



No-Knead Harvest Bread

Plan ahead for this easy bread — an overnight or all-day rise gives it terrific flavor. Packed with whole grains, dried fruit, and nuts, King Arthur Unbleached Bread Flour guarantees this loaf will rise nicely and offer satisfying chew. For the best crust, bake in a ceramic bread crock or a covered clay baker.



PREP	BAKE	TOTAL	YIELD
15 mins	50 mins to 1 hr	11 hrs 10 mins	1 loaf

Ingredients

3 1/4 cups (390g) King Arthur Unbleached Bread Flour
 1 cup (113g) King Arthur Whole Wheat Flour
 2 teaspoons (12g) salt
 1/2 teaspoon instant yeast
 1 3/4 cups (397g) cool water
 3/4 cup (85g) dried cranberries
 1/2 cup (85g) golden raisins
 1 cup (113g) coarsely chopped pecans or walnuts

Instructions

- 1 Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. Mix the flours, 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 fruits 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, so use a large bowl.
- 4 Turn the dough out onto a lightly floured surface, and form it into a log or round loaf to fit your 14" to 15" long lidded stoneware baker; 9" x 12" oval deep casserole dish with cover; or 9" to 10" round lidded baking crock.
- 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's become puffy. It should rise noticeably, but it's not a real high-riser.
- 7 Using a sharp knife or lame, 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, and put the bread into the oven.
- 8 Bake the bread for 45 to 50 minutes (start the timer when you place the bread into the cold oven). 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 Store the bread, well wrapped, at room temperature for several days; freeze for longer storage.

Tips from our Bakers



Walnuts sometimes give this bread a faint purple tinge. If this bothers you, use pecans instead.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253