



Recipes by Peter

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## **NO KNEAD CRANBERRY WALNUT BREAD WITH ORANGE!**

### **Equipment Needed:**

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

### **Ingredients:**

14 OZ Tap Water  
1 ½ Teaspoons of Yeast (Bread machine yeast or rapid rise yeast) \*\*  
1 ½ Teaspoons of Salt (I use Sea Salt)  
1 Zest of One Medium Orange  
1-2 TBS of Honey  
½ Teaspoon of Vanilla  
½ Teaspoon of Cinnamon  
2 Tablespoons of Melted Butter  
3 ½ Cups of Bread Flour  
½ Cup of Chopped Walnuts  
½ Cup of Dried Cranberries

### **Preparing the Dough**

Pour the 14 OZ water into the bowl.

Sprinkle 1 ½ Teaspoons of yeast into the bowl on top of the water. With 1 ½ teaspoons of yeast the dough will need to rise 1 ½ hours.

Sprinkle 1 ½ Teaspoons of Salt into the bowl.

Put 1-2 Tablespoons of honey into the bowl. This doesn't have to be exact as the honey is a flavoring agent. 1-2 Tablespoons is fine. With more honey you will have more honey taste in the bread.

Mix in the vanilla and cinnamon

Mix all ingredients well with a whisk.

Put the 3 1/2 Cups of bread flour into the bowl. Be sure to scoop and then level off the measuring cup.

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, add the walnuts and the cranberries. Continue to mix the dough until the dough forms a shaggy ball.

Using the spatula, reach under the dough to bring the dough on top of itself and press down. Do this four times as you turn the bowl. This helps to mix the dough a bit better.

Cover the bowl with plastic wrap and let the bread proof for 1 ½ - 2 hours on the counter.

Once the first proofing is completed use the stick end of the spatula and degas the dough. Put the stick end of the spatula in the dough and mix the dough a bit in the motion a stand mixer would make.

Place a sheet of parchment paper onto the table and sprinkle with flour. Pour the risen dough onto the parchment paper. It will be very sticky. Sprinkle more flour onto the dough. Pull the sides of the dough towards each other and then flip the dough over and form a ball with the dough.

Clean the mixing bowl and then place the dough on the parchment paper back into the bowl, cover the dough and let it go through its second rise – 30-45 minutes.

### **Turn on the Oven**

While the dough is going through its second proofing place the Dutch Oven into the regular oven and set the baking temperature to 450 degrees. Turn on the oven.

Let the Dutch Oven and regular oven heat up to 450 for 30-60 minutes.

### **Baking Time**

Once the Dutch Oven or Oblong Baker has reached 450 degrees in the regular oven take it out and then place the dough into the vessel using the parchment paper as a sling. Cut an X into the round dough so that steam can escape, or make a slice into the center of the oblong dough so the steam can get out.

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

Close the oven door and let the dough/bread bake at 450 for 30 minutes (covered.)

After 30 minutes of baking take the Dutch Oven/Oblong Baker out of the oven, remove the lid and place the oven back into the regular oven for 10-20 additional minutes, depending upon how dark you want your bread to be. Darker bread means a crispier crust.

Once this last 10-20 minutes have passed you can remove the vessel from the oven.

You can remove the bread from the vessel and let the bread completely cool – 2-3 hours.

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, wrapping the bread with foil and then place the wrapped bread into a Ziplock freezer bag.

You can then take out the slices that you need and let the bread come up to room temperature or toast the bread to your liking. Have any questions? Email me at [peter@cookingwithpeterok@gmail.com](mailto:peter@cookingwithpeterok@gmail.com)