



No-Knead Breads: Rustic Loaf & Seeded Loaf

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 rustic and one seeded, that will turn your kitchen into the best bakery in town! Follow steps 1-5 to make the rustic loaf, then repeat the instructions to make the seeded loaf, using the adjustments detailed in step 6.

What we send

- 8 (5 oz) all-purpose flour ¹
- 2 (¼ oz) instant yeast
- 1 oz pumpkin seeds
- 1 oz sunflower seeds
- 2 (¼ oz) fennel seeds
- 4 (¼ oz) caraway seeds
- 8 (¼ oz) pkts toasted sesame seeds ¹¹

What you need

- 4½ tsp kosher salt per loaf
- all-purpose flour for dusting ¹

Tools

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

Allergens

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

Nutrition per serving

Calories 190kcal, Fat 3g, Carbs 36g, Protein 6g



1. Mix dough

In a large bowl, stir together **half of the flour**, **1 ¼ teaspoons yeast**, and **4½ teaspoons salt**.

Add **1¾ cups water** to **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.

See step 6 for seeded loaf variation.



2. First proof & chill

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.



3. 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 work surface. Using palms of your hands, gently tuck dough underneath itself until the surface is smooth and taut.



4. 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.



5. 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!



6. Seeded loaf instructions

For step 1, stir **pumpkin seeds**, **sunflower seeds**, and **half each of the fennel, caraway, and sesame seeds** into **flour mixture**. Stir in **1¾ cups + 2 tablespoons water**. In a small bowl, stir together remaining seeds; set aside for step 5. In step 5, after flipping **dough** onto parchment, brush surface with **water** and sprinkle with **remaining seeds**. Continue recipe as instructed.

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

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**