



## No-Knead Breads: Cran-Walnut & Raisin-Fennel

Martha's Baking Kits



5h



2 Servings

Baking like a pro doesn't have to be difficult, especially when you're doing it with Martha! This baking kit is the key to making two loaves, one cranberry-walnut and one raisin-fennel, that will turn your kitchen into the best bakery in town! Feel free to make either loaf first—just follow the separate instructions for each loaf in step 1, then follow steps 2–6 for both loaves.



## What we send

- 8 (5 oz) all-purpose flour <sup>1</sup>
- 2 (¼ oz) instant yeast
- 2 (1 oz) dried cranberries
- 2 (1 oz) walnuts <sup>15</sup>
- 2 (¼ oz) fennel seeds
- 2 (¼ oz) toasted sesame seeds <sup>11</sup>
- 3 (1 oz) golden raisins <sup>17</sup>

## What you need

- kosher salt
- all-purpose flour <sup>1</sup>

## Tools

- small skillet
- large Dutch oven or ovenproof pot (5+ quarts)
- parchment paper

## Allergens

Wheat (1), Sesame (11), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 200kcal, Fat 2g, Carbs 40g, Protein 6g



### 1. Mix dry ingredients

For each loaf: In a large bowl, stir together **half the flour (20 ounces), 1¼ teaspoons yeast**, and **4½ teaspoons salt**.

For cranberry-walnut: Coarsely chop **walnuts**; toast in a dry skillet. Stir into flour mixture along with **cranberries**.

For raisin-fennel: Toast **fennel** in a dry skillet until aromatic. Stir into flour mixture along with **sesame** and **raisins**.



### 4. Shape dough

Generously **flour** a clean work surface. Use fingertips or a bench scraper to turn **dough** out onto floured surface. Shape into a ball by pulling edges toward the middle. Flip dough, seam-side down, onto an unfloured section of work surface. Using palms of your hands, gently tuck dough underneath itself until the surface is smooth and taut.



### 2. Mix dough

Add **1¾ cups + 2 tablespoons water** into **flour mixture**; stir with a wooden spoon until no dry flour remains and a sticky, shaggy **dough** has formed. Cover and let rest for 30 minutes.



### 5. Second proof

Generously dust a clean kitchen towel on one side with **flour**. Line a medium bowl with towel, floured-side up. Add **dough**, seam-side down. Cover and let dough rise until it roughly doubles in volume and does not readily spring back when poked with a finger, 1½-2 hours. 30 minutes before baking, preheat oven to 500°F with a large Dutch oven or ovenproof pot on a rack in the center.



### 3. Fold & proof dough

Using a wet hand, fold **dough** over itself by lifting and folding an edge toward the middle. Rotate bowl 45 degrees and fold dough again; repeat rotating and folding motion 4 more times. Cover bowl and rest for 30 minutes. Repeat entire rotating and folding process once more.

Cover bowl with plastic wrap; refrigerate at least 12 hours or up to 3 days.



### 6. Bake & serve

Turn **dough** out onto a sheet of parchment paper; remove towel. Using parchment as a sling, lower dough and parchment into preheated pot. Cover with a lid or foil; bake on center oven rack, 20 minutes. Remove lid; lower oven to 450°F and bake until well browned, 15-25 minutes more. Let **loaf** cool completely before slicing and serving. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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