

Dan' Simple Country Bread with Options

Links at end for useful items.

560g Bread flour (*normal is ok but the more protein the better*)

190g whole wheat flour (*give it the artesian flavor, if you want pepperidge farm go to store*)

600g water 100 – 110 degrees (*warm to touch*)

Mix together – will be very sticky (*I use a spatula at this time only*)

Hand (or spatula) mix till no dry flour

Let sit 10 mins (*It will get less sticky as it forms a dough*)

Add 17g kosher salt

Add 3g yeast

Note: Put yeast and salt on either side of the dough as the salt will kill the yeast if on top of it

** Option time

If you are adding an option now is the time to do it

Hand mix 4 -5 mins Just using damp hands mix it all together (squeeze it and just work it all together, I tend to use the fold over trick when I mix. Stretch it out and fold it in half the rotate 90 degrees and do again a few times will make it strong)

Dough needs to grow and it should be kept in a warm place, stone counters tend to draw heat away so if you must sit on counter put a towel under it.

1st wait - Cover and Let sit for 15-20 mins

Then fold and stretch over by hand around 2 min (grasp a section and pull then fold over, rotate the section and do again 3 or four times)

2nd Wait - Cover and let sit for 45-60 mins

Then fold and stretch over by hand around 2 min (as before)

3rd- Wait - Sit for 2 hours till tripled (more if it has not grown)

Spread on to floured counter and gently fold, tuck it in and then form a round

4th - Wait - Proof in covered Banneton for 60 mins (we want it to rise)

(if no Banneton use a lightly floured bowl)

5th- Wait - Mid way through 4th wait heat a empty Dutch oven in 475 - 500-degree oven (if your oven maxes out at 450 just get it as hot as you can)

After the hour in the Banneton has passed. Plop the round in 4 qt Dutch oven covered (do a quick short cut in top to let steam out, I do a big X) and bake for 35 mins @ 475 (should be brown, bake more if needed) even more if your oven is not up to temp).

After the 35 min bake remove Dutch oven top and Bake another 10 mins for a heavier crust

Remove from pot and let cool for 30 mins or more so it will dry out.

This makes almost a 2 lb. round, so after cooled I cut in quarters and freeze 3 of them in plastic bags. They freeze well and will thaw quickly.

Options:

Cinnamon Raisin bread

Add:

3 teaspoons Cinnamon mixed with 40g light Brown/ or raw sugar

$\frac{3}{4}$ + cup Raisins lightly chopped (I tend to add more than $\frac{3}{4}$ as I like more)

1 cup nuts (pecan or walnut) I like to do a very light roast of nuts just to get the oil in them coming out and the warm nuts will help the rise

Olive

2 cups mixed olives sliced rough

Rosemary Garlic

1 gm Rosemary Fresh (about 1/8 cup)

1/8 chopped garlic

Good to have:

[Cambro RFS6PP190 6 Qt Round Container With RFSC6PP190 Translucent Lid](#)

[9 Inch Proofing Basket, WERTIOO Bread Proofing Basket + Bread Lame + Dough Scraper+ Linen Liner Cloth for Professional & Home Bakers](#)