

# Baker's Grain Sourdough Bread

YIELD: 1 LOAF

*Our Harvest Grains Blend adds welcome chewiness to this soft and fluffy bread.*

## INGREDIENTS

### DOUGH

1 ½ cups (180g) King Arthur High-Gluten Flour  
½ cup (151g) sourdough starter, ripe or discard  
½ cup (151g) water, lukewarm  
½ cup (49g) King Arthur Harvest Grains Blend  
½ cup (38g) King Arthur Whole Wheat Flour  
¼ cup (46g) Potato Flour  
2 tablespoons (25g) vegetable oil  
1 tablespoon (21g) honey  
1 ½ teaspoons SAF Red Instant Yeast  
1 ¼ teaspoons (7g) table salt

### SEED CRUST

½ cup (49g) King Arthur Harvest Grains Blend

## INSTRUCTIONS

1. Weigh your flours; or measure them by gently spooning into a cup, then sweeping off any excess.
2. **For dough:** Mix and knead all dough ingredients — by hand, mixer, or bread machine — to form a smooth, elastic dough that clears the sides of bowl, 7-10 minutes with mixer. If dough does not come together after a few minutes, add more water, 1 tablespoon at a time.
3. Transfer dough to lightly greased container, cover, and let rise for 1½-2 hours, until noticeably puffy and nearly doubled in bulk.
4. Lightly grease a Bread Baking Bowl.
5. **For seed crust:** On lightly floured surface, shape dough into round. Spread Harvest Grains Blend on a rimmed baking sheet or piece of parchment. Wet a clean kitchen towel, then wring it out; it should still be pretty damp. Roll top and sides of shaped round over towel to moisten, then roll it through grain blend to coat.
6. Place loaf in baking bowl seam-side down, cover, and let rise until it fills the bowl, 1½-2 hours. Toward end of rising time, preheat oven to 400°F with rack in lower third.
7. Bake for 30-35 minutes, tenting with foil if needed to prevent overbrowning; interior should register 190°F on digital thermometer. Remove bread from oven and promptly turn out onto a rack to cool completely before slicing.

NEW CROCK  
SPECIALLY  
DESIGNED

