ tsp** crushed fennel seeds

9. Apple & Toasted Pecan

Like a cozy fall loaf—try it with a smear of butter and honey.

- **½ cup** peeled, finely diced apple
- **½ cup** toasted chopped pecans
- Optional: **1 tsp** cinnamon

10. Chocolate Chunk & Sea Salt

For the chocolate lover who still wants a crusty loaf. Slightly sweet, totally indulgent.

- **½ cup** chopped dark chocolate or chocolate chips
- Light sprinkle of flaky sea salt on top before baking



Tips for Success

- Keep total mix-ins to about **1 to 1 ¼ cups max** per loaf to avoid overloading the dough.
- Make sure any add-ins like garlic, onions, or sun-dried tomatoes are **cooled and well-drained**.
- If the dough gets too sticky while adding mix-ins, dust your hands lightly with flour or use a bench scraper.