



Recipes by Peter

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NO KNEAD CRANBERRY WALNUT BREAD!

Equipment Needed:

A bowl. Some simple kitchen utensils. A Dutch Oven. A regular oven. Oven Mitts.

Ingredients:

12 OZ Tap Water
½ TSP of Yeast (Bread machine yeast or package yeast)
1 ½ TSP of Salt (I use Sea Salt)
1 TBS of Honey
3 Cups + 2 TBS Bread Flour
¾ Cup of Dried Cranberries
¾ Cup of Chopped Walnuts

Preparing the Dough

Pour the 12 OZ water into the bowl.
Sprinkle ½ TSP yeast into the bowl on top of the water.
Sprinkle 1 ½ TSP of Salt into the bowl.
Put 1 TBS of honey into the bowl.
Mix all ingredients with a whisk.

Put the 3 Cups plus 2 TBS of bread flour into the bowl. Be sure to scoop and then level off the measuring cup and the TBS measuring spoon.

Using the stick end of a spatula stir the flour into the water mixture to hydrate the flour.

Once you have the flour starting to hydrate so that the dough forms a shaggy ball add the dried cranberries and walnuts to the dough. Mix well.

Cover the bowl plastic wrap and let the bread proof for 12-18 hours. I usually make the bread dough before bed and it's ready to go the next morning.

Place the Dutch Oven into the regular oven and set the baking temperature to 475 degrees. Turn on the oven.

Let the Dutch Oven and regular oven heat up to 475 for 30-45 minutes.

Take a piece of parchment paper and place it on the counter. Sprinkle flour all over the parchment paper. Take the dough out of the bowl onto the floured parchment paper. The dough will be very sticky. Sprinkle a little flour on the dough and onto your hands.

Do NOT punch the dough down as you might with other doughs. Fold the dough over itself 4 times grabbing one side and then folding it onto the top of the dough. Make a tight ball with the dough (see video.)

Wash your hands and wash the bowl you were just using for the dough. Dry the bowl.

Now using the parchment paper move the dough into the bowl you were using to mix the dough. Cover the dough with plastic wrap and a kitchen towel and let the dough rise for an additional 30 minutes. The bowl will help the dough keep its round shape.

Once the Dutch Oven has reached 475 degrees in the oven take it out and then place the dough into the Dutch Oven using the parchment paper as a sling. Cut an X into the dough so that steam can escape.

Move the Dutch Oven to the regular oven using the middle rack.

Close the oven door and let the dough/bread bake at 475 for 30 minutes (covered.)

After 30 minutes of baking take the Dutch Oven out of the oven, remove the lid of the Dutch Oven and place the oven back into the oven for 10 additional minutes.

Once this last ten minutes has passed you can remove the Dutch Oven from the oven.

You can remove the bread from the Dutch Oven and let the bread completely cool.

Once the bread has completely cooled you can slice the bread and serve.

If you are putting the bread in the freezer you can slice the bread and then pit the bread in the freezer, wrapping the bread with foil and then the Ziplock freezer bag,