

GRANARY BREAD



Preparation : 15 min - **Resting :** 1 hr 30 min - **Cooking :** 20 min - **Equipment :** -

Ingredients : 1 loaf

- 250 g granary bread or malt flour - 250 g white bread flour - 10 g salt - 10 g caster sugar - 1 sachet easy blend yeast (7g) - 300 ml water - 4 tbsp mixed seeds - egg yolk, beaten

1. Put all of the ingredients (except seeds and egg yolk) into the metal bowl. Start the BREAD/BRIOCHE programme. If the ingredients are not well combined, restart the programme by pressing Auto .

2. Place the dough in a lightly oiled bowl to rest; cover with a clean damp cloth or oiled clingfilm. When the dough has roughly doubled in size (about 45 minutes), turn it out onto a floured work surface and add half of the seeds. Lightly knead* the dough to ensure the seeds are evenly distributed. Do not overwork the dough or it will become heavy.

3. Lightly oil a loaf pan or baking tray. Shape* the dough into a loaf and place in the loaf pan or on the baking tray. Lightly brush the top of the loaf with beaten egg and scatter with the remaining seeds. Set aside in a warm place until the dough has doubled in size (about 45 minutes).

4. Preheat the oven to 250 °C (240 °C fan, gas mark 9). Put the loaf into the hot oven and immediately lower the temperature to 220 °C (210 °C fan, gas mark 6). Bake for about 20 minutes or until the top is golden brown and the bottom sounds hollow when tapped. Remove from the oven and set aside on a rack to cool.

