THE J.M. SMUCKER Co

Cranberry Walnut Boule made with Organic Flour

Makes 1 large or 2 small loaves

Prep Time	Cook Time	Serves	Difficulty
30 mins	35 mins	N/A	N/A

Ingredients

- **Starter:**
- 1 cup (250 mL) water, room temperature
- 1/2 tsp (2 mL) active dry yeast
- 1/2 tsp (2 mL) sugar
- 1 cup (250 mL) **Robin Hood®** Organic All Purpose Flour

  Robin Hood® Organic All Purpose Flour (Unbleached)

- 1/2 cup (125 mL) organic mixed grains (cracked wheat, cracked rye, cracked millet, cracked flax or any combination)
- **Dough:**
- 1/4 cup (50 mL) honey
- 1 cup (250 mL) warm water
- 1 tsp (5 mL) active dry yeast
- 2 tsp (10 mL) salt
- 2-2 1/2 cups (500-625 mL) **Robin Hood®** Organic All Purpose Flour
- 1 cup (250 mL) **Robin Hood®** Whole Wheat All Purpose Flour

  Robin Hood® Whole Wheat All Purpose Flour

- 1/2 cup (125 mL) toasted walnuts, chopped
- 1/2 cup (125 mL) dried cranberries

Directions

Step 2:

Combine all ingredients in large bowl of electric mixer. Cover with plastic wrap and let sit at room temperature 10-12 hours.

Step 4:

Combine honey and warm water. Sprinkle in yeast and stir to dissolve. Let stand 10 minutes or until frothy. Add yeast mixture to all of starter in bowl, along with all purpose flour. Mix until a sticky batter forms. Add enough whole wheat flour until dough forms a ball. Remove to a floured surface and knead until smooth, elastic, and no longer sticky. Place in greased bowl, cover with plastic wrap and tea towel and let rise 1 hour or until doubled. Punch down dough and knead in walnuts and cranberries. Shape into 1 large loaf or 2 smaller ones. Place on parchment paper lined baking sheet, slash tops of loaf with sharp knife, cover with tea towel and let rise until puffy and almost doubled, 45 minutes.

Step 5:

Preheat oven to 450°F (230°C). When oven is heated, spray sides of oven with water to create steam. Place risen bread into hot oven and bake for 10 minutes, spraying loaf and oven sides with water periodically (this will give a chewy crust). Reduce temperature to 400°F (205°C) and continue baking 20 -25 minutes or until bread reaches an internal temperature of 190°F (85°C). Cool on wire rack.

Images

