

Fruit and Grain Toasting Bread

YIELD: 1 LOAF

This rustic-style sourdough loaf balances the tanginess of sourdough with the sweetness of dried fruit.

INGREDIENTS

½ cup (113g) ripe (fed) sourdough starter
1½ cups (340g) water, lukewarm
2 tablespoons (42g) honey
2 tablespoons (28g) unsalted butter, softened
1¼ cups (186g) King Arthur Super 10 Blend
3 cups (360g) King Arthur Unbleached Bread Flour
2 teaspoons (12g) table salt
2 teaspoons SAF Instant Yeast
1½ cups (180g) King Arthur Fruitcake Fruit Blend

INSTRUCTIONS

1. Mix and knead together all the ingredients except the fruit blend — by hand, mixer, or bread machine — to make a smooth dough. Add the fruit blend and knead until evenly incorporated.

2. Cover the dough and allow it to rise until it's doubled in size, about 1½ hours.
3. Transfer the dough to a lightly greased surface, gently deflate it, and form it into a smooth 13" log.
4. Place the loaf into the bottom of a lightly greased Long Covered Baker, cover with the lid, and let the dough rise for 45-60 minutes, until puffy but not quite doubled in size.
5. Just before putting the loaf into the oven, slash the top several times.
6. Place the covered baker into a cold oven and set the oven temperature to 425°F. Bake the bread for 40 minutes, starting the timer when the bread goes into the oven.
7. Remove the cover and bake for about 5 minutes longer, until the bread is golden brown and its internal temperature measures 190°F on a digital thermometer.
8. Remove the bread from the pan and allow it to cool on a rack before slicing.



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NEW FRUIT AND GRAIN TOASTING BREAD BUNDLE

Our bundle equips you with the essentials to bake this artisanal loaf at home, including our Long Covered Baker for a crackly crust and a moist, chewy interior, Fruitcake Fruit Blend (32 oz.), Super 10 Blend (2 lb.), SAF Red Instant Yeast (1 lb.), Sourdough Starter (1 oz.), and our Sourdough Tips and Recipes Guide.

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