

## Six-Grain Bread

*Our custom blend of barley, oats, rye, malted wheat flakes gives this bread a hearty taste and satisfying chew; it's excellent for smearing with good butter or your favorite sandwich.*

2 cups (241g) King Arthur Unbleached All-Purpose Flour  
1 cup (113g) King Arthur 100% White Whole Wheat Flour  
1 tablespoon Vital Wheat Gluten  
1 cup (128g) Six-Grain Blend  
1½ teaspoons (9g) salt  
2 tablespoons (25g) sugar  
2 teaspoons SAF Instant Yeast  
¼ cup (28g) Baker's Special Dry Milk  
1¼ cups (283g) water, at room temperature  
3 tablespoons (43g) butter or 3 tablespoons (35g) vegetable oil

Combine the ingredients in a large bowl. Mix and knead by hand, stand mixer or bread machine until the dough is smooth and supple, adding additional liquid or all-purpose flour as needed.

Place the dough in a lightly greased bowl, cover, and let it rise for about 1 hour. (In a bread machine, allow the machine to complete its dough cycle.)

Turn the dough onto a lightly oiled work surface and shape it into boule.

Place the loaf in a lightly greased Bread Bowl, cover and let rise about 40 to 60 minutes. Toward the end of the rising time, preheat the oven to 350°F.

Uncover and slash the top and bake the bread for 30 to 40 minutes, or until it's golden brown and the center registers 190°F on digital thermometer. Remove the bread from the oven, tilt it out of the bowl, and cool on a rack before slicing.

Yield: 1 large loaf



