

No-Knead Harvest Bread

The satisfying flavor of crackly-custed artisan bread is made even better when it contains our custom blend of jewel-like dried fruits. This loaf is an ideal partner for your next cheese board.

3 ¼ cups (390g) King Arthur Unbleached Bread Flour
1 cup (113g) King Arthur 100% Whole Wheat Flour
2 teaspoons (12g) salt
½ teaspoon SAF Instant Yeast
1 ¾ cups (397g) water, cool
1 ¼ cups (160g) Baker's Fruit Blend
1 cup (113g) coarsely chopped pecans or walnuts

Mix the flours, salt, yeast, and water in a large bowl. Stir, then use your hands to bring the sticky dough together, making sure to incorporate all of the flour.

Work in the fruits and nuts.

Cover the bowl and let the dough rest at room temperature overnight, or for at least 8 hours; it'll become bubbly and rise quite a bit, so use a large bowl.

Turn the dough out onto a lightly floured surface and form it into a round loaf to fit your bread bowl.

Place the dough in the lightly greased bowl, smooth side up.

Cover and let rise at room temperature for about 2 hours, until puffy. It should rise noticeably but won't quite double in size. Toward the end of the rising time, preheat the oven to 425°F.

When you're ready to bake, put a pan with ½" of hot water on the bottom or lowest rack of the oven and close the door. Using a sharp knife or lame, slash the bread in a crosshatch pattern. Put the bread in the oven and set a timer for 15 minutes.

After 15 minutes reduce the oven's temperature to 375°F and bake for another 35 to 40 minutes, until the bread is deep brown in color and a digital thermometer inserted into the center registers about 205°F.

Remove the bread from the oven, turn it out onto a rack, and cool completely before slicing.

Yield: 1 large loaf.



