



By Hand, With Heart ...

traditional hand-knit designs with a modern twist!

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Quick, No-Knead Yeast Bread ... with a POP of Protein!

(a variation on Jeff Hertzberg's Simple Crusty Bread -

https://wednesdaychef.typepad.com/the_wednesday_chef/2007/11/jeff-hertzbergs.html)



This bread is super, super easy and just about fool-proof (unless you forget to put it in a GREASED pan with or without cornmeal sprinkled in the bottom)! I didn't make the full original recipe so the one below is what I did so you can get the beautiful loaves ... with a great crumb and taste ... that I did.

INGREDIENTS:

- 1 tbs active-dry yeast at room temp (I buy a big jar and keep in fridge)
- 1 scant tbs kosher salt (I'm hyper sensitive to things tasting too salty, I would probably do slightly less next time)
- 4-1/3 c all purpose flour
- 1-1/3 c almond flour (this is the POP of protein, delivering 32g of protein in a batch)

DIRECTIONS:

- In a large bowl, dissolve yeast in 2 cups of lukewarm water for about 5 minutes. Add flour, salt and almond flour, mixing until there are no dry patches. Dough will be LOOSE. Cover loosely with plastic wrap and let rise at room temp for 2-5 hours.
- Bake or refrigerate, using within 2 weeks.

TO BAKE:

- Set oven to 475; put broiler pan in lowest rack and fill with boiling water while oven heats up
- Sprinkle flour on dough and cut off grapefruit size chunk, rolling into a tight ball and placing in GREASED, cornmeal-sprinkled round pan. Do the same to the rest of the dough, placing in a greased/sprinkled loaf pan.
- Let rest for 40 minutes. Dust loaves with flour, slash tops. Place in hot oven, and bake 30 minutes. Cool completely!
- When cool serve with fresh butter ... or toast ... or use for sandwiches ... or whatever! AMAZING!