

OceanView

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Cranberry Pecan Yeast Bread

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“January is a great month for baking bread at home. This is a “no knead” recipe best baked in a bread croak or covered clay baker. A Dutch oven pot is a good substitute. Enjoy!”
– Chef Jean



Ingredients:

Yield: 1 loaf

- 3 1/4 cups **unbleached bread flour**
- 1 cup **wheat flour**
- 2 teaspoons **table salt**
- 1/2 teaspoon **instant yeast**
- 1 3/4 cups **water**, cool
- 1 1/4 cups **dried cranberries**
- 1 cup coarsely chopped **pecans**
- 2 tablespoons **heavy cream**
- 1 tablespoon **tarragon**, fresh, chopped

Instructions:

*For the best crust, bake in a **ceramic bread crock or a covered clay baker**.

1. Measure the **flours** by gently spooning into a cup measure, then sweep off any excess. Mix the **flours** with **salt, yeast, and water** in a large bowl. Stir, then use your hands to bring the sticky dough together, making sure to incorporate all of the flour.
2. Work in the **cranberries and nuts**.
3. Cover the bowl with plastic wrap and let the dough rest at room temperature overnight, or for at least 8 hours; it'll become bubbly and rise quite a bit.
4. Turn the **dough** out onto a lightly floured surface and form it into a round loaf to fit a **9" x 12" oval deep casserole dish with cover**.
5. Place the **dough** in the lightly greased pan, smooth side up.
6. Cover and let rise at room temperature for about **2 hours** until it becomes puffy. It should rise noticeably, but it's not a real high riser.
7. Using a sharp knife, slash the **bread** in a crosshatch pattern. Place the lid on the pan and put the bread in the cold oven. Set the oven temperature to **450°F**.
8. Bake the bread for **45 to 50 minutes**. Remove the lid and continue to bake for another **5 to 15 minutes**, until it's deep brown in color, and a digital thermometer inserted into the center registers about 205°F.
9. Remove the **bread** from the oven, turn it out onto a rack, and cool completely before slicing.
10. Wrap the bread well, and store at room temperature for several days; freeze for longer storage.