

Apple Cider Oatmeal Bread

Sweet-tart boiled cider, hearty oats, and crunchy walnuts come together to make a loaf that's a dream come true for toast and grilled cheese sandwiches.

DOUGH

2¼ teaspoons SAF Instant Yeast
¼ cup (57g) water
2 tablespoons (43g) Boiled Cider
1½ cups (340g) lukewarm milk
1 tablespoon vegetable oil
⅓ cup (64g) brown sugar, packed
1½ cups (134g) old-fashioned rolled oats
4 to 4½ cups (480g to 540g) King Arthur High-Gluten Flour, divided
1½ teaspoons salt
½ teaspoon Vietnamese Cinnamon
1½ cups (170g) coarsely chopped tart apples
¾ cup (85g) coarsely chopped walnuts

TOPPING

additional rolled oats
1 large egg beaten with 1 tablespoon water (egg wash)

In a large mixing bowl, combine the yeast, water, boiled cider, milk, oil, sugar, oats, and 2 cups (240g) of the flour. Mix until combined, then cover and let sit for 10 minutes.

Add the salt, cinnamon, and 2 more cups (240g) of the flour. Mix and knead for 5 minutes until a smooth, bouncy dough forms. Add the apples and walnuts; knead for 3 more minutes. The apples will add some moisture to the dough; it will be stiff at first but become softer as you knead.

Cover the dough and let it rest for 30 minutes. Then fold the dough by grabbing one side of it, stretching it upwards, and pressing it back into the center. Turn the bowl slightly and repeat this motion 8 to 10 times, until you've gone all the way around the bowl. Cover and let rest for 45 minutes. Repeat the same folding process twice more at 45-minute intervals.

Turn the dough out onto a lightly floured surface and form it into a ball. Place in a greased 4-quart Dutch oven, seam-side down. Brush the top of the dough with the egg wash and sprinkle with the oats. Cover with the lid and let the dough rise for 1 hour, until it looks puffy. Toward the end of the rise time, preheat the oven to 425°F.

Place the covered crock in the oven and bake for 35 to 40 minutes. Reduce the oven temperature to 400°F, remove the lid, and bake for 15 minutes more, until the center reads 190°F when measured with a digital thermometer. Remove from the oven, turn out of the crock onto a rack, and cool before slicing.

Yield: one large loaf



