

Part 2

NOW YOU'RE BAKING

More Basic Artisan Breads

Easy Artisan Dough	36
Boule	38
Baby Baguettes	41
Naan	42
Pita Bread	43
Soft Pretzels	44
Fougasse	46
Flatbread with Caramelized Onions and Brie	49
Caprese Swirl Rolls	50
Greek-Style Pizza	52

Whole-Grain Breads

Easy Artisan Whole-Grain Dough	54
Cracked Wheat Dough	56
Daily Grind Whole Wheat Dough	57
Caraway Rye Dough	58
Oatmeal Honey Dough	59
Traditional Naan Dough	60
Provençal Socca Dough	61
Cracked Wheat Baguettes	62
Rustic French Boule	65
Amish Pinwheel Bread	66
Caraway Rye Tart with Ham and Gruyère	68
Oatmeal Honey Bread	70
Traditional Naan	71
Provençal Socca with Roasted Shallots and Garlic	72
White Whole Wheat Pizza with Grilled Vegetables	74

Seeded Breads and Filled Breads

Easy Artisan Seeded and Filled Dough	76
Sesame Semolina Boule	78
Whole Wheat Cheddar Boule	81
Rosemary Walnut Boule	82
Orchard Batard	84
Fougasse aux Grattons	87
Rosemary and Black Olive Fougasse	88
Peshawari Naan	90

Flavored Breads

Easy Artisan Flavored Dough	92
Brewhouse Dough	94
Shaker Buttermilk Dough	96
Hamburger Bun Dough	97
Squash or Pumpkin Dough	98
Sun-Dried Tomato Dough	99
Brewhouse Baguettes	100
Shaker Buttermilk Bread	103
Orange and Fennel Fougasse	104
Mini Hamburger Buns	106
Sun-Dried Tomato and Feta Flatbread	109

Slow Rise Bread	110	Festive Breads	136
Easy Artisan Slow-Rise Dough	110	Easy Artisan Sweet Dough	136
Biga	111	Swedish Tea Ring Dough	138
Slow-Rise Herbed Polenta Dough	112	Cardamom and Cinnamon-Scented Swedish	
Slow-Rise Sour Graham Dough	113	Tea Ring	139
Slow-Rise Rustic French Boule	114	Chocolate Hazelnut Swirl Loaf	140
Slow-Rise Baguettes	116	Classic Cinnamon Rolls	142
Rustic Italian Hoagie Rolls	119	Cider-Glazed Cinnamon Apple Rolls	145
Coca Mallorquina	120	Apple Custard Kuchen	146
Slow-Rise Ciabatta	122	Apricot Kolache	148
Gluten-Free Breads	124	Brioche	150
Easy Artisan Gluten-Free Dough	124	Easy Artisan Brioche Dough	150
Gluten-Free Cornmeal Pepper Dough	126	Butternut Brioche Dough	152
Gluten-Free Caraway "Rye" Dough	128	Brioche à Tête	154
Gluten-Free Bread	130	Individual Brioches	157
Gluten-Free Pizza	131	Brioche Pull-Aparts	158
Gluten-Free Sandwich Buns	132	Harvest Brioche Pull-Aparts	160
Gluten-Free Cinnamon Rolls	135	Cider-Glazed Savarin	162
		Pan Dolce	164
		Pocketbook Beignets	167



NOW YOU'RE BAKING

Once you know how to make Easy Artisan Dough, form the basic bread shapes and bake with the artisan method, it's time to add a little more to your repertoire.

True to the easy method of making artisan bread, we'll take easy artisan steps. With each master dough recipe, you'll learn a little more method, technique and science, and by the end of the book, you'll feel confident making Danish pastries, flaky croissants and homemade bagels.

In this part, we'll start by adding a few more basic bread shapes, like Baby Baguettes (page 40), a boat-shaped batard (page 52) and pizza (page 74). You'll learn how to roll out the dough, spread on a filling and roll it up to form swirled loaves and rolls. Then we'll go on to include whole grains in a variety of ways: as dry packaged flour, freshly ground flour and even cooked cereal, in breads such as Oatmeal Honey Bread (page 70). After that, it's how to incorporate a filling into the dough or coat it with seeds for even more variety, as in Peshawari Naan (page 90). Then we're on to flavoring the dough itself, with buttermilk, beer, spices, purées, herbs and more, as in Mini Hamburger Buns (page 106).

By the time we're on to slow-rise breads such as Slow-Rise Ciabatta (page 122), which require a yeast starter and an overnight rest, you'll be quite the accomplished artisan baker. You'll be ready for something sweet — maybe Classic Cinnamon Rolls (page 142), or coffee cake, or Apple Custard Kuchen (page 146) — made with a sweetened, egg-enriched dough. Not to mention all the glazes and fillings that go with these goodies. Once you've got that type of dough mastered, you'll be ready for Butternut Brioche Dough (page 152) and Cider-Glazed Savarin (page 162), the epitome of a sweetened, egg-enriched dough and the glory of French bakers.

Easy Artisan Dough

Makes enough dough for bread, rolls, pizza or flatbread to serve 12 to 16

Now let's put this dough through its paces — in more varied forms. With a bowl of this dough in your refrigerator, warm and crusty breads are about an hour away.

INGREDIENTS

- 6½ cups (1.625 L) unbleached all-purpose or bread flour
- 1½ tbsp (22 mL) instant or bread machine yeast
- 1½ tbsp (22 mL) fine table or kosher salt
- 3 cups (750 mL) lukewarm water (about 100°F/38°C)

METHOD

- 1 Spoon the flour into a measuring cup, level with a knife or your finger, then dump the flour into the mixing bowl.
- 2 Add the yeast and salt to the flour. Stir together with a wooden spoon or Danish dough whisk. Pour in the water and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.
- 3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.
- 4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 9 days before baking.

EQUIPMENT

- Instant-read thermometer
- 16-cup (4 L) mixing bowl
- Wooden spoon or Danish dough whisk

TIP

Combining 1½ cups (375 mL) hot with 1½ cups (375 mL) cold tap water will result in lukewarm water of approximately 100°F (38°C).

BAKING WITH CANADIAN BREAD FLOUR

Canadian bread flour generally has a higher protein content than U.S. bread flour. That means it absorbs more water. If using Canadian bread flour, you may need to use slightly more water to avoid a dry dough. Begin by adding an extra tablespoon or two (15 to 30 mL) of water and continue adding until a soft dough is formed.

EASY ARTISAN BREADS IN MINUTES A DAY

Day 1: Stir the dough together and let rise. Bake, or cover and chill.

Days 2–9: Remove part of the dough, form and bake.



Boule

Makes 1 large round loaf, or boule, to serve 8

Once you've made the Baby Boule in Part 1, it's easy to go a step further and make it twice as big. This time, you'll remove half the dough from the bowl and form it into a round loaf.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Easy Artisan Dough (page 36), about the size of a volleyball

Unbleached all-purpose or bread flour

$\frac{1}{2}$ cup (125 mL) cornmeal

2 cups (500 mL) hot water

EQUIPMENT

Three-sided cookie sheet, flexible cutting board or baker's peel

Broiler pan

Baking stone

METHOD

1 Place dough portion on a floured surface and dust very lightly with flour. Flour your hands. Working the dough as little as possible and adding flour as necessary, form the dough into a 12-inch (30 cm) round. Smooth the dough with your hands to form a soft, non-sticky skin. Pinch any seams together. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

2 Sprinkle the cornmeal on the cookie sheet and place the dough round on the cornmeal. Cover with a tea towel and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

4 Using a serrated knife, make three evenly spaced slashes, about $\frac{1}{2}$ inch (1 cm) deep, across the boule, exposing the moist dough under the surface.

5 Carefully pull the middle rack of the oven out several inches. Hold the cookie sheet level with the rack so that the dough round will slide onto the center of the hot stone. With a quick forward jerk of your arms, slide the dough round from the cookie sheet to the stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 27 to 30 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of the loaf registers at least 190°F (90°C). Remove the loaf to cool on a wire rack.

VARIATION

Add texture and variety to your artisan bread by using 3 cups (750 mL) whole-grain flour (white whole wheat, semolina or whole wheat) plus $3\frac{1}{2}$ cups (875 mL) unbleached all-purpose or unbleached bread flour to equal the $6\frac{1}{2}$ cups (1.625 L) in the master recipe.





Baby Baguettes

Makes 4 baby baguettes

If you can form a larger baguette, you can make smaller ones. This recipe makes four baby baguettes for individual servings. Form the baguettes and let the dough rest while you prepare dinner, then pop the baguettes in the oven to bake.

INGREDIENTS

$\frac{1}{4}$ recipe prepared Easy Artisan Dough (page 36), about the size of a softball

Unbleached all-purpose or bread flour

$\frac{1}{4}$ cup (50 mL) cornmeal

2 cups (500 mL) hot water

EQUIPMENT

Three-sided cookie sheet, flexible cutting board or baker's peel

Broiler pan

Baking stone

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands. Working the dough as little as possible and adding flour as necessary, form the dough into a 12-inch (30 cm) cylinder. With a dough scraper, cut the dough into four 3-inch (7.5 cm) segments. Shape each segment into a baguette. Smooth the dough with your hands to form a soft, non-sticky skin. Pinch any seams together. Pinch each end into a point. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

2 Sprinkle the cornmeal on the cookie sheet and place the baguettes in two rows on the cornmeal. Cover with a tea towel and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

4 Slash baguettes with serrated knife. Using a serrated knife, make three evenly spaced diagonal slashes, about $\frac{1}{2}$ inch (1 cm) deep, across each baguette, exposing the moist dough under the surface.

5 Carefully pull the middle rack of the oven out several inches. Hold the cookie sheet level with the rack so that the first row of baguettes will slide sideways onto the center of the hot stone. With a quick forward jerk of your arms, slide the baguettes from the cookie sheet to the back of the stone. Then with the same motion, slide the second row of baguettes onto the front of the stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 12 to 15 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of a baguette registers at least 190°F (90°C). Remove baguettes to cool on a wire rack.

TIP

If you have a leftover baguette, let it cool, place in a large plastic freezer bag (or cut the baguette in half and place 2 halves in a bag) and freeze for up to 3 months. To warm a frozen baguette, wrap it in foil and place in a 350°F (230°C) oven for 15 to 20 minutes or until warmed through.

Naan

Makes 8 flatbreads

Brushed with melted butter or ghee before baking, puffy ovals of naan are meant to help scoop up the flavorful curries of northern India. Try these easy ones first, before going on to Traditional Naan (page 71) made with all-purpose and whole wheat flours or Peshawari Naan (page 90), with dried fruit, herbs and nuts incorporated into the dough.

INGREDIENTS

$\frac{1}{4}$ recipe prepared Easy Artisan Dough (page 36), about the size of a softball

Unbleached all-purpose or bread flour

$\frac{1}{4}$ cup (50 mL) cornmeal

Melted butter or olive oil

2 cups (500 mL) hot water

EQUIPMENT

Rolling pin

Large baking sheet

Broiler pan

Baking stone

Metal spatula

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, form the dough into an 8-inch (20 cm) cylinder. With a dough scraper, cut the dough into 1-inch (2.5 cm) slices. Roll out each slice into a 6-inch (15 cm) long oval. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

2 Sprinkle the cornmeal on the cookie sheet and place the dough ovals on the cornmeal. Cover with a tea towel and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

4 Brush the naan with melted butter.

5 Carefully pull the middle rack of the oven out several inches. With a metal spatula, place four naan on the hot stone. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 7 to 8 minutes or until the crust is lightly blistered. Remove the naan to cool on a wire rack. Repeat the baking process with the remaining naan.

Pita Bread

Makes 4 flatbreads

Pita bread — which rises higher than naan — is meant to scoop up hummus or other Middle Eastern spreads, or to be split in half to hold sandwich fillings.

INGREDIENTS

$\frac{1}{4}$ recipe prepared Easy Artisan Dough (page 36),
about the size of a softball

Unbleached all-purpose flour

$\frac{1}{4}$ cup (50 mL) cornmeal

Melted butter or olive oil

2 cups (500 mL) hot water

EQUIPMENT

Rolling pin

Baking sheet

Broiler pan

Baking stone

Metal spatula

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, form the dough into an 8-inch (20 cm) cylinder. With a dough scraper, cut the dough into 2-inch (5 cm) slices. Roll out each slice into a 6-inch (15 cm) round. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

2 Sprinkle the cornmeal on the cookie sheet and place the dough rounds on the cornmeal. Cover with a tea towel and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

4 Brush the pitas with melted butter.

5 Carefully pull the middle rack of the oven out several inches. With a metal spatula, place pitas on the hot stone. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 6 to 8 minutes or until puffed and light brown. Remove the pitas to cool on a wire rack.

Soft Pretzels

Makes 8 soft pretzels

Once you've made breadsticks, you're ready for pretzels. What gives pretzels their distinctive flavor is lye — a dry, caustic substance also known as caustic soda or sodium hydroxide. You can find it in the plumbing aisle of hardware stores. You need only a very little, mixed into boiling water, in which to dip each formed pretzel before baking. You can omit the lye wash, but your pretzels will taste like breadsticks.

INGREDIENTS

$\frac{1}{4}$ recipe prepared Easy Artisan Dough (page 34), about the size of a softball

Unbleached all-purpose flour

$\frac{1}{2}$ cup (125 mL) cornmeal

1 cup (250 mL) boiling water

1 tsp (5 mL) lye

Coarse kosher salt or pretzel salt

2 cups (500 mL) hot water

EQUIPMENT

4-cup (1 L) heatproof glass measuring cup or bowl

Three-sided cookie sheet, flexible cutting board or baker's peel

Tongs

Broiler pan

Baking stone

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands. Working the dough as little as possible and adding flour as necessary, pat the dough into an 8-inch (20 cm) square. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

2 Using a pizza wheel or a sharp knife, cut the square into eight 1-inch (2.5 cm) wide strips. Gently pull and squeeze each strip to lengthen it to 14 inches (35 cm). Holding an end of a strip in each hand, cross one hand over the other to form a pretzel shape. Press the ends into the body of the pretzel.

3 Cover with a tea towel and let rest at room temperature for 40 minutes.

4 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

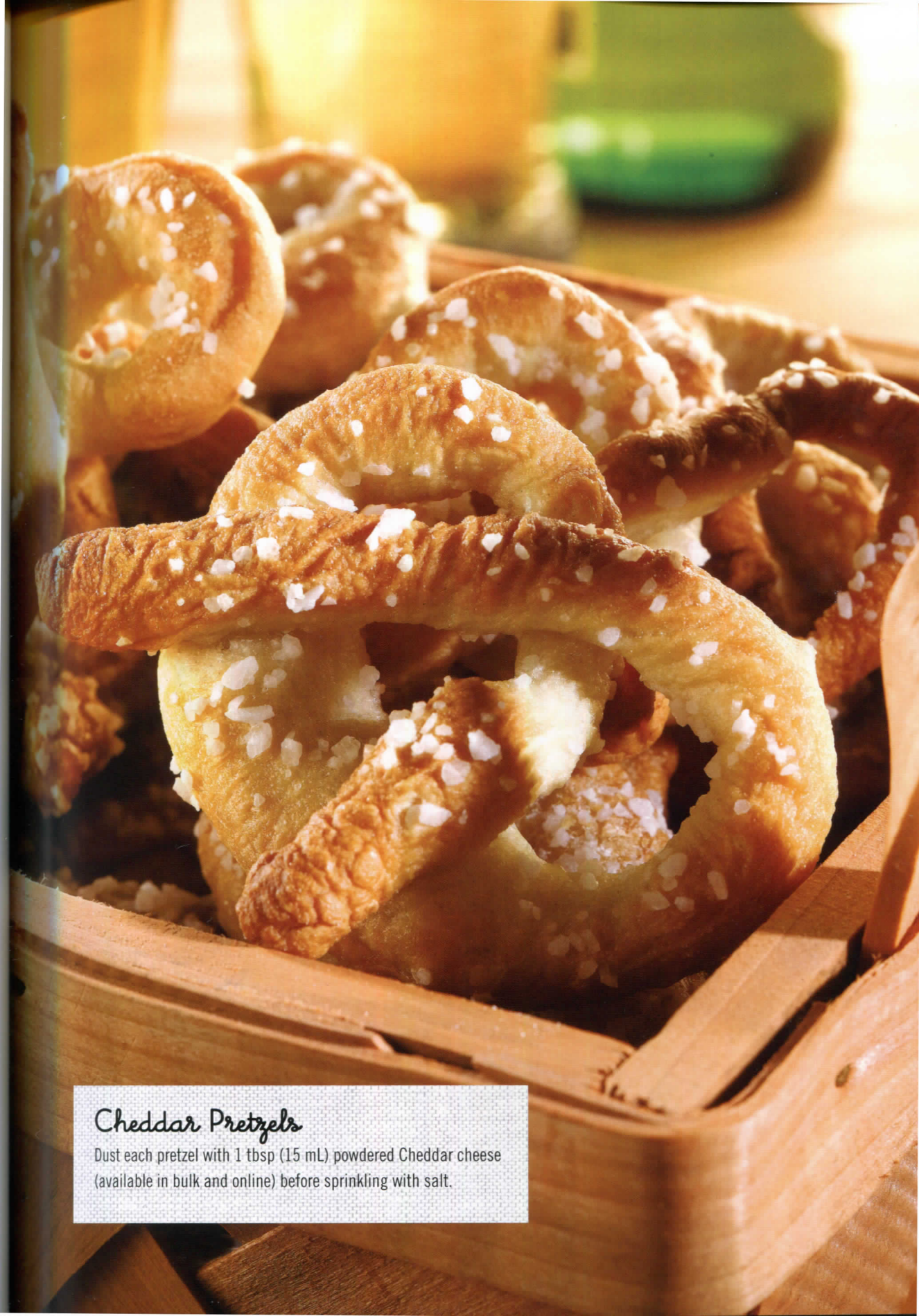
5 Right before baking, combine the boiling water and lye in the heatproof measuring cup. Sprinkle the cornmeal on the cookie sheet. Using tongs, dip each pretzel in the hot lye mixture, let drain briefly and place about 2 inches (5 cm) apart on the cornmeal. Pour the remaining lye mixture down the drain and wash out the bowl. Sprinkle the pretzels with salt.

6 Carefully pull the middle rack of the oven out several inches. Hold the cookie sheet level with the rack so that the pretzels will slide onto the hot stone. With a quick forward jerk of your arms, slide the pretzels from the cookie sheet to the stone. If a pretzel lands too close to another, use a metal spatula to reposition it. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

7 Bake for 17 to 19 minutes or until well browned. Remove the pretzels to cool on a wire rack.

VARIATION

You can also use Easy Artisan Whole-Grain Dough (page 54), made with semolina, or Caraway Rye Dough (page 58).



Cheddar Pretzels

Dust each pretzel with 1 tbsp (15 mL) powdered Cheddar cheese (available in bulk and online) before sprinkling with salt.



Flatbread with Caramelized Onions and Brie

Makes 1 flatbread, to serve 4 as an entrée or 8 as an appetizer

As an entrée for a casual meal or cut into squares for an appetizer, this flatbread always gets rave reviews.

INGREDIENTS

$\frac{1}{4}$ recipe prepared Easy Artisan Dough (page 34), about the size of a softball

Unbleached all-purpose flour

1 cup (250 mL) Easy Caramelized Onions (page 196)

8 oz (250 g) Brie cheese (rind on), cut into

1-inch (2.5 cm) pieces

2 cups (500 mL) hot water

EQUIPMENT

8-inch (20 cm) square metal baking pan, greased

Broiler pan

Baking stone

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands. Working the dough as little as possible and adding flour as necessary, pat the dough into an 8-inch (20 cm) square. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

2 Transfer the dough to the prepared pan and pat to fit. Using the handle of a wooden spoon, dimple the flatbread at 2-inch (5 cm) intervals.

3 Using a fork, spread the caramelized onions over the top of the flatbread, then dot with Brie.

4 Cover with a tea towel and let rest at room temperature for 40 minutes.

5 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

6 Carefully pull the middle rack of the oven out several inches. Place the pan of flatbread on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

7 Bake for 25 to 27 minutes or until the crust is lightly browned. Remove from pan and transfer to a wire rack to cool.

Heirloom Tomato Flatbread

After patting the flatbread into the pan, dimple the dough, then top with 8 fresh basil leaves. Arrange 1 cup (250 mL) chopped fresh heirloom tomatoes (try golden or orange heirlooms) on top of the basil. Sprinkle with $\frac{1}{2}$ cup (125 mL) freshly grated Parmesan cheese and drizzle with 2 tbs (25 mL) olive oil.

Caprese Swirl Rolls

Makes 12 rolls

These easy savory swirled rolls are delicious as cocktail, tailgate or casual meal fare. This version is a take on the traditional Caprese salad of fresh tomatoes, basil and mozzarella.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Easy Artisan Dough (page 36),
about the size of a volleyball

Unbleached all-purpose flour

$\frac{1}{2}$ cup (125 mL) pesto

1 cup (250 mL) finely chopped tomatoes

1 cup (250 mL) finely chopped fresh mozzarella cheese
(bocconcini)

2 cups (500 mL) hot water

EQUIPMENT

Rolling pin

Baking sheet, lined with parchment paper

Broiler pan

Baking stone

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, roll out the dough into a 16- by 10-inch (40 by 25 cm) rectangle. Spread pesto over the dough, leaving a $\frac{1}{2}$ -inch (1 cm) perimeter. Scatter tomatoes and mozzarella over the pesto. Starting with a long end, roll up the dough into a cylinder. If the dough begins to stick to the surface, use a dough scraper to push flour under the dough and scrape it up. Gently press and squeeze as you're rolling, to form the dough into a solid cylinder. The cylinder will lengthen to 18 inches (45 cm). With a pastry brush, brush off any excess flour. Pinch the ends and long seam closed, then turn seam side down. With the dough scraper, slice the cylinder into twelve $1\frac{1}{2}$ -inch (4 cm) pieces.

2 Place the rolls, cut side up, about 2 inches (5 cm) apart on the prepared baking sheet. Cover with a tea towel and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

4 Carefully pull the middle rack of the oven out several inches. Place the baking sheet on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

5 Bake for 13 to 15 minutes or until the rolls are risen and browned. Transfer to a wire rack to cool on baking sheet.

VARIATION

You can also use Easy Artisan Whole-Grain Dough (page 54), made with semolina.

A close-up photograph of several golden-brown, flaky rolls resting on a metal cooling rack. The rolls are filled with a mixture of caramelized onions, melted Brie cheese, and chunks of tomato. The lighting is warm, highlighting the textures of the bread and the ingredients.

Caramelized Onion and Brie Rolls

Substitute 1 cup (250 mL) Easy Caramelized Onions (page 196) and 1 cup (250 mL) finely chopped Brie cheese (with the rind on) for the pesto, tomatoes and mozzarella.

Sicilian Swirl Rolls

Substitute $\frac{1}{2}$ cup (125 mL) prepared pizza sauce for the pesto and 1 cup (250 mL) crumbled cooked Italian sausage for the tomatoes.

Greek-Style Pizza

Makes 1 pizza, to serve 4

All the flavors of a good Greek salad can also be had in this crisp-crust pizza.

INGREDIENTS

$\frac{1}{4}$ recipe prepared Easy Artisan Dough (page 36), about the size of a softball

Unbleached all-purpose flour

1 cup (250 mL) chopped tomatoes

$\frac{1}{2}$ cup (125 mL) sliced pitted kalamata olives

$\frac{1}{2}$ cup (125 mL) crumbled feta cheese

2 tbsp (25 mL) olive oil

2 cups (500 mL) hot water

1 cup (250 mL) packed baby arugula

EQUIPMENT

Rolling pin

12-inch (30 cm) round perforated pizza pan

Broiler pan

Baking stone

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, roll out the dough into a 12-inch (30 cm) round. Lightly flour any sticky places on the dough as you roll. The dough should feel gently taut and smooth all over, but not at all sticky.

2 Drape the dough over the rolling pin and transfer to the pizza pan. Pat into place. Cover with a tea towel and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

4 Sprinkle tomatoes, olives and feta over the dough, then drizzle with olive oil.

5 Place the pizza pan on the hot stone. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 15 minutes or until the edges of the crust have browned. Place the arugula in the center of the pizza. To serve, cut the pizza into wedges.

TIP

When you are proficient at sliding dough onto the baking stone, you can place the unbaked pizza on a cornmeal-sprinkled baker's peel instead of using the pizza pan. With a quick forward jerk of your arms, slide the pizza from the baker's peel onto the stone.

VARIATION

Try Easy Artisan Whole-Grain Dough (page 54), made with semolina or white whole wheat flour.



Pizza Margherita

Prepare through Step 3. Top the dough with 3 plum (Roma) tomatoes, cut lengthwise into $\frac{1}{2}$ -inch (1 cm) slices, 8 fresh basil leaves, cut into shreds, and 8 oz (250 g) fresh mozzarella cheese (bocconcini), cut into $\frac{1}{2}$ -inch (1 cm) slices. Drizzle with 2 tbsp (25 mL) olive oil. Bake for 15 to 17 minutes or until lightly browned.

Pizza Funghi

Prepare through Step 3. Top the dough with 8 oz (250 g) thinly sliced portobello or cremini mushrooms, 2 tbsp (25 mL) chopped fresh flat-leaf (Italian) parsley and $\frac{1}{2}$ cup (125 mL) freshly grated Parmesan cheese. Drizzle with 2 tbsp (25 mL) olive oil. Bake for 15 to 17 minutes or until lightly browned.

Easy Artisan Whole-Grain Dough

Makes enough dough for bread, rolls, pizza or flatbread to serve 12 to 16

Adding whole-grain flours to artisan dough increases the flavor, texture and fiber in the bread. These flours can be finely or more coarsely ground, whichever you prefer. It's easy to substitute 2 cups (500 mL) of a gluten-rich whole-grain flour (see page 55) for 2 cups (500 mL) unbleached all-purpose or bread flour in the Easy Artisan Dough recipe, as here. If you wish to use low-gluten or no-gluten flour (see page 55) for the whole-grain component, counter it by using unbleached bread flour instead of all-purpose for the regular flour component, as unbleached bread flour has more protein to make gluten (and make up for the lack of it in low-gluten flours).

INGREDIENTS

4½ cups (1.125 L) unbleached all-purpose or bread flour

2 cups (500 mL) gluten-rich whole-grain flour
(see page 55)

2 tbsp (25 mL) instant or bread machine yeast

1½ tbsp (22 mL) fine table or kosher salt

3 cups (750 mL) lukewarm water (about 100°F/38°C)

METHOD

1 One at a time, spoon the unbleached flour and whole-grain flour into a measuring cup, level with a knife or your finger, then dump into the mixing bowl. Combine well.

2 Add the yeast and salt to the flours. Stir together with a wooden spoon or Danish dough whisk. Pour in the water and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.

3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.

EQUIPMENT

Instant-read thermometer

16-cup (4 L) mixing bowl

Wooden spoon or Danish dough whisk

4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

TIPS

- To increase the amount of protein in unbleached all-purpose flour when using it with low-gluten or no-gluten flour, add 1 tsp (2 mL) Artisan Bread Dough Enhancer (page 194) to each cup (250 mL) all-purpose flour.
- Combining 1½ cups (375 mL) hot with 1½ cups (375 mL) cold tap water will result in lukewarm water of approximately 100°F (38°C).
- Before storing the dough in the refrigerator, use a permanent marker to write the date on the plastic wrap, so you'll know when you made your dough — and when to use it up 3 days later.



HIGH-GLUTEN WHOLE-GRAIN FLOURS

Atta (Indian whole wheat flour for roti, naan and chapati)
Whole wheat flour
White whole wheat flour
Graham flour (coarsely ground whole wheat)
Semolina or durum wheat flour
Sprouted whole-grain hard winter wheat flour

NO-GLUTEN OR LOW-GLUTEN WHOLE-GRAIN FLOURS

Amaranth flour
Chickpea (garbanzo bean) flour
Corn flour
Millet flour
Oat flour
Quinoa flour
Rice flour (glutinous or brown)
Rye flour
Soy flour
Spelt flour
Tapioca flour
Teff flour

BAKING WITH CANADIAN BREAD FLOUR

Canadian bread flour generally has a higher protein content than U.S. bread flour. That means it absorbs more water. If using Canadian bread flour, you may need to use slightly more water to avoid a dry dough. Begin by adding an extra tablespoon or two (15 to 30 mL) of water and continue adding until a soft dough is formed.

EASY ARTISAN BREADS IN MINUTES A DAY

Day 1: Stir the dough together and let rise. Bake, or cover and chill.

Days 2–9: Remove part of the dough, form and bake.

Cracked Wheat Dough

Makes enough dough for bread, rolls, pizza or flatbread to serve 12 to 16

Put your hot winter breakfast cereal to good use in this dough.

INGREDIENTS

- 1½ cups (375 mL) uncooked cracked wheat cereal
- ½ cup (125 mL) liquid honey
- 1½ tbsp (22 mL) unsalted butter
- 1½ tsp (7 mL) salt
- 1⅔ cups (400 mL) boiling water
- 4½ cups (1.125 L) unbleached all-purpose or bread flour
- 2 tbsp (25 mL) instant or bread machine yeast
- 1½ tbsp (22 mL) fine table or kosher salt
- 3 cups (750 mL) lukewarm water (about 100°F/38°C)

EQUIPMENT

- Instant-read thermometer
- 16-cup (4 L) mixing bowl
- Wooden spoon or Danish dough whisk

METHOD

1 In a bowl, combine wheat cereal, honey, butter and salt. Pour in boiling water, stir and let stand for 15 minutes or until the cereal has softened and the mixture is still warm (100°F/38°C), but not hot.

2 Spoon the flour into a measuring cup, level with a knife or your finger, then dump the flour into the mixing bowl.

3 Add the wheat cereal mixture, yeast and salt to the flour. Stir together with a wooden spoon or Danish dough whisk. Pour in the water and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.

4 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.

5 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

Daily Grind Whole Wheat Dough

Makes enough dough for bread, rolls, pizza or flatbread to serve 12 to 16

The nutty flavor of freshly ground wheat comes through in this dough.

INGREDIENTS

- 4½ cups (1.125 L) unbleached all-purpose or bread flour
- 2 cups (500 mL) freshly ground whole wheat kernels
- 2 tbsp (25 mL) instant or bread machine yeast
- 1½ tbsp (22 mL) fine table or kosher salt
- 3 cups (750 mL) lukewarm water (about 100°F/38°C)

METHOD

- 1 One at a time, spoon the flour and ground whole wheat kernels into a measuring cup, level with a knife or your finger, then dump into the mixing bowl. Combine well.
- 2 Add the yeast and salt to the flour mixture. Stir together with a wooden spoon or Danish dough whisk. Pour in the water and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.
- 3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.
- 4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

EQUIPMENT

- Instant-read thermometer
- 16-cup (4 L) mixing bowl
- Wooden spoon or Danish dough whisk

TIP

Three cups (750 mL) whole wheat kernels will grind into about 7 cups (1.75 L) fine whole wheat flour.

BAKING WITH CANADIAN BREAD FLOUR

Canadian bread flour generally has a higher protein content than U.S. bread flour. That means it absorbs more water. If using Canadian bread flour, you may need to use slightly more water to avoid a dry dough. Begin by adding an extra tablespoon or two (15 to 30 mL) of water and continue adding until a soft dough is formed.

Caraway Rye Dough

Makes enough dough for bread, rolls, pizza or flatbread to serve 12 to 16

The classic combination of caraway seeds, rye flour and molasses makes a darker, more flavorful dough.

INGREDIENTS

- 4½ cups (1.125 L) unbleached bread flour
- 2 cups (500 mL) rye flour
- 2 tbsp (25 mL) instant or bread machine yeast
- 2 tbsp (25 mL) caraway seeds
- 1½ tbsp (22 mL) fine table or kosher salt
- ⅓ cup (75 mL) light (fancy) molasses
- 3 cups (750 mL) lukewarm water (about 100°F/38°C)

EQUIPMENT

- Instant-read thermometer
- 16-cup (4 L) mixing bowl
- Wooden spoon or Danish dough whisk

METHOD

- 1 One at a time, spoon the bread flour and rye flour into a measuring cup, level with a knife or your finger, then dump into the mixing bowl. Combine well.
- 2 Add the yeast, caraway seeds and salt to the flours. Stir together with a wooden spoon or Danish dough whisk. Stir molasses into the water. Pour into the flour mixture and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.
- 3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.
- 4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

Oatmeal Honey Dough

Makes enough dough for bread, rolls, pizza or flatbread to serve 12 to 16

Mellow and slightly sweet, bread made from this dough is great toasted.

INGREDIENTS

- 4½ cups (1.125 L) unbleached bread flour
- 2 cups (500 mL) large-flake (old-fashioned) rolled oats
- 2 tbsp (25 mL) instant or bread machine yeast
- 1½ tbsp (22 mL) fine table or kosher salt
- ⅓ cup (75 mL) wildflower, clover or other pale amber liquid honey
- 3 cups (750 mL) lukewarm water (about 100°F/38°C)

METHOD

- 1 One at a time, spoon the flour and oats into a measuring cup, level with a knife or your finger, then dump into the mixing bowl. Combine well.
- 2 Add the yeast and salt to the flour mixture. Stir together with a wooden spoon or Danish dough whisk. Stir honey into the water. Pour into the flour mixture and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.
- 3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.
- 4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

EQUIPMENT

- Instant-read thermometer
- 16-cup (4 L) mixing bowl
- Wooden spoon or Danish dough whisk

BAKING WITH CANADIAN BREAD FLOUR

Canadian bread flour generally has a higher protein content than U.S. bread flour. That means it absorbs more water. If using Canadian bread flour, you may need to use slightly more water to avoid a dry dough. Begin by adding an extra tablespoon or two (15 to 30 mL) of water and continue adding until a soft dough is formed.

Traditional Naan Dough

Makes enough dough for flatbread to serve 12 to 16

Traditional naan dough is made with a combination of maida (fine all-purpose flour) and atta (whole wheat flour). Look for maida and atta at Indian grocers.

INGREDIENTS

- 4½ cups (1.125 L) unbleached all-purpose flour
- 2 cups (500 mL) atta (Indian whole wheat flour)
- 2 tbsp (25 mL) instant or bread machine yeast
- 1½ tbsp (22 mL) fine table or kosher salt
- 1 cup (250 mL) plain yogurt
- 3 cups (750 mL) lukewarm water (about 100°F/38°C)

EQUIPMENT

- Instant-read thermometer
- 16-cup (4 L) mixing bowl
- Wooden spoon or Danish dough whisk

METHOD

- 1 One at a time, spoon the all-purpose flour and atta into a measuring cup, level with a knife or your finger, then dump into the mixing bowl. Combine well.
- 2 Add the yeast and salt to the flours. Stir together with a wooden spoon or Danish dough whisk. Stir yogurt into the water. Pour into the flour mixture and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.
- 3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.
- 4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

Provençal Socca Dough

Makes enough dough for flatbread to serve 12 to 16

The nutty flavor of chickpeas (garbanzo beans) comes through in this dough from the south of France.

INGREDIENTS

- 4½ cups (1.125 L) unbleached bread flour
- 2 cups (500 mL) chickpea (garbanzo bean) flour
- 2 tbs (25 mL) instant or bread machine yeast
- 1½ tbs (22 mL) fine table or kosher salt
- 3 cups (750 mL) lukewarm water (about 100°F/38°C)

EQUIPMENT

- Instant-read thermometer
- 16-cup (4 L) mixing bowl
- Wooden spoon or Danish dough whisk

BAKING WITH CANADIAN BREAD FLOUR

Canadian bread flour generally has a higher protein content than U.S. bread flour. That means it absorbs more water. If using Canadian bread flour, you may need to use slightly more water to avoid a dry dough. Begin by adding an extra tablespoon or two (15 to 30 mL) of water and continue adding until a soft dough is formed.

METHOD

- 1 One at a time, spoon the bread flour and chickpea flour into a measuring cup, level with a knife or your finger, then dump into the mixing bowl. Combine well.
- 2 Add the yeast and salt to the flours. Stir together with a wooden spoon or Danish dough whisk. Pour in the water and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.
- 3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.
- 4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

Cracked Wheat Baguettes

Makes 2 baguettes, to serve 8

These baguettes have just a little more texture and heightened flavor from the cooked cracked wheat cereal added to the dough. In this recipe, you'll be sliding two baguettes onto the baking stone.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Cracked Wheat Dough (page 56), about the size of a volleyball

Unbleached all-purpose or bread flour

$\frac{1}{2}$ cup (125 mL) cornmeal

2 cups (500 mL) hot water

EQUIPMENT

Three-sided cookie sheet, flexible cutting board or baker's peel

Broiler pan

Baking stone

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands. Form the dough into a 12-inch (30 cm) log. Using a dough scraper, cut the dough into two equal portions. Working the dough as little as possible and adding flour as necessary, form each dough portion into a 14-inch (35 cm) cylinder. Smooth the dough with your hands to form a soft, non-sticky skin. Pinch any seams together. Pinch each end into a point. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

2 Sprinkle the cornmeal on the cookie sheet and place the baguettes on the cornmeal so that they are parallel to each other and about 6 inches (15 cm) apart. Cover with a tea towel and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

4 Using a serrated knife, make three evenly spaced diagonal slashes, about 1 inch (2.5 cm) deep, across each baguette, exposing the moist dough under the surface.

5 Carefully pull the middle rack of the oven out several inches. Hold the cookie sheet level with the rack so that the first baguette will slide sideways onto the hot stone. With a quick forward jerk of your arms, slide the first baguette from the cookie sheet to the back of the stone. With another jerk, slide the second baguette onto the front of the stone. Make sure they're at least 4 inches (10 cm) apart. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 25 to 27 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of the loaves registers at least 190°F (90°C). Remove the loaves to cool on a wire rack.

TIP

If you have a leftover baguette, let it cool, place in a large plastic freezer bag (or cut the baguette in half and place 2 halves in a bag) and freeze for up to 3 months. To warm a frozen baguette, wrap it in foil and place in a 350°F (180°C) oven for 15 to 20 minutes or until warmed through.





Rustic French Boule

Makes 1 large round loaf, or boule, to serve 8

This recipe makes a large boule with enhanced flavor and texture. It will rise dramatically in the oven, producing a crusty loaf with a moist and tender crumb, which eight people can greedily consume. If you're new to whole-grain baking, start off with dough made with white whole wheat flour or semolina for the whole-grain component, as this will be more similar in flavor and texture to white bread — but a lot more interesting!

INGREDIENTS

$\frac{1}{2}$ recipe prepared Easy Artisan Whole-Grain Dough (page 54), about the size of a volleyball, made with white whole wheat flour or semolina

Unbleached all-purpose or bread flour

$\frac{1}{2}$ cup (125 mL) cornmeal

2 cups (500 mL) hot water

EQUIPMENT

Three-sided cookie sheet, flexible cutting board or baker's peel

Broiler pan

Baking stone

Plastic spray bottle of water

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands. Working the dough as little as possible and adding flour as necessary, form the dough into a 12-inch (30 cm) round. Smooth the dough with your hands to form a soft, non-sticky skin. Pinch any seams together. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

2 Sprinkle the cornmeal on the cookie sheet and place the dough round on the cornmeal. Cover with a tea towel and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

4 Using a serrated knife, make three evenly spaced slashes, about 1 inch (2.5 cm) deep, across the boule, exposing the moist dough under the surface.

5 Carefully pull the middle rack of the oven out several inches. Hold the cookie sheet level with the rack so that the dough round will slide onto the center of the hot stone. With a quick forward jerk of your arms, slide the dough round from the cookie sheet to the stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Spray the boule with water. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 15 minutes, then quickly open the oven door and spray the loaf with water again. Continue baking for 12 to 15 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of the loaf registers at least 190°F (90°C). Remove the loaf to cool on a wire rack.

TIPS

- Note that the slashes you'll make in this denser dough are twice as deep: 1 inch (2.5 cm). Spraying the boule with water during baking will promote a crispier crust.
- White whole wheat flour is milled from hard white spring wheat with a milder flavor and lighter color than hard red winter wheat. You can use it as you would traditional whole wheat flour. If you can't find it, use regular whole wheat flour.

Amish Pinwheel Bread

Makes 1 large loaf, to serve 8 to 10

Adapted from an Amish bread recipe from northern Ohio, this two-color bread looks as good as it tastes, with an interior swirl of contrasting cream and tan. To get this effect, you can use two whole-grain doughs of different colors or pair the softer Easy Artisan Dough with Easy Artisan Whole-Grain Dough, as here.

INGREDIENTS

$\frac{1}{4}$ recipe prepared Easy Artisan Dough (page 36), about the size of a softball

$\frac{1}{4}$ recipe prepared Easy Artisan Whole-Grain Dough (page 54), about the size of a softball, made with a darker flour

Unbleached all-purpose or bread flour

$\frac{1}{2}$ cup (125 mL) cornmeal

2 cups (500 mL) hot water

EQUIPMENT

Rolling pin (optional)

Three-sided cookie sheet, flexible cutting board or baker's peel

Baking stone

Broiler pan

METHOD

1 Place dough portions on a floured surface and dust very lightly with flour. Flour your hands. Working the dough as little as possible and adding flour as necessary, roll out or pat each dough portion into a 10- by 9-inch (25 by 23 cm) rectangle. Stack one rectangle on top of the other. Starting with a long end, roll up the dough into a cylinder. If the dough begins to stick to the surface, use a dough scraper to push flour under the dough and scrape it up. Gently press and squeeze as you're rolling to form the dough into a solid cylinder. With a pastry brush, brush off any excess flour. Pinch the ends and long seam closed. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

2 Sprinkle the cornmeal on the cookie sheet and place the dough, seam side down, on the cornmeal. Cover with a tea towel and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

4 Using a serrated knife, make five evenly spaced diagonal slashes, about 1 inch (2 cm) deep, across the loaf, exposing the moist dough under the surface.

5 Carefully pull the middle rack of the oven out several inches. Hold the cookie sheet level with the rack so that the loaf will slide sideways onto the center of the hot stone. With a quick forward jerk of your arms, slide the loaf from the cookie sheet to the stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 27 to 29 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of the loaf registers at least 190°F (90°C). Remove the loaf to cool on a wire rack.

VARIATION

You can also use Easy Artisan Dough (page 36) paired with Caraway Rye (page 58) for contrast.



Caraway Rye Tart with Ham and Gruyère

Makes 1 tart, to serve 6 to 8

This savory tart, perfect for a casual meal, is a cross between a deep-dish pizza and a quiche. A slice of it goes well with a frosty mug of beer and a green salad. Make this tart more Alsatian with ham and Gruyère, or more Italian with sausage and Asiago.

INGREDIENTS

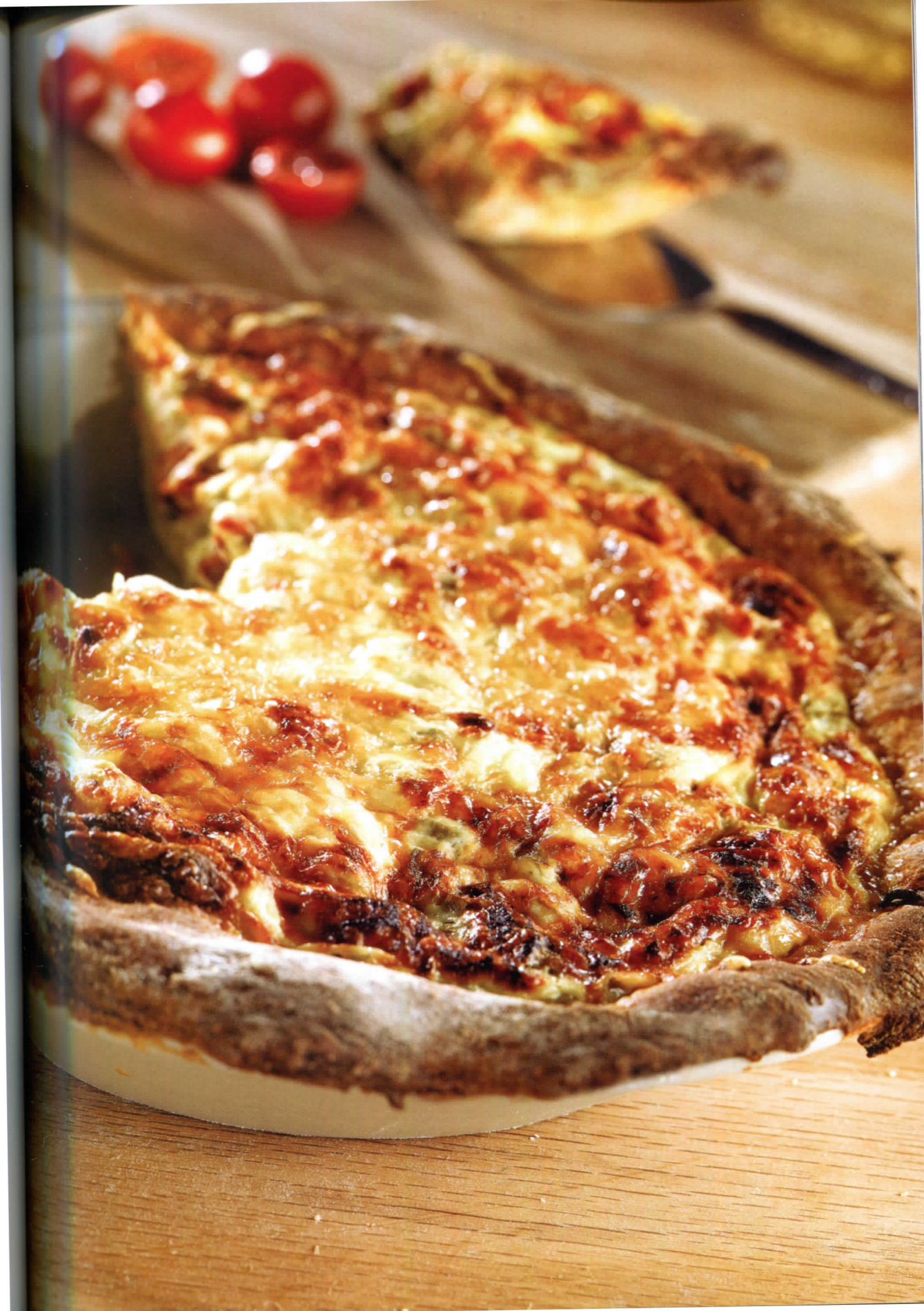
- ¼ recipe prepared Caraway Rye Dough (page 58), about the size of a softball
- Unbleached bread flour
- 2 eggs, beaten
- 1 cup (250 mL) heavy or whipping (35%) cream
- 8 oz (250 g) ham, diced, or Italian sausage, cooked and crumbled
- ½ cup (125 mL) finely chopped green onions
- ½ cup (125 mL) shredded Gruyère or Asiago cheese
- 2 cups (500 mL) hot water

EQUIPMENT

- Rolling pin
- 8-inch (20 cm) round baking pan
- Broiler pan
- Baking stone

METHOD

- 1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, roll out the dough into a 10-inch (25 cm) circle. Lightly flour any sticky places on the dough as you roll. The dough should feel gently taut and smooth all over, but not at all sticky.
- 2 Drape the dough over the rolling pin and transfer to the baking pan. Fit the dough into the bottom and up the sides of the pan. Cover with a tea towel and let rest at room temperature for 40 minutes.
- 3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).
- 4 Five minutes before baking, whisk together eggs and cream in a small bowl. Scatter ham and green onions over the tart crust and pour in the egg mixture. Sprinkle with Gruyère.
- 5 Carefully pull the middle rack of the oven out several inches. Place the baking pan on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.
- 6 Bake for 17 to 20 minutes or until the filling has browned and the crust has turned a medium reddish-brown. Transfer to a wire rack to cool.



Oatmeal Honey Bread

Makes 2 loaves, to serve 16

I prefer this bread baked in a pan so it's easy to slice and toast in the morning.

INGREDIENTS

1 recipe prepared Oatmeal Honey Dough (page 59)

Unbleached bread flour

2 cups (500 mL) hot water

EQUIPMENT

Two 9- by 5-inch (23 by 12.5 cm) loaf pans, greased

Broiler pan

Baking stone

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Divide it in half with a serrated knife and dough scraper. Flour your hands. Working the dough as little as possible and adding flour as necessary, form each portion into an 8-inch (20 cm) cylinder. Smooth the dough with your hands to form a soft, non-sticky skin. Pinch any seams together. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

2 Place each cylinder in a prepared loaf pan. Cover with tea towels and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 400°F (200°C).

4 Carefully pull the middle rack of the oven out several inches. Place the loaf pans at least 3 inches (7.5 cm) apart on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

5 Bake for 27 to 30 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of the loafs registers at least 190°F (90°C). Transfer to a wire rack to cool in pans for 10 minutes. Remove from pans and let cool on rack.

Traditional Naan

Makes 8 flatbreads

Traditional naan, the flatbread of northern India, Pakistan and Afghanistan, is usually baked on the walls of a charcoal- or wood-burning tandoor oven. A tandoor is dome-shaped and made of a hard-fired terracotta — a material much like your baking stone! Traditional naan doughs are made of a combination of maida (unbleached all-purpose flour) and atta (a whole wheat flour). A little plain yogurt is mixed into the dough for moisture. To be very authentic, brush these flatbreads with ghee or melted butter before baking, but they also taste delicious brushed with olive oil.

INGREDIENTS

$\frac{1}{4}$ recipe prepared Traditional Naan Dough (page 60), about the size of a softball

Unbleached all-purpose flour

$\frac{1}{4}$ cup (50 mL) cornmeal

Melted butter or olive oil

2 cups (500 mL) hot water

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, form the dough into an 8-inch (20 cm) cylinder. With a dough scraper, cut the dough into 1-inch (2.5 cm) slices. Roll out each slice into a 6-inch (15 cm) long oval. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

2 Sprinkle the cornmeal on the baking sheet and place the dough ovals on the cornmeal. Cover with a tea towel and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

EQUIPMENT

Rolling pin

Large baking sheet

Broiler pan

Baking stone

Metal spatula

4 Brush the naan with melted butter.

5 Carefully pull the middle rack of the oven out several inches. With a metal spatula, place four naan on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 7 to 8 minutes or until the crust is lightly blistered. Remove the naan to cool on a wire rack. Repeat the baking process with the remaining naan.

TIP

Look for maida, atta, ghee and other naan ingredients at Indian grocers.

Provençal Socca with Roasted Shallots and Garlic

Makes 1 flatbread, to serve 8 as an appetizer

Traditional Provençal socca is a thin crêpe made from chickpea (garbanzo bean) flour — a street food specialty of Van Gogh's town of Arles. This artisan version is just the thing to serve with a glass of wine for a sophisticated appetizer. Chickpea flour is available in the specialty flour section of well-stocked grocery stores.

INGREDIENTS

$\frac{1}{4}$ recipe prepared Provençal Socca Dough (page 61), about the size of a softball

Unbleached bread flour

$\frac{1}{4}$ cup (50 mL) cornmeal

2 cups (500 mL) Caramelized Shallots and Garlic with Red Wine (page 197)

1 tbsp (15 mL) fresh rosemary leaves

2 cups (500 mL) hot water

EQUIPMENT

Rolling pin

Baking sheet

Broiler pan

Baking stone

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, roll out the dough into a 12- by 9-inch (30 by 23 cm) oval. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

2 Sprinkle the cornmeal on the baking sheet and place the dough oval on the cornmeal. Using the handle of a wooden spoon, dimple the flatbread at 2-inch (5 cm) intervals.

3 Spread the caramelized shallots and garlic over the top of the flatbread, then sprinkle with rosemary.

4 Cover with a tea towel and let rest at room temperature for 40 minutes.

5 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

6 Carefully pull the middle rack of the oven out several inches. Place the baking sheet on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

7 Bake for 20 to 25 minutes or until the crust is lightly browned. Transfer to a wire rack to cool.



White Whole Wheat Pizza with Grilled Vegetables

Makes 1 pizza, to serve 4

This artisan-style pizza features a crisp whole-grain crust and simple grilled toppings, but it can be customized with the toppings of your choice.

INGREDIENTS

$\frac{1}{4}$ recipe prepared Easy Artisan Whole-Grain Dough (page 54), about the size of a softball, made with white whole wheat flour

Unbleached all-purpose or bread flour

1 cup (250 mL) chopped tomatoes

1 cup (250 mL) chopped grilled vegetables, such as onion, zucchini and bell pepper

$\frac{1}{2}$ cup (125 mL) freshly grated Parmesan or shredded Asiago cheese

2 tbsp (25 mL) olive oil

2 cups (500 mL) hot water

1 cup (250 mL) packed baby arugula

EQUIPMENT

Rolling pin

12-inch (30 cm) round perforated pizza pan

Broiler pan

Baking stone

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, roll out the dough into a 12-inch (30 cm) circle. Lightly flour any sticky places on the dough as you roll. The dough should feel gently taut and smooth all over, but not at all sticky.

2 Drape the dough over the rolling pin and transfer to the pizza pan. Pat into place. Cover with a tea towel and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

4 Sprinkle tomatoes, grilled vegetables and Parmesan over the dough, then drizzle with olive oil.

5 Place the pizza pan on the hot stone. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 15 minutes or until the edges of the crust have browned. Place the arugula in the center of the pizza. To serve, cut the pizza into wedges.

SUGGESTIONS

This type of thin-crust pizza is not meant for heavy sauce, cheese and meat toppings. Instead, use toppings that add bold flavor without bulk, such as thinly sliced onion, prosciutto or crisp-cooked pancetta, grated aged cheeses, chèvre, feta or blue cheese crumbles, olives, pesto, roasted red pepper, cooked Italian sausage crumbles, thinly sliced mushrooms, fresh herbs, fresh tomatoes, oil-packed sun-dried tomatoes or thin asparagus stalks.

VARIATION

You can also use Easy Artisan Dough (page 36) or Easy Artisan Whole-Grain Dough made with semolina or whole wheat flour.



Easy Artisan Seeded and Filled Dough

Makes enough dough for bread, rolls, pizza or flatbread to serve 12 to 16

Adding a coating or filling to a prepared dough is the next step in making artisan breads. Once you've mastered this step — which is more about a new technique than a new recipe — you can customize just about any dough with your own fillings or coatings. Instead of a moist inner filling that is spread on the dough, these dry filling ingredients will be dispersed throughout the dough with a rolling pin. For the outer coating, you'll brush a loaf with lightly beaten egg white, then sprinkle and pat on the topping. The topping on the bread usually either hints at its flavor (grated cheese, rolled oats, herbs) or is decorative (seeds).

INGREDIENTS

½ recipe prepared Easy Artisan Dough (page 36), about the size of a volleyball

Unbleached all-purpose or bread flour

½ cup (125 mL) cornmeal

Filling

1 cup (250 mL) dried fruit, snipped into small pieces, toasted chopped nuts, chopped oil-cured olives, dried or chopped fresh herbs and/or seeds

Topping

1 egg white, lightly beaten

½ cup (125 mL) seeds, such as sesame, poppy, fennel, nigella or a mixture

EQUIPMENT

Rolling pin

Three-sided cookie sheet, flexible cutting board or baker's peel

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, roll out the dough into a 16-inch (40 cm) long oval. Sprinkle one-quarter of the filling on the upper half of the dough oval and press into the dough with your hands. Fold the other half over the filling. Turn the dough a quarter turn. Working the dough as little as possible and adding flour as necessary, roll out the dough into an oval. Sprinkle another quarter of the filling on the upper half of the oval and press into the dough with your hands. Fold the other half over the filling. Turn the dough a quarter turn. Working the dough as little as possible and adding flour as necessary, roll out the dough into an oval. Repeat this process twice more, until all of the filling has been incorporated into the dough.

2 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

VARIATION

You can also use Easy Artisan Whole-Grain Dough (page 56) or Easy Artisan Flavored Dough (page 92.)

SEED	HOW USED	FLAVOR
Anise	Rolled into dough	Licorice
Caraway	Rolled into dough; patted on crust	Caraway
Cardamom	Crushed, stirred into sweet dough	Cardamom
Cumin	Rolled into dough; patted on crust	Cumin
Dill	Rolled into dough; patted on crust	Dill
Fennel	Rolled into dough; patted on crust	Licorice
Pepita (pumpkin)	Patted on crust	Nutty
Poppy	Rolled into dough; patted on crust	Sweet
Millet	Rolled into dough; patted on crust	Mildly nutty
Nigella	Rolled into dough; patted on crust	Onion
Sesame	Patted on crust	Sesame
Sunflower	Rolled into dough; patted on crust	Nutty



Sesame Semolina Boule

Makes 1 large round loaf, or boule, to serve 8

This classic artisan loaf has a slightly more honeycombed crumb and mellow yellow color — from the high-protein semolina flour — as well as a patterned crust from the sesame seeds.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Easy Artisan Whole-Grain Dough (page 54), about the size of a volleyball, made with semolina

Unbleached all-purpose or bread flour

$\frac{1}{2}$ cup (125 mL) cornmeal

1 egg white, lightly beaten

$\frac{1}{2}$ cup (125 mL) sesame seeds

2 cups (500 mL) hot water

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands. Working the dough as little as possible and adding flour as necessary, form the dough into a 12-inch (30 cm) round. Smooth the dough with your hands to form a soft, non-sticky skin. Pinch any seams together. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

2 Sprinkle the cornmeal on the cookie sheet and place the dough round on the cornmeal. Cover with a tea towel and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

4 Brush the boule with egg white. Sprinkle and pat on the seeds.

5 Using a serrated knife, make three evenly spaced slashes, about 1 inch (2.5 cm) deep, across the boule, exposing the moist dough under the surface.

EQUIPMENT

Three-sided cookie sheet, flexible cutting board or baker's peel

Broiler pan

Baking stone

6 Carefully pull the middle rack of the oven out several inches. Hold the cutting board level with the rack so that the dough round will slide onto the center of the hot stone. With a quick forward jerk of your arms, slide the dough round from the cookie sheet to the stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

7 Bake for 27 to 30 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of the loaf registers at least 190°F (90°C). Remove the loaf to cool on a wire rack.

Oatmeal Honey Boule

Use Oatmeal Honey Dough (page 59) and top with $\frac{1}{2}$ cup (125 mL) rolled oats.





Italian Asiago Boule

Substitute coarsely shredded Asiago for the Cheddar.

Whole Wheat Cheddar Boule

Makes 1 large round loaf, or boule, to serve 8

For maximum flavor, use an aged Cheddar to stand up to the robust whole wheat. You'll fill and top this bread with cheese.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Easy Artisan Whole-Grain Dough (page 54), about the size of a volleyball, made with semolina

Unbleached all-purpose or bread flour

$1\frac{1}{2}$ cups (375 mL) shredded aged Cheddar cheese

$\frac{1}{2}$ cup (125 mL) cornmeal

1 egg white, lightly beaten

2 cups (500 mL) hot water

EQUIPMENT

Rolling pin

Three-sided cookie sheet, flexible cutting board or baker's peel

Broiler pan

Baking stone

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, roll out the dough into a 16-inch (40 cm) long oval. Reserve 2 tbsp (25 mL) of the cheese for topping. Sprinkle one-quarter of the remaining cheese on the upper half of the dough oval and press into the dough with your hands. Fold the other half over the cheese. Turn the dough a quarter turn. Working the dough as little as possible and adding flour as necessary, roll out the dough into an oval. Sprinkle another quarter of the cheese on the upper half of the oval and press into the dough with your hands. Fold the other half over the cheese. Turn the dough a quarter turn. Working the dough as little as possible and adding flour as necessary, roll out the dough into an oval. Repeat this process twice more, until of the cheese has been incorporated into the dough.

2 Working the dough as little as possible and adding flour as necessary, form the dough into a 12-inch (30 cm) round. Smooth the dough with your hands to form a soft, non-sticky skin. Pinch any seams together. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

3 Sprinkle the cornmeal on the cookie sheet and place the dough round on the cornmeal. Cover with a tea towel and let rest at room temperature for 40 minutes.

4 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

5 Brush the boule with egg white. Sprinkle and pat on the reserved cheese.

6 Using a serrated knife, make three evenly spaced slashes, about 1 inch (2.5 cm) deep, across the boule, exposing the moist dough under the surface.

7 Carefully pull the middle rack of the oven out several inches. Hold the cutting board level with the rack so that the dough round will slide onto the center of the hot stone. With a quick forward jerk of your arms, slide the dough round from the cookie sheet to the stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

8 Bake for 27 to 30 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of the loaf registers at least 190°F (90°C). Remove the loaf to cool on a wire rack.

Rosemary Walnut Boule

Makes 1 large round loaf, or boule, to serve 8

Rosemary Walnuts (page 195) are delicious for snacking, but are equally good as a filling for artisan bread.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Easy Artisan Dough (page 36),
about the size of a volleyball

Unbleached all-purpose or bread flour

$\frac{1}{2}$ recipe Rosemary Walnuts (page 195), coarsely chopped

$\frac{1}{2}$ cup (125 mL) cornmeal

2 cups (500 mL) hot water

EQUIPMENT

Rolling pin

Three-sided cookie sheet, flexible cutting board or
baker's peel

Broiler pan

Baking stone

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, roll out the dough into a 16-inch (40 cm) long oval. Sprinkle one-quarter of the walnuts on the upper half of the dough oval and press into the dough with your hands. Fold the other half over the walnuts. Turn the dough a quarter turn. Working the dough as little as possible and adding flour as necessary, roll out the dough into an oval. Sprinkle another quarter of the walnuts on the upper half of the oval and press into the dough with your hands. Fold the other half over the walnuts. Turn the dough a quarter turn. Working the dough as little as possible and adding flour as necessary, roll out the dough into an oval. Repeat this process twice more, until all of the walnuts have been incorporated into the dough.

2 Working the dough as little as possible and adding flour as necessary, form the dough into a 10-inch (25 cm) round. Smooth the dough with your hands to form a soft, non-sticky skin. Pinch any seams together. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

3 Sprinkle the cornmeal on the cookie sheet and place the dough round on the cornmeal. Cover with a tea towel and let rest at room temperature for 40 minutes.

4 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

5 Using a serrated knife, make three evenly spaced slashes, about $\frac{1}{2}$ inch (1 cm) deep, across the boule, exposing the moist dough under the surface.

6 Carefully pull the middle rack of the oven out several inches. Hold the cutting board level with the rack so that the dough round will slide onto the center of the hot stone. With a quick forward jerk of your arms, slide the dough round from the cookie sheet to the stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

7 Bake for 27 to 30 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of the loaf registers at least 190°F (90°C). Remove the loaf to cool on a wire rack.

VARIATION

You can also use Easy Artisan Whole-Grain Dough (page 54). Make the slashes 1 inch (2.5 cm) deep.



Orchard Batard

Makes 1 large loaf, to serve 8 to 10

Filled with succulent dried fruit, this bread is delicious toasted, spread with cream cheese and drizzled with wildflower or clover honey. There is no topping, but the brush of egg white produces a glistening crust.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Easy Artisan Dough (page 34), about the size of a volleyball

Unbleached all-purpose or bread flour

1 cup (250 mL) mixed dried fruit, such as snipped apricots, figs, dates, dried cherries and golden raisins

$\frac{1}{2}$ cup (50 mL) cornmeal

1 egg white, lightly beaten

2 cups (500 mL) hot water

EQUIPMENT

Rolling pin

Three-sided cookie sheet

Flexible cutting board, floured, or two metal spatulas

Broiler pan

Baking stone

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin.

Working the dough as little as possible and adding flour as necessary, roll out the dough into a 16-inch (40 cm) long oval. Sprinkle one-quarter of the fruit on the upper half of the dough oval and press into the dough with your hands. Fold the other half over the fruit. Turn the dough a quarter turn. Working the dough as little as possible and adding flour as necessary, roll out the dough into an oval. Sprinkle another quarter of the fruit on the upper half of the oval and press into the dough with your hands. Fold the other half over the fruit. Turn the dough a quarter turn. Working the dough as little as possible and adding flour as necessary, roll out the dough into an oval. Repeat this process twice more, until all of the fruit has been incorporated into the dough.

2 Working the dough as little as possible and adding flour as necessary, form the dough into a 14-inch (35 cm) cylinder. Pinch the ends and any seams closed. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

3 Sprinkle the cornmeal on the cookie sheet. Using the cutting board or two metal spatulas, transfer the loaf to the cookie sheet. Cover with a tea towel and let rest at room temperature for 40 minutes.

4 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

5 Brush the batard with egg white.

6 Using a serrated knife, make five cross-hatch slashes, about $\frac{1}{2}$ inch (1 cm) deep, diagonally across the top of the loaf, exposing the moist dough across the top of the loaf, exposing the moist dough inside.

7 Carefully pull the middle rack of the oven out several inches. Hold the cookie sheet level with the rack so that the loaf will slide sideways onto the hot stone. With a quick forward jerk of your arms, slide the loaf from the cookie sheet to the stone. If necessary, use a metal spatula to reposition the loaf. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

8 Bake for 25 to 27 minutes or until the crust is dark brown and an instant-read thermometer inserted in the center registers at least 190°F (90°C). Remove the loaf to cool on a wire rack.



Peshawari Naan

Makes 8 flatbreads

Peshawar is a city in northern Pakistan just east of Kabul, Afghanistan, and the Khyber Pass. It's a town known for its naan stuffed with locally grown goodies — different kinds of raisins, herbs and roasted nuts such as pistachios, almonds and cashews.

INGREDIENTS

- 1 tbsp (15 mL) roasted salted cashews
- 1 tbsp (15 mL) roasted salted pistachios
- 1 tbsp (15 mL) golden raisins
- 1 tsp (5 mL) fennel seeds
- $\frac{1}{4}$ recipe prepared Traditional Naan Dough (page 60), about the size of a softball
- Unbleached all-purpose or bread flour
- $\frac{1}{4}$ cup (50 mL) cornmeal
- Melted butter or olive oil
- 2 cups (500 mL) hot water

EQUIPMENT

- Rolling pin
- Large baking sheet
- Broiler pan
- Baking stone
- Metal spatula

METHOD

1 In a food processor or mini chopper, combine cashews, pistachios, raisins and fennel seeds; process until finely ground.

2 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, form the dough into an 8-inch (20 cm) cylinder. With a dough scraper, cut the dough into 1-inch (2.5 cm) slices. Roll out each slice into a 6-inch (15 cm) long oval. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

3 Sprinkle one-eighth of the filling on the upper half of each dough oval and press into the dough with your hands. Fold the other half over the filling. Turn the dough a quarter turn. Working the dough as little as possible and adding flour as necessary, roll out the dough into a 6-inch (15 cm) oval.

4 Sprinkle the cornmeal on the baking sheet and place the dough ovals on the cornmeal. Cover with a tea towel and let rest at room temperature for 40 minutes.

5 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

6 Brush with melted butter. Brush the naan with melted butter.

7 Place naan on baking stone and add water to broiler pan. Carefully pull the middle rack of the oven out several inches. With a metal spatula, place four naan on the hot stone. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

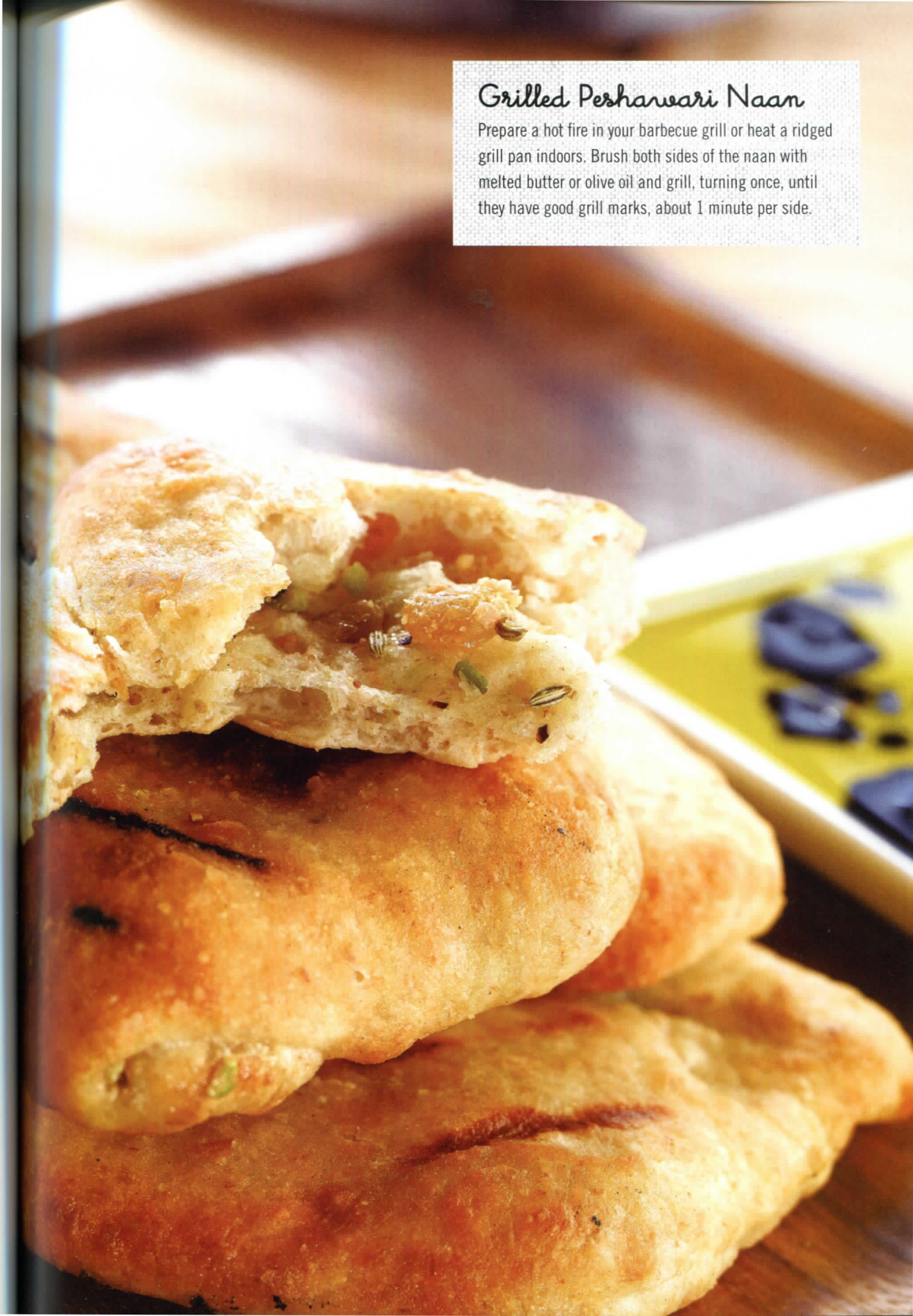
8 Bake for 7 to 8 minutes or until the crust is lightly blistered. Remove the naan to cool on a wire rack. Repeat the baking process with the remaining naan.

TIP

Look for maida, atta and other naan ingredients at Indian grocers.

Grilled Peshawari Naan

Prepare a hot fire in your barbecue grill or heat a ridged grill pan indoors. Brush both sides of the naan with melted butter or olive oil and grill, turning once, until they have good grill marks, about 1 minute per side.



Easy Artisan Flavored Dough

Makes enough dough for bread, rolls, pizza or flatbread to serve 12 to 16

In this master recipe, we substitute flavoring liquids for some of the water and stir in dried herbs, spices and other boldly flavored ingredients to create customized breads.

INGREDIENTS

6½ cups (1.625 L) unbleached all-purpose or bread flour

2 tbsp (25 mL) instant or bread machine yeast

1½ tbsp (22 mL) fine kosher salt

Dried herbs, spices or other flavoring ingredients (optional, see page 93 for suggestions and amounts)

3 to 4 cups (750 mL to 1 L) lukewarm liquid (see tip), about 100°F (38°C)

METHOD

1 Spoon the flour into a measuring cup, level with a knife or your finger, then dump the flour into the mixing bowl.

2 Add the yeast and salt to the flour. Add optional ingredients, if desired. Stir together with a wooden spoon or Danish dough whisk. Pour in the liquids and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.

3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.

4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

EQUIPMENT

Instant-read thermometer

16-cup (4 L) mixing bowl

Wooden spoon or Danish dough whisk

TIPS

- For the liquid component, you can use milk, buttermilk, beer, juice, applesauce or puréed squash or pumpkin in addition to water. Milk, juice and beer can be substituted 1 cup for 1 cup (250 mL) for up to 2 cups (750 mL) of the water, keeping the total liquid at 3 cups (750 mL). The puréed squash and pumpkin, applesauce and buttermilk are more dense, so you can replace them 1 cup for 1 cup (250 mL) for up to 2 cups (500 mL) of the water, but to compensate, you'll need to stir in additional water to equal 4 cups (1 L) liquid. You can also add up to ¼ cup (50 mL) liquid honey without decreasing the amount of the other liquids.
- Before storing the dough in the refrigerator, use a permanent marker to write the date on the plastic wrap, so you'll know when you made your dough — and when to use it up 3 days later.

BAKING WITH CANADIAN BREAD FLOUR

Canadian bread flour generally has a higher protein content than U.S. bread flour. That means it absorbs more water. If using Canadian bread flour, you may need to use slightly more water to avoid a dry dough. Begin by adding an extra tablespoon or two (15 to 30 mL) of water and continue adding until a soft dough is formed.

EASY ARTISAN FLAVORED BREADS IN MINUTES A DAY

Day 1: Stir the dough together and let rise. Bake, or cover and chill.

Days 2–3: Remove part of the dough, form and bake.



FLAVORING

AMOUNT TO ADD

HOW TO USE

Chocolate chips	1 to 2 cups (250 to 500 mL)	Stir into flour mixture
Citrus zest or oil	1 to 2 tsp (5 to 10 mL)	Stir into liquid ingredients
Dried fruits	1 to 2 cups (250 to 500 mL)	Steep in liquid ingredients for 15 minutes
Herbs, dried	1 to 2 tbsp (15 to 25 mL)	Stir into flour mixture
Garlic, roasted and mashed	Up to 1 bulb	Stir into flour mixture
Onion, chopped and sautéed	1 cup (250 mL)	Stir into flour mixture or fold into dough after it has risen
Pesto	1 cup (250 mL)	Fold into dough after it has risen
Saffron	1 to 2 tsp (5 to 10 mL)	Steep in liquid ingredients for 30 minutes
Seeds	1 cup (250 mL)	Stir into flour mixture or fold into dough after it has risen
Spices	1 to 2 tbsp (15 to 25 mL)	Stir into flour mixture
Sun-dried tomatoes	$\frac{1}{2}$ cup (125 mL)	Finely chop and stir into liquid ingredients

Brewhouse Dough

Makes enough dough for bread, rolls, pizza or flatbread to serve 12 to 16

Breads made from this dough are delicious with artisan cheeses and charcuterie.

INGREDIENTS

- 6½ cups (1.625 L) unbleached all-purpose or bread flour
- 2 tbsp (25 mL) instant or bread machine yeast
- 1½ tbsp (22 mL) fine kosher salt
- 2 cups (500 mL) good-quality good quality beer, either lager or ale
- 1 cup (250 mL) hot water
- ¼ cup (50 mL) liquid honey

EQUIPMENT

- Instant-read thermometer
- 16-cup (4 L) mixing bowl
- Wooden spoon or Danish dough whisk
- 4-cup (1 L) glass measuring cup

METHOD

- 1 Spoon the flour into a measuring cup, level with a knife or your finger, then dump the flour into the mixing bowl.
- 2 Add the yeast and salt to the flour. Stir together with a wooden spoon or Danish dough whisk. In the glass measuring cup, combine beer, hot water and honey. Pour into the flour mixture and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.
- 3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.
- 4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

BAKING WITH CANADIAN BREAD FLOUR

Canadian bread flour generally has a higher protein content than U.S. bread flour. That means it absorbs more water. If using Canadian bread flour, you may need to use slightly more water to avoid a dry dough. Begin by adding an extra tablespoon or two (15 to 30 mL) of water and continue adding until a soft dough is formed.



Shaker Buttermilk Dough

Makes enough dough for bread, rolls, pizza or flatbread to serve 12 to 16

Shaker religious communities throughout the eastern United States were known for the quality of their homemade foods, including this dough.

INGREDIENTS

- 6½ cups (1.625 L) unbleached all-purpose or bread flour
- 2 tbsp (25 mL) instant or bread machine yeast
- 1½ tbsp (22 mL) fine kosher salt
- 2 cups (500 mL) buttermilk
- 2 cups (500 mL) hot water

EQUIPMENT

- Instant-read thermometer
- 16-cup (4 L) mixing bowl
- Wooden spoon or Danish dough whisk
- 4-cup (1 L) glass measuring cup

METHOD

- 1 Spoon the flour into a measuring cup, level with a knife or your finger, then dump the flour into the mixing bowl.
- 2 Add the yeast and salt to the flour. Stir together with a wooden spoon or Danish dough whisk. In the glass measuring cup, combine buttermilk and hot water. Pour into the flour mixture and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.
- 3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.
- 4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

BAKING WITH CANADIAN BREAD FLOUR

Canadian bread flour generally has a higher protein content than U.S. bread flour. That means it absorbs more water. If using Canadian bread flour, you may need to use slightly more water to avoid a dry dough. Begin by adding an extra tablespoon or two (15 to 30 mL) of water and continue adding until a soft dough is formed.

Hamburger Bun Dough

Makes enough dough for buns to serve 12 to 16

The addition of sugar and milk to the dough makes a soft bun with a good crust.

INGREDIENTS

- 6½ cups (1.625 L) unbleached all-purpose or bread flour
- 2 tbsp (25 mL) instant or bread machine yeast
- 1½ tbsp (22 mL) fine kosher salt
- 1 cup (250 mL) granulated sugar
- 1½ cups (375 mL) 2% milk
- 1½ cups (375 mL) hot water

METHOD

- 1 Spoon the flour into a measuring cup, level with a knife or your finger, then dump the flour into the mixing bowl.
- 2 Add the yeast and salt to the flour. Stir together with a wooden spoon or Danish dough whisk. In the glass measuring cup, combine sugar, milk and hot water. Pour into the flour mixture and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.

EQUIPMENT

- Instant-read thermometer
- 16-cup (4 L) mixing bowl
- Wooden spoon or Danish dough whisk
- 4-cup (1 L) glass measuring cup

- 3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.
- 4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

Sun-Dried Tomato Dough

Makes enough dough for bread, rolls, pizza or flatbread to serve 12 to 16

Adding sun-dried tomatoes to dough is an easy way to get vibrant color and flavor.

INGREDIENTS

- 6½ cups (1.625 L) unbleached all-purpose or bread flour
- 2 tbsp (25 mL) instant or bread machine yeast
- 1½ tbsp (22 mL) fine kosher salt
- 3 cups (750 mL) hot water
- ½ cup (125 mL) snipped oil-packed sun-dried tomatoes

EQUIPMENT

- Instant-read thermometer
- 16-cup (4 L) mixing bowl
- Wooden spoon or Danish dough whisk
- 4-cup (1 L) glass measuring cup

METHOD

- 1 Spoon the flour into a measuring cup, level with a knife or your finger, then dump the flour into the mixing bowl.
- 2 Add the yeast and salt to the flour. Stir together with a wooden spoon or Danish dough whisk. In the glass measuring cup, combine hot water, tomatoes and their oil. Pour into the flour mixture and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.
- 3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.
- 4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

TIP

Snip the sun-dried tomatoes into small pieces using kitchen shears.

BAKING WITH CANADIAN BREAD FLOUR

Canadian bread flour generally has a higher protein content than U.S. bread flour. That means it absorbs more water. If using Canadian bread flour, you may need to use slightly more water to avoid a dry dough. Begin by adding an extra tablespoon or two (15 to 30 mL) of water and continue adding until a soft dough is formed.

Brewhouse Baguettes

Makes 2 baguettes, to serve 8

These crusty baguettes have tons of flavor from the beer used in place of some of the water in the dough. A touch of honey makes up for the slight bitterness of the brew. These are delicious with hearty soups, aged cheeses, a savory soufflé or beef stew.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Brewhouse Dough (page 94), about the size of a volleyball

Unbleached all-purpose or bread flour

$\frac{1}{2}$ cup (125 mL) cornmeal

2 cups (500 mL) hot water

EQUIPMENT

Three-sided cookie sheet, flexible cutting board or baker's peel

Broiler pan

Baking stone

METHOD

1 Divide the dough in half. Transfer one half to a floured surface and dust very lightly with flour. Flour your hands. Working the dough as little as possible and adding flour as necessary, form the dough into a 14-inch (35 cm) cylinder. Smooth the dough with your hands to form a soft, non-sticky skin. Pinch any seams together. Pinch each end into a point. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky. Repeat with the remaining dough.

2 Sprinkle the cornmeal on the cookie sheet and place baguettes about 6 inches (15 cm) apart on the cornmeal. Cover with tea towels and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

4 Using a serrated knife, make three evenly spaced diagonal slashes, about $\frac{1}{2}$ inch (1 cm) deep, across each baguette, exposing the moist dough under the surface.

5 Carefully pull the middle rack of the oven out several inches. Hold the cookie sheet level with the rack so that the first baguette will slide sideways onto the hot stone. With a quick forward jerk of your arms, slide the first baguette from the cookie sheet to the back of the stone. With another jerk, slide the second baguette onto the front of the stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 25 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of the baguettes registers at least 190°F (90°C). Remove baguettes to cool on a wire rack.

VARIATION

You can also use Easy Artisan Whole-Grain Dough (page 54) or any of its variations. Make the slashes 1 inch (2.5 cm) deep.





Shaker Buttermilk Bread

Makes 2 loaves, to serve 16

A celibate religious sect known for their medicinal herbs, clean-lined architecture and furniture, and the fine table their North American communities kept, the Shakers believed that eating bread hot out of the oven stirred up passions that were best left unstirred. I have to confess, however, that I can't resist the toasty aroma and moist crumb of this bread, still warm and slathered with Artisan Butter (page 198).

INGREDIENTS

$\frac{1}{2}$ recipe prepared Shaker Buttermilk Dough (page 96), about the size of a volleyball

Unbleached all-purpose or bread flour

2 cups (500 mL) hot water

EQUIPMENT

Two 9- by 5-inch (23 by 12.5 cm) loaf pans, greased

Broiler pan

Baking stone

Instant-read thermometer

METHOD

1 Divide the dough in half. Transfer one half to a floured surface and dust very lightly with flour. Flour your hands. Working the dough as little as possible and adding flour as necessary, form the dough into an 8-inch (20 cm) cylinder. Smooth the dough with your hands to form a soft, non-sticky skin. Pinch any seams together. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky. Repeat with the remaining dough.

2 Place each cylinder in a prepared loaf pan. Cover with tea towels and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 425°F (220°C).

4 Carefully pull the middle rack of the oven out several inches. Place the loaf pans at least 3 inches (7.5 cm) apart on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

5 Bake for 27 to 30 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of the loaf registers at least 190°F (90°C). Remove from pans and transfer to a wire rack to cool.

Shaker Buttermilk Herb Bread

Stir 2 tbsp (25 mL) dried herbs, such as rosemary, fennel or dillweed, into the dry ingredients when first making the dough.

Mini Hamburger Buns

Makes 32 miniature buns

A little milk and sugar in the dough contribute to a brown crust and a soft crumb, perfect for a juicy lamb, beef or meatball “slider.” But why stop there? What about a gourmet sausage, grilled chicken or toasted cheese sandwich? These miniature buns make great cocktail fare — perhaps a Kobe beef burger topped with Easy Caramelized Onions (page 196).

INGREDIENTS

1 recipe prepared Hamburger Bun Dough (page 97)

Unbleached all-purpose or bread flour

1 egg, beaten with 1 tbsp (15 mL) water

2 cups (500 mL) hot water

EQUIPMENT

2 large baking sheets, lined with parchment paper

Broiler pan

Baking stone

METHOD

1 Divide the dough in half. Transfer one half to a floured surface and dust very lightly with flour. Flour your hands. Working the dough as little as possible and adding flour as necessary, form the dough into a 16-inch (40 cm) cylinder. With the dough scraper, slice the cylinder into eight 2-inch (5 cm) pieces. Cut each piece in half. Pinch the cut sides closed and coax each piece into a 2-inch (5 cm) round. Pinch any seams together. Repeat with the remaining dough.

2 Place the buns about 1 inch (2.5 cm) apart on the prepared baking sheets. Cover with tea towels and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 400°F (200°C).

4 Brush the top of each bun with egg wash.

5 Carefully pull the middle rack of the oven out several inches. Place one of the baking sheets on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 15 to 17 minutes or until the buns are domed and lightly browned and an instant-read thermometer inserted in the center of a bun registers at least 190°F (90°C). Remove from pan and transfer to a wire rack to cool. Repeat the baking with the remaining buns.

TIPS

- ▶ These rolls are baked at a slightly lower temperature so the tops stay smooth.
- ▶ Make the whole batch of rolls, then freeze for up to 3 months in plastic freezer bags.

VARIATION

You can also use any of these other master recipes and all their variations: Easy Artisan Dough (page 36), Easy Artisan Whole-Grain Dough (page 54), Easy Artisan Seeded and Filled Dough (page 76), Easy Artisan Flavored Dough (page 92) or Easy Artisan Slow-Rise Dough (page 110).

Large Hamburger Buns

Slice each cylinder into eight 2-inch (5 cm) pieces and coax each piece into a 4-inch (10 cm) round. Proceed with the recipe. They take the same time to bake, 15 to 17 minutes at 400°F (200°C).





Sun-Dried Tomato and Feta Flatbread

Makes 1 large flatbread, to serve 8 to 12

This golden, puffy flatbread makes a great appetizer or tapas selection, and works well with any casual meal. For even more flavor, and to simulate a Tuscan wood-burning oven, smolder fine wood chips next to the broiler pan as this bakes — a “kiss of smoke” technique often used by barbecuers. If using the wood chips, be sure your kitchen is well ventilated.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Sun-Dried Tomato Dough (page 99), about the size of a volleyball

Unbleached all-purpose or bread flour

1 cup (250 mL) prepared basil pesto

8 oz (250 g) feta cheese, crumbled

$\frac{1}{2}$ cup (125 mL) chopped fresh flat-leaf (Italian) parsley

Olive oil

2 cups (500 mL) hot water

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, roll out the dough into a 12- by 10-inch (30 by 25 cm) rectangle. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

2 Transfer the dough to the prepared baking sheet. Spread pesto over the dough. Sprinkle feta and parsley over the pesto, leaving a 1-inch (2.5 cm) perimeter.

3 Cover with a tea towel and let rest at room temperature for 40 minutes.

4 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C). For the wood-burning oven technique, place the moistened wood chips in a small metal pan next to the broiler pan on the lower shelf. They will start to smolder and release wisps of smoke.

EQUIPMENT

Rolling pin

Large baking sheet, lined with parchment paper

Broiler pan

Baking stone

$\frac{1}{4}$ cup (50 mL) fine dry hardwood chips, such as mesquite or apple, moistened with 2 tbsp (25 mL) water (optional)

5 Drizzle the flatbread with olive oil.

6 Carefully pull the middle rack of the oven out several inches. Place the baking sheet on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

7 Bake for 20 to 22 minutes or until the crust is puffed and golden brown. Remove from pan and transfer to a wire rack to cool. Remove the smoldering wood chips from the oven, let cool completely, then discard.

VARIATION

You can also use Easy Artisan Dough (page 36), Easy Artisan Whole-Grain Dough (page 54), made with white whole wheat flour, or Easy Artisan Slow-Rise Dough (page 110).

Easy Artisan Slow-Rise Dough

Makes enough dough for bread, rolls or flatbreads to serve 12 to 16

Decreasing the amount of yeast, adding a starter like a Biga (page 111), and allowing for a longer rising time turns Easy Artisan Dough into a slow-rise dough — and teaches the artisan baker a valuable lesson in patience. Good things come to those who wait. With less yeast and a longer rise, you get a bread with a more developed flavor and the bigger holes of a honeycomb crumb. You also end up with a golden brown, somewhat blistered crust (a hallmark of slow-rise artisan bread). Spraying the loaves with water before and during baking helps promote that blistered crust effect.

This master recipe, which calls for filtered or bottled spring water in the dough because it's more pure than tap water, and this helps the bread rise better. Because of the long, slow rise, the gluten in the flour has more time to make a fibrous network, so the dough will seem moist, yet stringy. And as you work the dough and form the loaves, you'll see and feel air bubbles, part of what will make the honeycomb crumb in the finished bread. This sticky dough is not as easy to divide into small portions, so all the recipes will use half the dough, for larger loaves and flatbreads.

INGREDIENTS

- 4½ cups (1.125 L) unbleached bread flour
- 1 cup (250 mL) whole-grain flour (see page 55)
- 1½ tbsp (22 mL) fine kosher salt
- 1 recipe prepared Biga (page 111)
- 3 cups (750 mL) filtered or bottled spring water, at room temperature

EQUIPMENT

- 16-cup (4 L) mixing bowl
- Wooden spoon or Danish dough whisk

METHOD

1 Spoon the flour into a measuring cup, level with a knife or your finger, then dump the flour into the mixing bowl, combining unbleached and whole-grain flours well.

2 Add the salt to the flour. Stir together with a wooden spoon or Danish dough whisk. Add the biga and water and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a thick, spongy mass.

3 Cover the bowl with plastic wrap and let ferment at room temperature (72°F/22°C) in a draft-free place for 12 to 18 hours or until it almost reaches the top of the bowl.

4 Use right away or place the bowl, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

TIP

Now that we're in the intermediate phase of artisan bread, we'll switch to a baker's peel. (Of course, you can still use a three-sided cookie sheet or flexible cutting board.)

Biga

Makes about 2 cups (500 mL)

Biga is the Italian name for a pre-ferment, starter or sponge used to make slow-rise breads. You'll mix a tiny amount of yeast with flour and water, then set it aside to ferment at room temperature. After it has fermented, you will add prepared biga to other dough ingredients to make slow-rise bread. Bigas can be thicker or more moist. This one falls in the moister category, so it works with our Easy Artisan Master Dough recipes.

Mix up the biga and let it ferment at room temperature for 6 to 24 hours before making the dough. Biga is an active culture, and it's easy to tell when it's good and when it's not. When it domes in the bowl and you can see bubbles rising and breaking on the surface, it's ready to use. After the biga has domed, cover it and keep it in the refrigerator for up to 3 days before baking. When the biga deflates, its rising power has gone.

INGREDIENTS

3½ cups (875 mL) unbleached all-purpose flour

¼ tsp (1 mL) instant or bread machine yeast

1 cup (250 mL) filtered or bottled spring water,
at room temperature

EQUIPMENT

6-cup (1.5 L) bowl

Wooden spoon or Danish dough whisk

METHOD

- 1 Spoon the flour into a measuring cup, level with a knife or your finger, then dump the flour into a mixing bowl.
- 2 Add the yeast to the flour. Stir together with a wooden spoon or Danish dough whisk. Pour in the water and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.
- 3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 6 to 24 hours. At first, the biga will look lumpy and shaggy. After several hours, it will look creamy and frothy, with small bubbles that form and rise to the surface. Eventually, it will have a smooth, domed skin, with large, wide bubbles that rise lazily to the surface.
- 4 Use right away or place the bowl, covered with plastic wrap, in the refrigerator for up to 3 days before baking. If it stays domed, it's ready to go. If it's deflated, it's lost its power, so discard it.

BAKING WITH CANADIAN BREAD FLOUR

Canadian bread flour generally has a higher protein content than U.S. bread flour. That means it absorbs more water. If using Canadian bread flour, you may need to use slightly more water to avoid a dry dough. Begin by adding an extra tablespoon or two (15 to 30 mL) of water and continue adding until a soft dough is formed.

EASY ARTISAN SLOW-RISE BREADS IN MINUTES A DAY

Day 1: Make the biga. Let ferment.

Day 2: Wrap and chill biga or make into a dough.

Days 2–4: Form and rest dough, bake bread.

Slow-Rise Herbed Polenta Dough

Makes enough dough for bread, rolls or flatbreads to serve 12 to 16

Use this pale yellow dough for Tuscan-style breads.

INGREDIENTS

4½ cups (1.125 L) unbleached bread flour
1 cup (250 mL) cornmeal
1½ tbsp (22 mL) fine kosher salt
1 tbsp (15 mL) dried rosemary
1 tbsp (15 mL) dried basil
1 recipe prepared Biga (page 150)
3 cups (750 mL) filtered or bottled spring water,
at room temperature

METHOD

1 One at a time, spoon the flour and cornmeal into a measuring cup, level with a knife or your finger, then dump into the mixing bowl. Combine well.

2 Add the salt, rosemary and basil to the flour mixture. Stir together with a wooden spoon or Danish dough whisk. Add the biga and water and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a thick, spongy mass.

3 Cover the bowl with plastic wrap and let ferment at room temperature (72°F/22°C) in a draft-free place for 12 to 18 hours or until it almost reaches the top of the bowl.

4 Use right away or place the bowl, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

EQUIPMENT

16-cup (4 L) mixing bowl
Wooden spoon or Danish dough whisk

TIP

Because cornmeal doesn't absorb water like other flours, the dough will be very moist.

BAKING WITH CANADIAN BREAD FLOUR

Canadian bread flour generally has a higher protein content than U.S. bread flour. That means it absorbs more water. If using Canadian bread flour, you may need to use slightly more water to avoid a dry dough. Begin by adding an extra tablespoon or two (15 to 30 mL) of water and continue adding until a soft dough is formed.

Slow-Rise Sour Graham Dough

Makes enough dough for bread, rolls or flatbreads to serve 12 to 16

INGREDIENTS

4½ cups (1.125 L) unbleached bread flour

1 cup (250 mL) graham flour (coarsely ground whole wheat)

1½ tbsp (22 mL) fine kosher salt

½ cup (125 mL) non-fat plain yogurt

3 cups (750 mL) filtered or bottled spring water, at room temperature

1 recipe prepared Biga (page 111)

EQUIPMENT

16-cup (4 L) mixing bowl

Wooden spoon or Danish dough whisk

METHOD

1 One at a time, spoon the bread flour and graham flour into a measuring cup, level with a knife or your finger, then dump into the mixing bowl. Combine well.

2 Add the salt to the flours. Stir together with a wooden spoon or Danish dough whisk. Stir yogurt into the water. Pour into the flour mixture, add the biga and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a thick, spongy mass.

3 Cover the bowl with plastic wrap and let ferment at room temperature (72°F/22°C) in a draft-free place for 12 to 18 hours or until it almost reaches the top of the bowl.

4 Use right away or place the bowl, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

TIP

Graham flour is available in the specialty baking aisle.

Slow-Rise Rustic French Boule

Makes 1 round loaf, or boule, to serve 6 to 8

Making this classic loaf is a good way to get the feel of the dough and practice patience, as it needs to rest and ferment for 4 hours before baking (you can bake it after a 40-minute rest, but it won't rise as high). This recipe makes a medium-size boule, which will rise dramatically in the oven, producing a crusty loaf with a honeycombed crumb. Spraying the loaf with water contributes to the formation of a medium golden brown, blistered crust. Deliciously easy!

INGREDIENTS

$\frac{1}{2}$ recipe prepared Easy Artisan Slow-Rise Dough (page 110), about the size of a volleyball

Unbleached bread flour

$\frac{1}{2}$ cup (125 mL) cornmeal (approx.)

2 cups (500 mL) hot water

EQUIPMENT

Baker's peel

Broiler pan

Baking stone

Plastic spray bottle of water

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands. Working the dough as little as possible and adding flour as necessary, form the dough into an 8-inch (20 cm) round. Smooth the dough with your hands to form a soft, non-sticky skin. Pinch any seams together. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

2 Sprinkle the cornmeal on the baker's peel and place the dough round on the cornmeal. Cover with plastic wrap and let rest at room temperature for 4 hours or until slightly risen.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

4 Using a serrated knife, make three evenly spaced slashes, about 1 inch (2.5 cm) deep, across the boule, exposing the moist dough under the surface. With a dough scraper, gently scrape under the boule to make sure it isn't sticking to the peel. Add more cornmeal if necessary.

5 Carefully pull the middle rack of the oven out several inches. Hold the baker's peel level with the rack so that the dough round will slide onto the center of the hot stone. With a quick forward jerk of your arms, slide the dough round from the peel to the stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Spray the boule with water. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 30 to 32 minutes, spraying the loaf with water three times during baking, until the crust is a blistered medium golden brown and an instant-read thermometer inserted in the center of the loaf registers at least 190°F (90°C). Remove the loaf to cool on a wire rack.

TIP

After baking, keep slow-rise and naturally leavened breads wrapped in a brown paper bag, to keep their crust crisp and their crumb moist.

VARIATION

You can also use Slow-Rise Herbed Polenta Dough (page 112).



Slow-Rise Baguettes

Makes 2 baguettes, to serve 8 to 12

When made with biga, baguettes have a fuller, more developed flavor that is truer to the classic French boulangerie. Spraying the baguette during baking makes for a crisp, blistered crust.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Easy Artisan Slow-Rise Dough (page 110), about the size of a volleyball

Unbleached bread flour

$\frac{1}{2}$ cup (125 mL) cornmeal (approx.)

2 cups (500 mL) hot water

EQUIPMENT

Baker's peel

Broiler pan

Baking stone

Plastic spray bottle of water

METHOD

1 Divide the dough in half. Transfer one half to a floured surface and dust very lightly with flour. Flour your hands. Working the dough as little as possible and adding flour as necessary, form the dough into a 14-inch (35 cm) cylinder. Smooth the dough with your hands to form a soft, non-sticky skin. Pinch any seams together. Pinch each end into a point. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky. Repeat with the remaining dough.

2 Sprinkle the cornmeal on the baker's peel and place the baguettes on the cornmeal, spacing them about 6 inches (15 cm) apart. Cover with plastic wrap and let rest at room temperature for 2 hours or until slightly risen.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

4 Using a serrated knife, make three evenly spaced diagonal slashes, about 1 inch (2.5 cm) deep, across each baguette, exposing the moist dough under the surface. With a dough scraper, gently scrape under each baguette to make sure it isn't sticking to the peel. Add more cornmeal, if necessary.

5 Slide baguettes onto baking stone and add water to broiler pan. Carefully pull the middle rack of the oven out several inches. Hold the baker's peel level with the rack so that the first baguette will slide sideways onto the hot stone. With a quick forward jerk of your arms, slide the first baguette from the peel to the back of the stone. With another jerk, slide the second baguette onto the front of the stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Spray the baguettes with water. Close the oven door immediately so the steam will envelop the oven.

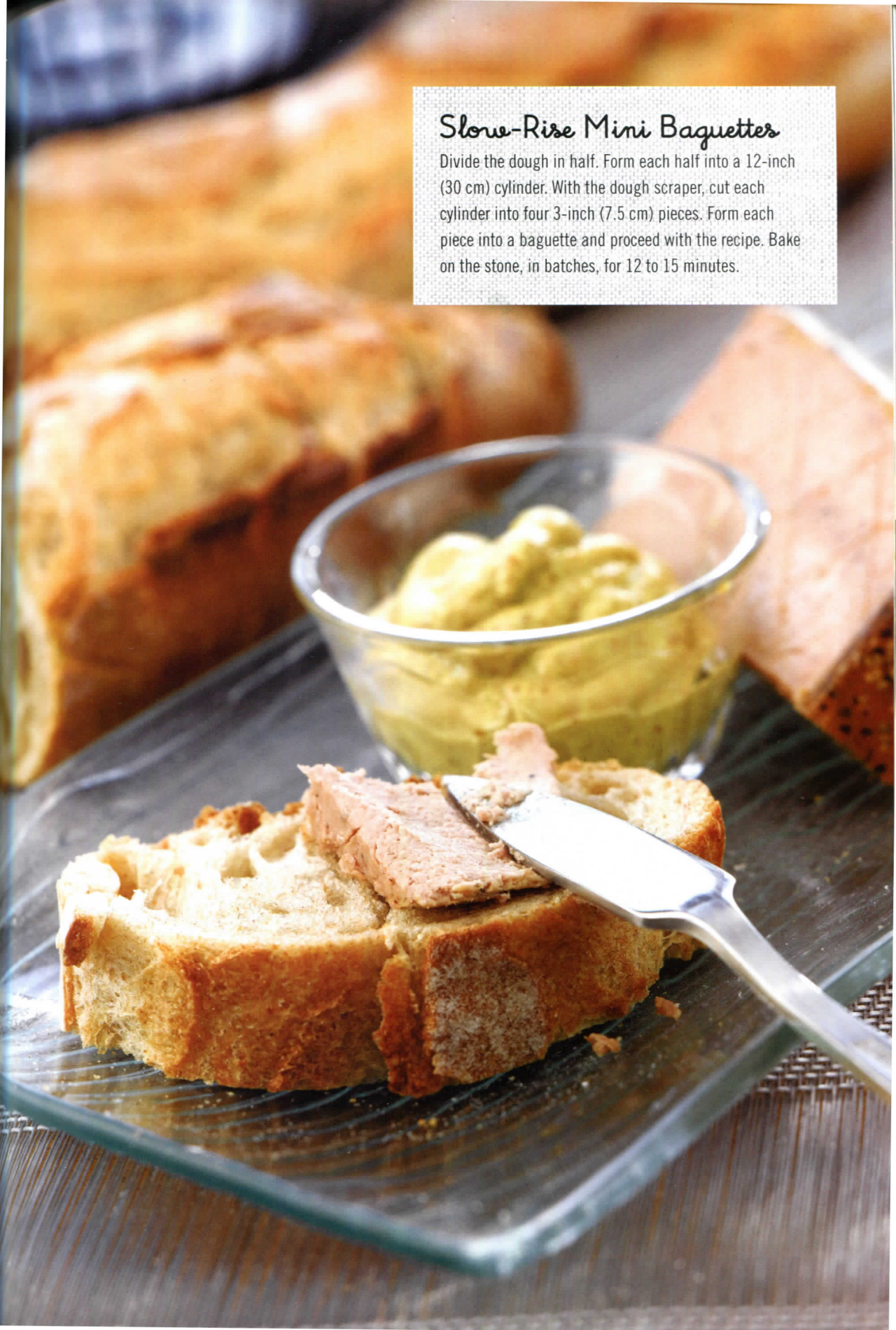
6 Bake for 15 to 17 minutes, spraying the baguettes with water three times during baking, until the crust is a blistered medium golden brown and an instant-read thermometer inserted in the center of the baguettes registers at least 190°F (90°C). Remove baguettes to cool on a wire rack.

VARIATION

You can also use Slow-Rise Herbed Polenta Dough (page 112) or Slow-Rise Sour Graham Dough (page 113).

Slow-Rise Mini Baguettes

Divide the dough in half. Form each half into a 12-inch (30 cm) cylinder. With the dough scraper, cut each cylinder into four 3-inch (7.5 cm) pieces. Form each piece into a baguette and proceed with the recipe. Bake on the stone, in batches, for 12 to 15 minutes.





Rustic Italian Hoagie Rolls

Makes 4 rolls

When you buy great ingredients for a hoagie sandwich, don't forget to make these crusty rolls.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Easy Artisan Slow-Rise Dough (page 110), about the size of a volleyball

Unbleached bread flour

$\frac{1}{2}$ cup (125 mL) cornmeal (approx.)

2 cups (500 mL) hot water

EQUIPMENT

Baker's peel

Broiler pan

Baking stone

Plastic spray bottle of water

METHOD

1 Divide the dough into four portions. Place one portion on a floured surface and dust very lightly with flour. Flour your hands. Working the dough as little as possible and adding flour as necessary, form the dough into a 6-inch (15 cm) cylinder. Smooth the dough with your hands to form a soft, non-sticky skin. Pinch any seams together. Pinch each end into a point. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky. Repeat with the remaining dough.

2 Sprinkle the cornmeal on the baker's peel and place the rolls on the cornmeal, spacing them about 6 inches (15 cm) apart. Cover with plastic wrap and let rest at room temperature for 4 hours or until slightly risen.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).

4 Using a serrated knife, make three evenly spaced slashes, about 1 inch (2.5 cm) deep, across each roll, exposing the moist dough under the surface. With a dough scraper, gently scrape under each roll to make sure it isn't sticking to the peel. Add more cornmeal if necessary.

5 Carefully pull the middle rack of the oven out several inches. Hold the baker's peel level with the rack so that the first two rolls will slide sideways onto the hot stone. With a quick forward jerk of your arms, slide the first two rolls from the peel to the back of the stone. With another jerk, slide the second two rolls onto the front of the stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Spray the rolls with water. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 12 to 14 minutes, spraying the rolls with water three times during baking, until the crust is a blistered medium golden brown and an instant-read thermometer inserted in the center of a roll registers at least 190°F (90°C). Remove the rolls to cool on a wire rack.

TIP

After baking, keep slow-rise breads wrapped in a brown paper bag, to keep their crust crisp and their crumb moist.

VARIATION

You can also use Slow-Rise Herbed Polenta Dough (page 112).

Coca Mallorquina

Makes 1 large flatbread, to serve 12

This Spanish “pizza,” known as Coca Mallorquina, comes from Catalonia and Mallorca. Traditionally, this flatbread is baked in communal wood-burning ovens. A coca, or flatbread, can be a meal in itself, a snack or part of a tapas offering — great for entertaining. You can get the same wood-burning oven flavor using moistened fine wood chips in your indoor oven. If using the wood chips, be sure your kitchen is well ventilated.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Easy Artisan Slow-Rise Dough (page 110), about the size of a volleyball

Unbleached bread flour

2 cups (500 mL) hot water

2 cloves garlic, minced

2 tsp (10 mL) coarse kosher or sea salt

6 tbsp (90 mL) extra virgin olive oil

2 tbsp (25 mL) freshly squeezed lemon juice

2 cups (500 mL) diced tomatoes

2 small zucchini, sliced paper-thin

$\frac{1}{4}$ cup (50 mL) pine nuts

16 pitted oil-cured black olives

EQUIPMENT

Rolling pin

Large baking sheet, lined with parchment paper

Broiler pan

Baking stone

$\frac{1}{4}$ cup (50 mL) fine dry hardwood chips, such as mesquite or apple, moistened with 2 tbsp (25 mL water (optional)

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, roll out the dough into a 12- by 10-inch (30 by 25 cm) rectangle. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky. Transfer to the prepared baking sheet.

2 In a small bowl, using a spoon or a fork, mash together garlic and salt. Stir in oil and lemon juice.

3 Brush half the garlic mixture over the dough. Arrange tomatoes and zucchini over the garlic mixture, leaving a 1-inch (2.5 cm) perimeter. Sprinkle with pine nuts and olives.

4 Cover with plastic wrap and let rest at room temperature for 2 hours or until slightly risen.

5 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C). For the wood-burning oven technique, place the moistened wood chips in a small metal pan next to the broiler pan on the lower shelf. They will start to smolder and release wisps of smoke.

6 Drizzle flatbread with remaining garlic mixture.

7 Carefully pull the middle rack of the oven out several inches. Place the baking sheet on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

8 Bake for 20 to 22 minutes or until the crust is puffed and golden brown. Remove from pan and transfer to a wire rack to cool. Remove the smoldering wood chips from the oven, let cool completely, then discard.

TIP

Use a mandolin or a very sharp knife to slice the zucchini.

Coca Andaluca

Use 8 oz (250 g) thinly sliced serrano or Iberico ham and 8 oz (250 g) shaved Manchego cheese in place of the garlic mixture and vegetables. Drizzle with olive oil before baking.



Slow-Rise Ciabatta

Makes 1 large loaf, to serve 12 to 16

Ciabatta is also known as Italian slipper bread, as the shape of the bread resembles ballet shoes. Ciabatta uses both biga (or naturally leavened starter) and yeast starter, along with a touch of milk and olive oil, for a honeycombed crumb and a crisp, blistered crust. If you've made ciabatta before and beaten it with a stand mixer, you'll be surprised that you can make it this way. It's the same batter-like dough, but you have much less work — you just have to wait longer. But that's the magic of the no-knead, slow-rise method. You'll need to spray the top of the loaf as it bakes, to make the smooth crust attain its characteristic blister.

INGREDIENTS

2 cups (500 mL) unbleached bread flour
2½ tsp (12 mL) instant or bread machine yeast
2½ tsp (12 mL) fine kosher or sea salt
1½ cups (375 mL) filtered or bottled spring water,
at room temperature
1 tbsp (15 mL) olive oil
1 tbsp (15 mL) milk
½ recipe prepared Biga (page 111)
½ cup (125 mL) cornmeal
2 cups (500 mL) hot water

EQUIPMENT

4-cup (1 L) bowl
Wooden spoon or Danish dough whisk
Baker's peel
Flexible cutting board, floured
Broiler pan
Baking stone
Plastic spray bottle of water



METHOD

- 1 Spoon the flour into a measuring cup, level with a knife or your finger, then dump the flour into a mixing bowl.
- 2 Add the yeast and salt to the flour. Stir together with a wooden spoon or Danish dough whisk. In a measuring cup, combine water, oil and milk. Add water mixture and biga to the flour mixture and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a thick, spongy mass.
- 3 Cover the bowl with plastic wrap and let ferment at room temperature (72°F/22°C) in a draft-free place for 4 to 6 hours or until it almost reaches the top of the bowl.
- 4 Use that day or place the bowl, covered with plastic wrap, in the refrigerator for up to 3 days before baking.
- 5 Place dough on a floured surface and dust very lightly with flour. Flour your hands. Working the dough as little as possible and adding flour as necessary, scrape the dough up and over itself, flouring as you go, until the dough has settled into a 16-inch (40 cm) long oval and is not sticky. Scrape the dough up from the floured surface at intervals to make sure it isn't sticking to the surface. Add more flour when necessary. Smooth the dough with your hands to form a soft, non-sticky skin. Lightly flour any sticky places on the dough. The dough should feel soft all over, but not at all sticky.
- 6 Leaving the dough on the floured surface, cover with plastic wrap and let rest at room temperature for 1 hour or until slightly risen.
- 7 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C).
- 8 Remove the plastic wrap from the ciabatta and pinch any seams that remain. Spray with water. Sprinkle the cornmeal on the baker's peel. Using the cutting board, and adding flour to any sticky spots on the dough, transfer the ciabatta to the peel. Spray again with water.
- 9 Carefully pull the middle rack of the oven out several inches. Hold the baker's peel level with the rack so that the ciabatta will slide onto the center of the hot stone. With a quick forward jerk of your arms, slide the ciabatta from the peel to the stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.
- 10 Bake for 20 to 23 minutes, spraying the loaf with water three times during baking, until the crust is a blistered medium golden brown and an instant-read thermometer inserted in the center of the loaf registers at least 190°F (90°C). Remove the loaf to cool on a wire rack.

TIP

After baking, keep slow-rise and naturally leavened breads wrapped in a brown paper bag, to keep their crust crisp and their crumb moist.

BAKING WITH CANADIAN BREAD FLOUR

Canadian bread flour generally has a higher protein content than U.S. bread flour. That means it absorbs more water. If using Canadian bread flour, you may need to use slightly more water to avoid a dry dough. Begin by adding an extra tablespoon or two (15 to 30 mL) of water and continue adding until a soft dough is formed.

Easy Artisan Gluten-Free Dough

Makes enough dough for bread, rolls, pizza or flatbread to serve 12 to 16

For this dough, you need an assortment of gluten-free flours to get the approximate color, flavor and texture. Xanthan gum, which is made from corn and can be a little pricey, provides a framework or structure similar to that of gluten. You can find gluten-free flours and xanthan gum in the specialty baking section of the grocery or health food store, or online at www.bobsredmill.com. The eggs, vinegar, brown sugar and applesauce soften and round out the flavor of the dough.

For some people who are gluten-intolerant, even the tiniest speck of gluten can be a problem, so make sure that all ingredients you put in the dough are gluten-free. Read the labels of manufactured products to make sure nothing has been processed in a facility that also processes gluten. If you also make wheat-based doughs, run your bowls, measuring cups, dough whisk, etc., through the dishwasher again before making a gluten-free dough.

In addition, some people with gluten-intolerance are also allergic to dairy products and possibly eggs, so each recipe offers substitutes.

INGREDIENTS

- 2 cups (500 mL) stone-ground brown rice flour
- 2 cups (500 mL) tapioca flour or potato starch
- 2 cups (500 mL) chickpea (garbanzo bean) flour
- 1 cup (250 mL) cornstarch or corn flour
- 2 tbsp (25 mL) xanthan gum
- 2 tbsp (25 mL) instant or bread machine yeast
- 1 tbsp (15 mL) fine table or kosher salt
- 6 eggs, or equivalent substitute (see Allergy-Free Variation)
- $\frac{1}{3}$ cup (75 mL) packed light or dark brown sugar
- 2 cups (500 mL) lukewarm water (about 100°F/38°C)
- 1 cup (250 mL) unsweetened applesauce
- $\frac{1}{3}$ cup (75 mL) vegetable oil (preferably canola)
- 2 tsp (10 mL) cider vinegar

EQUIPMENT

- Instant-read thermometer
- 16-cup (4 L) mixing bowl
- Wire whisk or Danish dough whisk

METHOD

- 1 One at a time, spoon the rice flour, tapioca flour, chickpea flour and cornstarch into a measuring cup, level with a knife or your finger, then dump into the mixing bowl. Combine well.
- 2 Add the xanthan gum, yeast and salt to the flour mixture. Stir together with a wire whisk or Danish dough whisk. In a large bowl, lightly beat eggs. Whisk in brown sugar, water, applesauce, oil and vinegar until well combined. Pour into the flour mixture and whisk until a smooth, very loose, batter-like dough forms.
- 3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a thick, golden, mashed potato-like appearance.
- 4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

CAUTION

Just be aware that this is a unique dough — at first, it resembles a very wet batter. After an hour, it thickens to the consistency of brownie batter. After 2 hours, it rises to about 1 inch (2.5 cm) from the top of the bowl and looks like cornbread batter or golden mashed potatoes. The raw dough doesn't taste like a yeast bread dough. But, magically, during baking, it makes a gluten-free white whole-grain bread with a moist and tender crumb, browned crust and mellow, yeasty flavor.

TIPS

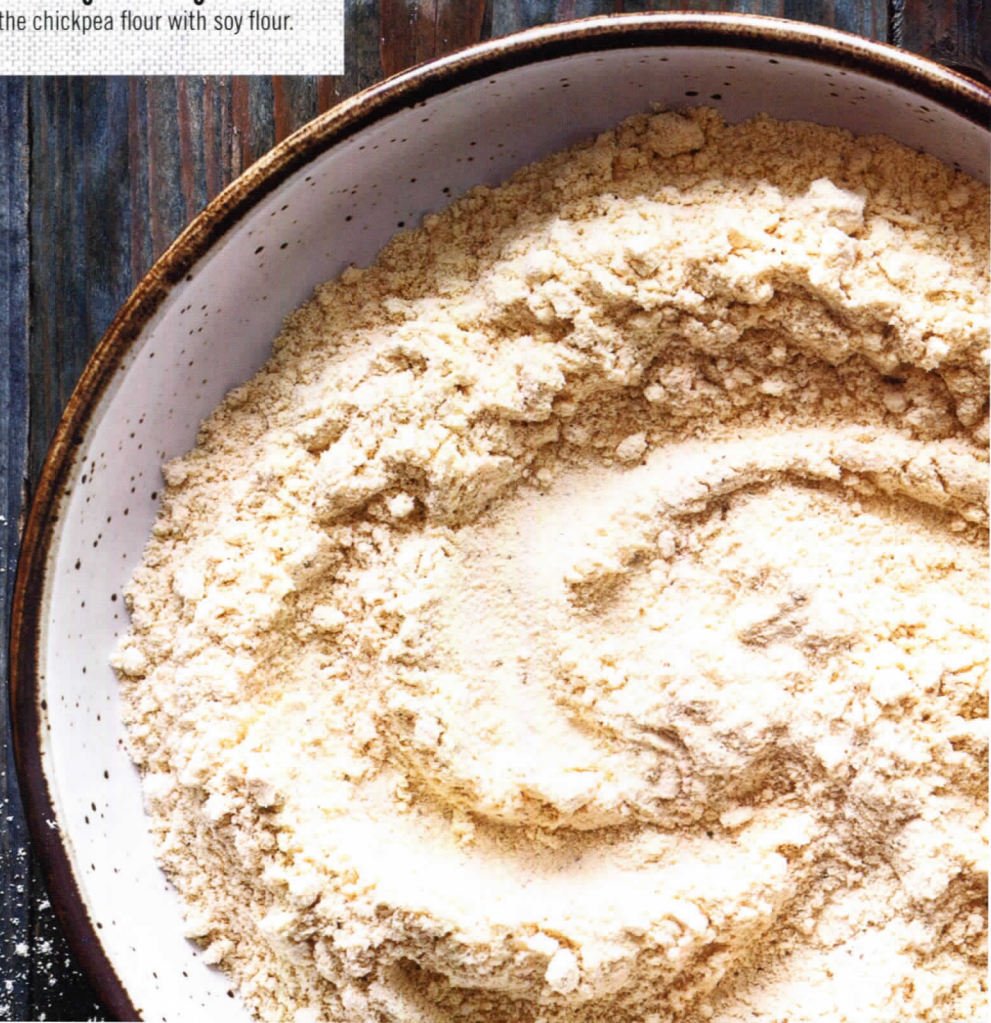
- ▶ Combining 1 cup (250 mL) hot with 1 cup (250 mL) cold tap water will result in lukewarm water of approximately 100°F (38°C).
- ▶ Before storing the dough in the refrigerator, use a permanent marker to write the date on the plastic wrap, so you'll know when you made your dough — and when to use it up 3 days later.

ALLERGY-FREE VARIATION

- ▶ People who are gluten-intolerant are often allergic to eggs and dairy as well. This recipe is already gluten- and dairy-free; for egg-free, use the equivalent amount of liquid egg substitute for 6 eggs in place of the eggs.

Gluten-Free Soy Dough

Replace half or all of the chickpea flour with soy flour.



Gluten-Free Cornmeal Pepper Dough

Makes enough dough for bread, rolls, pizza or flatbread to serve 12 to 16

You can get wonderful savory flavor in a gluten-free bread with this dough.

INGREDIENTS

- 2 cups (500 mL) stone-ground brown rice flour
- 2 cups (500 mL) tapioca flour or potato starch
- 2 cups (500 mL) plain yellow cornmeal
- 1 cup (250 mL) cornstarch or corn flour
- 2 tbsp (25 mL) xanthan gum
- 2 tbsp (25 mL) instant or bread machine yeast
- 1 tbsp (15 mL) fine table or kosher salt
- 1 tbsp (15 mL) freshly ground white pepper
- 1 tbsp (15 mL) freshly ground black pepper
- 1 tbsp (15 mL) granulated sugar
- 6 eggs, or equivalent substitute (see Allergy-Free Variation)
- $\frac{1}{3}$ cup (75 mL) packed light or dark brown sugar
- 2 cups (500 mL) lukewarm water (about 100°F/38°C)
- 1 cup (250 mL) canned pumpkin purée (not pumpkin pie mix)
- $\frac{1}{3}$ cup (75 mL) vegetable oil (preferably canola)
- 2 tsp (10 mL) cider vinegar

EQUIPMENT

- Instant-read thermometer
- 16-cup (4 L) mixing bowl
- Wire whisk or Danish dough whisk

METHOD

- 1 One at a time, spoon the rice flour, tapioca flour, cornmeal and cornstarch into a measuring cup, level with a knife or your finger, then dump into the mixing bowl. Combine well.
- 2 Add the xanthan gum, yeast, salt, white pepper, black pepper and sugar to the flour mixture. Stir together with a wire whisk or Danish dough whisk. In a large bowl, lightly beat eggs. Whisk in brown sugar, water, pumpkin purée, oil and vinegar until well combined. Pour into the flour mixture and whisk until a smooth, very loose, batter-like dough forms.
- 3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a thick, golden, mashed potato-like appearance.
- 4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

ALLERGY-FREE VARIATION

People who are gluten-intolerant are often allergic to eggs and dairy as well. This recipe is already gluten- and dairy-free; for egg-free, use the equivalent amount of liquid egg substitute for 6 eggs in place of the eggs.



Gluten-Free Caraway “Rye” Dough

Makes enough dough for bread, rolls, pizza or flatbread to serve 12 to 16

Caraway, molasses and cocoa powder give the taste of rye without the rye flour.

INGREDIENTS

- 2 cups (500 mL) stone-ground brown rice flour
- 2 cups (500 mL) tapioca flour or potato starch
- 2 cups (500 mL) chickpea (garbanzo bean) flour
- 1 cup (250 mL) cornstarch or corn flour
- 2 tbsp (25 mL) xanthan gum
- 2 tbsp (25 mL) instant or bread machine yeast
- 2 tbsp (25 mL) caraway seeds
- 1 tbsp (15 mL) fine table or kosher salt
- 6 eggs, or equivalent substitute (see Allergy-Free Variation)
- $\frac{1}{2}$ cup (125 mL) unsweetened cocoa powder
- 2 cups (500 mL) lukewarm water (about 100°F/38°C)
- 6 tbsp (90 mL) light (fancy) molasses
- $\frac{1}{3}$ cup (75 mL) vegetable oil (preferably canola)
- 2 tsp (10 mL) cider vinegar

EQUIPMENT

- Instant-read thermometer
- 16-cup (4 L) mixing bowl
- Wire whisk or Danish dough whisk

METHOD

- 1 One at a time, spoon the rice flour, tapioca flour, chickpea flour and cornstarch into a measuring cup, level with a knife or your finger, then dump into the mixing bowl. Combine well.
- 2 Add the xanthan gum, yeast, caraway seeds and salt to the flour mixture. Stir together with a wire whisk or Danish dough whisk. In a large bowl, lightly beat eggs. Whisk in cocoa, water, molasses, oil and vinegar until well combined. Pour into the flour mixture and whisk until a smooth, very loose, batter-like dough forms.
- 3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a thick, golden, mashed potato-like appearance.
- 4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

ALLERGY-FREE VARIATION

People who are gluten-intolerant are often allergic to eggs and dairy as well. This recipe is already gluten- and dairy-free; for egg-free, use the equivalent amount of liquid egg substitute for 6 eggs in place of the eggs.



Gluten-Free Bread

Makes 2 loaves, to serve 16

This moist loaf, with a tender crumb and mellow, yeasty flavor, satisfies the need for “white” bread. Use it for breakfast toast or sandwiches. It can be wrapped and stored in the refrigerator for up to 3 days.

INGREDIENTS

1 recipe prepared Easy Artisan Gluten-Free Dough
(page 124)

2 cups (500 mL) hot water

EQUIPMENT

Two 9- by 5-inch (23 by 12.5 cm) loaf pans, greased

Broiler pan

Baking stone

METHOD

1 Cut dough in half and place each half in a prepared loaf pan. Even out the batter-like dough and smooth the top with a dough scraper or spatula.

2 Cover with tea towels and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 350°F (180°C).

4 Carefully pull the middle rack of the oven out several inches. Place the loaf pans at least 3 inches (7.5 cm) apart on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

5 Bake for 27 to 30 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of the loaves registers at least 190°F (90°C). Transfer to a wire rack to cool in pans for 10 minutes. Remove from pans and let cool on rack.

VARIATION

Gluten-Free Soy Dough (variation, page 125), Gluten-Free Cornmeal Pepper Dough (page 126) or Gluten-Free Caraway “Rye” Dough (page 128).

Seeded Gluten-Free Bread

Before baking, brush the top of each loaf with beaten egg white or an equivalent substitute and press on poppy, fennel, millet, toasted pumpkin or sunflower seeds, or a combination.

Gluten-Free Pizza

Makes 1 pizza, to serve 8 to 12

People who are intolerant to the gluten in wheat still want to eat what everybody else does. And who can blame them? As long as the pizza toppings are also gluten-free (check the labels), there's no reason why those who are gluten-intolerant can't enjoy pizza. If dairy is a concern, use soy cheese or equivalents. This recipe makes a rectangular pizza (it's easy to spread the batter-like dough into this shape)

INGREDIENTS

½ recipe prepared Easy Artisan Gluten-Free Dough (page 124)

1 cup (250 mL) gluten-free pizza sauce

2 cups (500 mL) thinly sliced mushrooms

2 cups (500 mL) sliced pepperoni, cooked gluten-free Italian sausage or ham

2 cups (500 mL) shredded mozzarella, provolone or dairy-free cheese product

Olive oil

2 cups (500 mL) hot water

EQUIPMENT

Large baking sheet, lined with parchment paper

Broiler pan

Baking stone

METHOD

1 Place dough on the prepared baking sheet. Using a water-moistened plastic spatula or your hands, spread the dough into a 14- by 10-inch (35 by 25 cm) rectangle.

2 Cover with a tea towel and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 350°F (180°C).

4 Spread pizza sauce over the dough. Arrange mushrooms and pepperoni over the sauce, then sprinkle with cheese. Drizzle with olive oil.

5 Carefully pull the middle rack of the oven out several inches. Place the baking sheet on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 25 to 30 minutes or until the crust is lightly browned and the toppings are bubbling. Slice and serve.

Gluten-Free Sandwich Buns

Makes 12 buns

When you want a gluten-free bun for your sizzling burger, this is it. Make this large batch and freeze extras for up to 3 months. Because the dough is so batter-like, use 4-inch (10 cm) mini pie pans (available at kitchen shops) to form the buns.

INGREDIENTS

- 2 cups (500 mL) stone-ground brown rice flour
- 2 cups (500 mL) tapioca flour or potato starch
- 4 tsp (20 mL) xanthan gum
- $\frac{1}{4}$ cup (50 mL) granulated sugar
- 2 tbsp (25 mL) instant or bread machine yeast
- 2 tsp (10 mL) fine table or kosher salt
- 3 eggs, or equivalent substitute (see Allergy-Free Variation)
- $1\frac{1}{2}$ cups (375 mL) lukewarm milk or plant-based milk (about 100°F/38°C)
- $\frac{1}{2}$ cup (125 mL) lukewarm water (about 100°F/38°C)
- $\frac{1}{4}$ cup (50 mL) vegetable oil (preferably canola)
- 1 tsp (5 mL) cider vinegar
- 1 egg white, beaten, or equivalent substitute
- Poppy or sesame seeds

EQUIPMENT

- Instant-read thermometer
- 16-cup (4 L) mixing bowl
- Wire whisk or Danish dough whisk
- Twelve 4-inch (10 cm) mini pie pans, brushed with vegetable oil
- Baking stone

METHOD

- 1 One at a time, spoon the rice flour and tapioca flour into a measuring cup, level with a knife or your finger, then dump into the mixing bowl. Combine well.
- 2 Add the xanthan gum, sugar, yeast and salt to the flour mixture. Stir together with a wire whisk or Danish dough whisk. In a large bowl, lightly beat eggs. Whisk in milk, water, oil and vinegar until well combined. Pour into the flour mixture and whisk until a smooth, very loose, batter-like dough forms.
- 3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a thick, mashed potato-like appearance.
- 4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.
- 5 Spoon the dough into the prepared pans, dividing evenly.
- 6 Cover with tea towels and let rest at room temperature for 40 minutes.
- 7 About 30 minutes before baking, place the baking stone on the middle shelf of the oven. Preheat to 350°F (180°C).

8 Brush the top of the dough with beaten egg white and sprinkle with poppy seeds.

9 Carefully pull the middle rack of the oven out several inches. Place six of the pie pans on the hot stone. Push the middle rack back in place.

10 Bake for 15 to 20 minutes or until an instant-read thermometer inserted in the center of a bun registers at least 190°F (90°C). Transfer to a wire rack to cool. Repeat with the remaining pans.

TIP

Before storing the dough in the refrigerator, use a permanent marker to write the date on the plastic wrap, so you'll know when you made your dough — and when to use it up 3 days later.

ALLERGY-FREE VARIATION

To make this recipe dairy- and egg-free, use a plant-based milk in place of cow's milk and liquid egg substitute in place of eggs and egg white.



Easy Artisan Sweet Dough

Makes enough dough for festive breads, coffee cakes, tea rings or sweet rolls to serve 12 to 16

Substituting milk for the water and adding sugar, melted butter and eggs to Easy Artisan Dough transforms it into a sweet dough. With these additions, the dough is heavier, and thus needs more yeast — and stronger unbleached bread flour — to make it rise and achieve the appropriate crumb. Sweet dough recipes do best when baked on a baking sheet lined with parchment paper (sweet fillings can ooze out of the dough and blacken on your baking stone), and at a lower temperature: 400°F (200°C). With this master dough, you can produce wonderful coffee cakes, festive breads and sweet rolls with a moist, feathery crumb. The dough will last for only 3 days in the refrigerator before it turns bitter.

INGREDIENTS

- 6½ cups (1.625 L) unbleached bread flour
- 2 tbsp (25 mL) instant or bread machine yeast
- 1½ tbsp (22 mL) fine kosher salt
- 2½ cups (625 mL) lukewarm milk (about 100°F/38°C)
- 1 cup (250 mL) granulated sugar
- ½ cup (125 mL) unsalted butter, melted
- 2 eggs

METHOD

- 1** Spoon the flour into a measuring cup, level with a knife or your finger, then dump the flour into the mixing bowl.
- 2** Add the yeast and salt to the flour. Stir together with a wooden spoon or Danish dough whisk. In the glass measuring cup, combine milk, sugar and butter. Using a fork, beat in eggs. Pour into the flour mixture and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.
- 3** Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen to about 2 inches (5 cm) under the rim of the bowl and has a sponge-like appearance.

EQUIPMENT

- Instant-read thermometer
- 16-cup (4 L) mixing bowl
- 4-cup (1 L) glass measuring cup
- Wooden spoon or Danish dough whisk

- 4** Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

TIPS

- Microwaving cold milk for about 2 minutes on High will result in lukewarm milk of approximately 100°F (38°C).
- Before storing the dough in the refrigerator, use a permanent marker to write the date on the plastic wrap, so you'll know when you made your dough — and when to use it up 3 days later.



Sweet Citrus-Scented Dough

Add 2 tsp (10 mL) freshly grated lemon or orange zest to the flour in Step 1.

BAKING WITH CANADIAN BREAD FLOUR

Canadian bread flour generally has a higher protein content than U.S. bread flour. That means it absorbs more water. If using Canadian bread flour, you may need to use slightly more water to avoid a dry dough. Begin by adding an extra tablespoon or two (15 to 30 mL) of water and continue adding until a soft dough is formed.

EASY ARTISAN SWEET BREADS IN MINUTES A DAY

Day 1: Stir the dough together and let rise. Bake, or cover and chill.

Days 2–3: Remove part of the dough, form and bake.

NUT	HOW USED
Almonds	Ground for filling, sliced for decoration, almond extract for flavoring glazes
Hazelnuts	Ground for filling
Peanuts	Peanut butter for filling
Pecans	Ground for filling, whole halves for decoration
Pistachios	Ground for filling, roasted and shelled for decoration
Walnuts	Ground or roasted and chopped for filling

To toast whole nuts or halves, spread them on a baking sheet and toast in a 350°F (180°C) oven for 10 to 15 minutes or until golden brown.

Easy Artisan Brioche Dough

Makes enough dough for bread, rolls, savarins or beignets to serve 12 to 16

Brioche is a sweet dough enriched with even more butter and eggs than sweet dough. With a slight tang of buttermilk to counter the richness, this dough makes fabulous festive breads, feathery rolls and wonderful beignets. With this easy recipe, Marie Antoinette's infamous retort, "Let them eat brioche," becomes a much more democratic possibility. No longer an exclusive specialty of French bakeries, rich and golden brioche can be made in your own kitchen. With brioche, you'll work with half the dough at a time. Brush traditional brioche shapes with an egg wash before baking. You won't need the egg wash for breads, rolls, beignets or savarins that are to be glazed or dusted with sugar.

INGREDIENTS

6½ cups (1.625 L) unbleached bread flour or a mixture of bread and all-purpose flour

½ cup (125 mL) granulated sugar

2 tbsp (25 mL) instant or bread machine yeast

1½ tbsp (22 mL) fine kosher salt

1 cup (250 mL) unsalted butter, melted

½ cup (125 mL) buttermilk

8 eggs, beaten

¾ cup (175 mL) lukewarm water (about 100°F/38°C)

EQUIPMENT

Instant-read thermometer

16-cup (4 L) mixing bowl

Wooden spoon or Danish dough whisk

METHOD

1 Spoon the flour into a measuring cup, level with a knife or your finger, then dump the flour into the mixing bowl.

2 Add the sugar, yeast and salt to the flour. Stir together with a wooden spoon or Danish dough whisk. In a bowl, combine the butter and buttermilk. Add to the flour mixture, then add the eggs. Add the water and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.

3 Cover with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.

4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

TIP

Before storing the dough in the refrigerator, use a permanent marker to write the date on the plastic wrap, so you'll know when you made your dough — and when to use it up 3 days later.

BAKING WITH CANADIAN BREAD FLOUR

Canadian bread flour generally has a higher protein content than U.S. bread flour. That means it absorbs more water. If using Canadian bread flour, you may need to use slightly more water to avoid a dry dough. Begin by adding an extra tablespoon or two (15 to 30 mL) of water and continue adding until a soft dough is formed.

EASY ARTISAN BRIOCHE BREADS IN MINUTES A DAY

Day 1: Stir the dough together and let rise. Bake, or cover and chill.

Days 2–3: Remove part of the dough, form and bake.

Lemon-Scented Brioche Dough

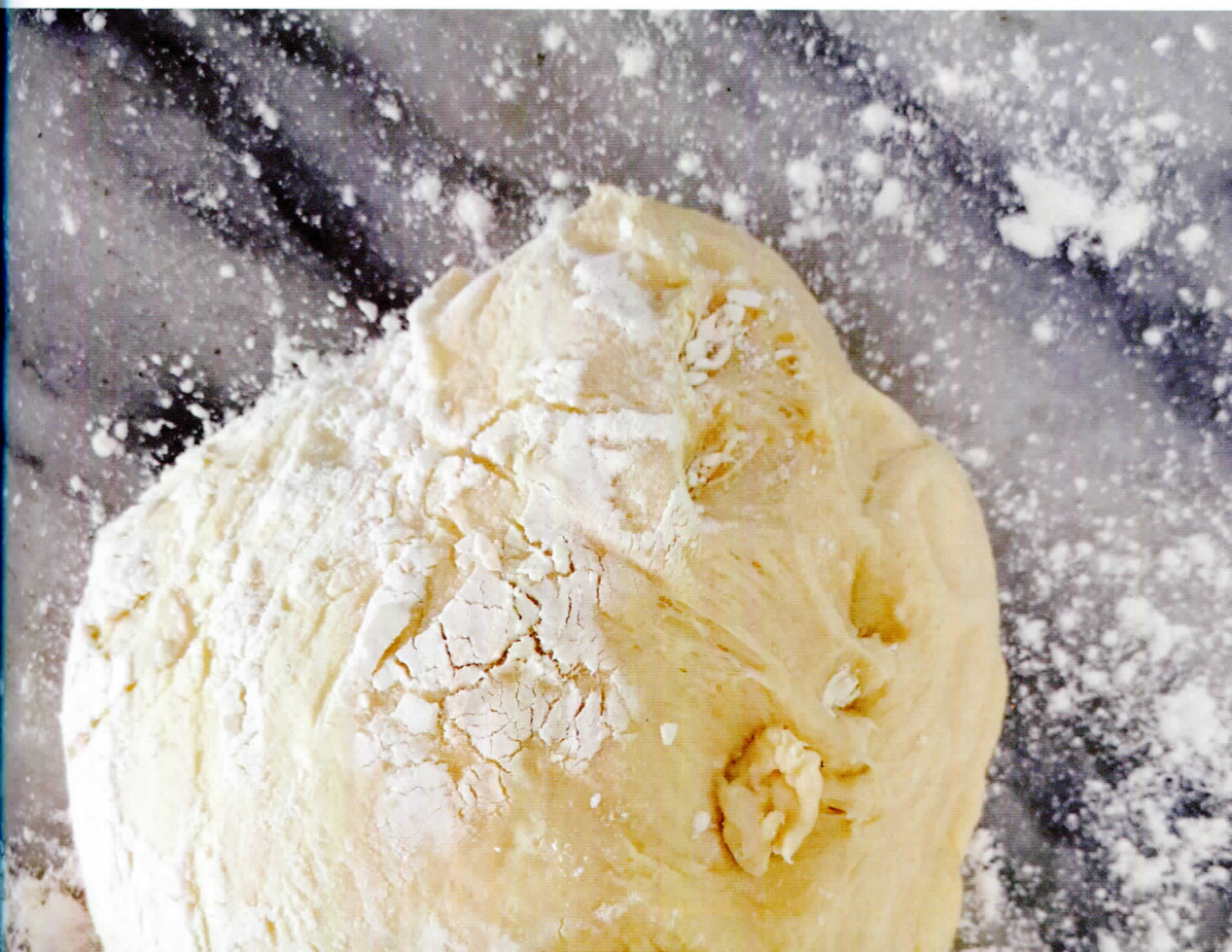
Add 1 tbsp (15 mL) freshly grated lemon zest to the butter mixture.

Lemon-Poppy Seed Brioche Dough

Add 1 tbsp (15 mL) freshly grated lemon zest to the butter mixture. Grind $\frac{1}{2}$ cup (125 mL) poppy seeds in a clean coffee or spice grinder and add to the butter mixture.

Orange-Scented Brioche Dough

Add 1 tbsp (15 mL) freshly grated orange zest to the butter mixture.



Butternut Brioche Dough

Makes enough dough for bread, rolls, savarins or beignets to serve 12 to 16

Traditional brioche turns even more golden — and a little less rich — when you add puréed cooked squash or pumpkin to the dough. Brush traditional brioche shapes with an egg wash before baking. You won't need the egg wash for breads, rolls, beignets or savarins that are to be glazed or dusted with sugar.

INGREDIENTS

- 6½ cups (1.625 L) unbleached bread flour or a mixture of bread and all-purpose flour
- ½ cup (125 mL) granulated sugar
- 2 tbsp (25 mL) instant or bread machine yeast
- 1½ tbsp (22 mL) fine kosher salt
- 1 cup (250 mL) unsalted butter, melted
- ½ cup (125 mL) buttermilk
- 8 eggs, beaten
- 1 cup (250 mL) puréed cooked butternut squash or pumpkin
- ¾ cup (175 mL) lukewarm water (about 100°F/38°C)

EQUIPMENT

- Instant-read thermometer
- 16-cup (4 L) mixing bowl
- Wooden spoon or Danish dough whisk

BAKING WITH CANADIAN BREAD FLOUR

Canadian bread flour generally has a higher protein content than U.S. bread flour. That means it absorbs more water. If using Canadian bread flour, you may need to use slightly more water to avoid a dry dough. Begin by adding an extra tablespoon or two (15 to 30 mL) of water and continue adding until a soft dough is formed.

METHOD

- 1 Spoon the flour into a measuring cup, level with a knife or your finger, then dump the flour into the mixing bowl.
- 2 Add the sugar, yeast and salt to the flour. Stir together with a wooden spoon or Danish dough whisk. In a bowl, combine the butter and buttermilk. Add to the flour mixture, then add the eggs. In another bowl, combine the squash and water. Add to the flour mixture and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.
- 3 Cover with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.
- 4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

TIP

To prepare the purée, simply cover frozen cubed butternut squash with water and cook until tender, then drain and purée in a food processor. Or, of course, you can use fresh squash, peeled, seeded, chopped and cooked until tender. One pound (500 g) of chopped peeled squash will yield about 1 cup (250 mL) puréed squash.

VARIATION

You can also use canned pumpkin purée (not pumpkin pie filling), canned puréed squash or puréed sweet potatoes (canned or fresh or frozen, cooked).



Brioche à Tête

Makes 1 loaf, to serve 12 to 16

This is the classic brioche shape, baked in a fluted metal mold and with a topknot of dough in the center of the loaf, but with a rustic exterior. The egg wash gives it a deliciously dark sheen to set off the mellow, honeycombed crumb. You'll get accolades when you proudly serve this with Artisan Butter (page 198) and your best jams and jellies. And more good news: leftover brioche is delicious as French toast or used in desserts as you would pound cake.

INGREDIENTS

½ recipe prepared Easy Artisan Brioche Dough (page 150), about the size of a volleyball

Unbleached all-purpose or bread flour

1 egg, lightly beaten with 1 tbsp (15 mL) water

3 cups (750 mL) hot water

EQUIPMENT

Large brioche pan, buttered

Broiler pan

Baking stone

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands. Pinch off a piece of dough the size of a tennis ball and roll into a teardrop shape. Working the dough as little as possible and adding flour as necessary, form the remaining dough into a round. With the handle of a wooden spoon or a bent pointing finger, make a depression in the center of the loaf, almost to the bottom. Place the small teardrop of dough, pointed end down, in the depression. Smooth the dough with your hands to form a soft, non-sticky skin. Pinch any seams together. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky.

2 Place the loaf in the prepared pan and brush with egg wash. Cover with a tea towel and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 400°F (200°C).

4 Carefully pull the middle rack of the oven out several inches. Place the brioche pan on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

5 Bake for 55 to 60 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of the loaf registers at least 190°F (90°C). Remove from pan and transfer to a rack to cool.

TIP

Enjoy right away or let cool completely, wrap and freeze for up to 3 months.





Individual Brioches

Makes 8 individual brioches

A basket of individual brioches, with their distinctively shiny topknots, can welcome friends and family to breakfast. Serve with Artisan Butter (page 198) and your best fruit preserves.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Easy Artisan Brioche Dough (page 150), about the size of a volleyball

Unbleached all-purpose or bread flour

1 egg, lightly beaten with 1 tbsp (15 mL) water

3 cups (750 mL) hot water

EQUIPMENT

8 individual metal brioche pans or muffin cups, buttered

Broiler pan

Baking stone

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands. Working the dough as little as possible and adding flour as necessary, form the dough into an 8-inch (20 cm) cylinder. With a dough scraper, cut the dough into 1-inch (2.5 cm) slices. Roll each slice into a ball. Lightly flour any sticky places on the dough.

2 Place each ball in a prepared cup and brush with egg wash. Cover with a tea towel and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 400°F (200°C).

4 Carefully pull the middle rack of the oven out several inches. Place the brioche pans on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

5 Bake for 15 to 18 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of a roll registers at least 190°F (90°C). Remove from pan and transfer to a rack to cool.

TIP

Enjoy right away or let cool completely, wrap and freeze for up to 3 months.

Brioche Pull-Aparts

Makes 8 rolls

Whether simply brushed with softened butter or with a more flavorful filling (see variations, below), these feathery-crumbed pull-aparts will have you looking for an occasion to serve them.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Easy Artisan Brioche Dough (page 150), about the size of a volleyball

Unbleached all-purpose or bread flour

$\frac{1}{4}$ cup (50 mL) unsalted butter, softened

2 cups (500 mL) hot water for broiler pan

EQUIPMENT

Rolling pin

8-inch (20 cm) round cake pan, buttered

Broiler pan

Baking stone

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, roll out the dough into a 12- by 8-inch (30 by 20 cm) rectangle. Spread the butter over the dough, leaving a $\frac{1}{2}$ -inch (1 cm) perimeter. Starting with a short end, roll up the dough into a cylinder. If the dough begins to stick to the surface, use a dough scraper to push flour under the dough and scrape it up. Gently press and squeeze as you're rolling, to form the dough into a solid cylinder. With a pastry brush, brush off any excess flour. With the dough scraper, slice the cylinder into 1-inch (2.5 cm) pieces.

2 Place the rolls, cut side up, in the prepared pan so that they are almost touching. Cover with a tea towel and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 400°F (200°C).

4 Carefully pull the middle rack of the oven out several inches. Place the cake pan on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

5 Bake for 32 to 34 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of the rolls registers at least 190°F (90°C). Transfer to a wire rack to cool in pan.

VARIATIONS

You can also use Butternut Brioche Dough (page 152) or Lemon- or Orange-Scented Brioche Dough (variations, page 151).

Orange Brioche Pull-Aparts

Stir 1 tbsp (15 mL) granulated sugar and $\frac{1}{2}$ tsp (2 mL) freshly grated orange zest into the butter.

Cinnamon Brioche Pull-Aparts

Sprinkle Cinnamon Sugar (page 210) over the butter on the dough.



Harvest Brioche Pull-Aparts

Makes 8 rolls

Spicy apple or pumpkin butters add just the right note to rich brioche.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Butternut Brioche Dough (page 152), about the size of a volleyball

Unbleached all-purpose or bread flour

$\frac{1}{4}$ cup (50 mL) apple or pumpkin butter

2 cups (500 mL) hot water for broiler pan

EQUIPMENT

Rolling pin

8-inch (20 cm) round cake pan, buttered

Broiler pan

Baking stone

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, roll out the dough into a 12- by 8-inch (30 by 20 cm) rectangle. Spread the apple butter over the dough, leaving a $\frac{1}{2}$ -inch (1 cm) perimeter. Starting with a short end, roll up the dough into a cylinder. If the dough begins to stick to the surface, use a dough scraper to push flour under the dough and scrape it up. Gently press and squeeze as you're rolling, to form the dough into a solid cylinder. With a pastry brush, brush off any excess flour. With the dough scraper, slice the cylinder into 1-inch (2.5 cm) pieces.

2 Place the rolls, cut side up, in the prepared pan so that they are almost touching. Cover with a tea towel and let rest at room temperature for 40 minutes.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 400°F (200°C).

4 Carefully pull the middle rack of the oven out several inches. Place the cake pan on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

5 Bake for 32 to 34 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of the rolls registers at least 190°F (90°C). Transfer to a wire rack to cool in pan.





Pocketbook Beignets

Makes 36 beignets

These delectable and habit-forming beignets will entice you to take it a step further and make these filled “pocketbook” fritters. To counteract the richness of fried brioche, use a very tart filling, such as apricot preserves, as at left, or orange marmalade or red currant jelly. Mix and match the finishing glaze with the filling.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Easy Artisan Brioche Dough (page 150), about the size of a volleyball

Unbleached all-purpose or bread flour

$\frac{3}{4}$ cup (175 mL) apricot preserves

Vegetable oil

Almond Glaze (variation, page 213)

EQUIPMENT

Rolling pin

Deep skillet or electric skillet

Candy/deep-fry thermometer

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, roll out the dough into a 12-inch (30 cm) square. With a pizza wheel or a sharp knife, cut the dough into 2-inch (5 cm) squares. Lightly dust each square with flour, if necessary, to keep it from being sticky. Place $\frac{1}{2}$ tsp (2 mL) preserves in the center of each square. Draw up the sides of the dough and pinch closed. Loosely form into an egg or ball shape. Lightly dust with flour again, if necessary, to keep it from being sticky.

2 Cover with a tea towel and let rest at room temperature for 40 minutes.

3 In the skillet, heat 3 inches (7.5 cm) of oil over medium-high heat until it registers 350°F (180°C) on thermometer. Fry the pocketbook beignets, about six at a time, for about 1 minute per side or until golden brown.

Using a slotted spoon, remove to a plate lined with paper towels to drain. While still warm, transfer to a wire rack placed over a baking sheet and drizzle with glaze.

VARIATIONS

Mix and match brioche doughs, finishing glazes, and fillings.

Orange Pocketbook Beignets

Use Orange-Scented Brioche Dough (variation, page 151), orange marmalade for the filling and Orange Glaze (variation, page 213).

Cranberry Orange Pocketbook Beignets

Use Orange-Scented Brioche Dough (variation, page 151), cranberry sauce for the filling and Orange Glaze (variation, page 213).

Cinnamon Apple Pocketbook Beignets

Use tart apple jelly for the filling and dust with Cinnamon Sugar (page 210).

Pumpkin Spice Pocketbook Beignets

Use Butternut Brioche Dough (page 152) and Spiced Pumpkin Butter (variation, page 198) for the filling, and dust with Cinnamon Sugar (page 210).