



French Country Bread

Jacob · 28/09/2024



Prep Time

1 day 1 hr 45 mins

Difficult

Medium

Servings

1 day 2 hrs 55 mins

Description

A simple Europeanstyle country bread Just enough whole wheat to give it some flavor but not so much that its heavy I use an overnight starter to give it extra flavor

Ingredients

- - ½ teaspoon active dry yeast - 1 cup warm water - 1 ½ cups bread flour - 2 teaspoons active dry yeast - 2 cups warm water - 1 cup whole wheat flour - 4 ½ cups bread flour
- divided - 2 teaspoons salt

Instructions

1. The night before
2. prepare starter: Dissolve 1/2 teaspoon active dry yeast in 1 cup warm water in a medium-sized non-metal mixing bowl. Add 1 1/2 cups bread flour and mix well. Cover and let sit overnight at room temperature. The next day: Dissolve 2 teaspoons active dry yeast in 2 cups warm water in a large bowl. Add starter mixture
3. whole wheat flour
4. 3 cups bread flour
5. and salt; stir until well combined. Add remaining bread flour
6. 1/2 cup at a time
7. mixing well after each addition. When dough has pulled together
8. turn it onto a lightly floured surface and knead until smooth and elastic
9. about 8 minutes. Lightly oil a large bowl
10. place dough in the bowl
11. and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume
12. about 1 hour. Preheat the oven to 425 degrees F (220 degrees C). Grease two 9x5-inch loaf pans. Deflate dough and turn it onto a lightly floured surface. Divide dough into 2 equal pieces and form into loaves. Place loaves into the prepared pans. Cover loaves with a damp cloth and let rise until doubled in volume
13. about 45 minutes. Bake in the preheated oven until top is golden brown and bottom of loaf sounds hollow when tapped
14. about 30 minutes.