

# 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

1½ to 1¾ 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  
⅓ cup (152g) water, lukewarm  
⅓ 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 glazed stoneware pan, designed with easy-to-grab handles and a charming leaf motif. Made in the USA.  
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