

Clay's Multigrain Sourdough Sandwich Bread

YIELD: 1 LOAF

This tangy, chewy bread is easy to slice and sturdy enough to make sandwiches with hearty fillings. Thanks to Clay Blackwell of Lynchburg, Virginia, for sharing this recipe with us.

INGREDIENTS

1⅓ to 1½ cups (160g to 180g) King Arthur Unbleached All-Purpose Flour
½ cup (57g) King Arthur Whole Wheat Flour
¼ cup (46g) Potato Flour
⅓ cup (152g to 161g) sourdough starter, ripe (fed) or discard
⅔ cup (152g) water, lukewarm
½ cup (49g) King Arthur Harvest Grains Blend
1 tablespoon (13g) olive oil
1 tablespoon (12g) granulated sugar
2 teaspoons SAF Instant Yeast
1¼ teaspoons (8g) table salt

INSTRUCTIONS

1. Weigh your flours; or measure them by gently spooning into a cup, then sweeping off any excess.
2. In bowl of stand mixer fitted with dough hook, combine ingredients and mix and knead, 6-8 minutes. Dough will stick to sides of bowl but should not stick to floured or oiled hands.
3. Cover and let rise for 1½-2 hours, until puffy but not necessarily doubled in bulk.
4. Lightly grease a Stoneware Loaf Pan. Gently deflate risen dough and shape into log. Transfer to pan, cover lightly, and let rise until dough crests at least 1" over rim, 1½-2 hours. Toward end of rise, preheat oven to 350°F.
5. Bake for 30-35 minutes, tenting with foil after 20 minutes if needed, until bread is golden brown with an internal temperature of 190°F.
6. Remove bread from oven and turn out onto a wire rack to cool completely before slicing.

STONEWARE LOAF PAN

Breads bake evenly in this unglazed stoneware pan, designed with easy-to-grab handles and a charming leaf motif. Made in the USA.
#213696 **\$44.95**





BUY
THE
BUNDLE



NEW CLAY'S MULTIGRAIN SOURDOUGH SANDWICH BREAD BUNDLE

The essentials for baking a hearty, flavorful loaf: Classic Fresh Sourdough Starter, Harvest Grains Blend, Potato Flour, an un glazed Stoneware Loaf Pan, SAF Red Instant Yeast, and our Sourdough Tips and Recipes Guide.

#400236 ~~\$98.75~~ **\$93.81** 5% SAVINGS