

French Oven Cranberry Herb Bread

Aldi Test Kitchen
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1 teaspoon granulated sugar
2 cups warm water
2 packets (.25 ounce) active dry yeast
4 cups all-purpose flour, plus additional for kneading
2 teaspoons iodized salt
2/3 cup dried cranberries, chopped
2 tablespoons fresh rosemary, chopped
2 teaspoons fresh sage, chopped
1 tablespoon fresh thyme, chopped
2 tablespoons olive oil

In a medium bowl, dissolve the sugar in water. Add the yeast. Let bloom for 5 minutes.

In a large bowl, combine the flour, salt, cranberries, rosemary, sage and thyme. Mix thoroughly.

Slowly pour the bloomed yeast and water into the dry ingredients. Mix until soft dough forms. On a floured surface, knead the dough until no dry spots remain. Place the dough into an oiled bowl. Let proof for one hour.

Preheat the oven to 450 degrees. Place an empty French oven, fitted with a lid, into the oven for 30 minutes.

Remove the French oven, place the proofed dough onto parchment paper and transfer to the hot French oven. Cover with a lid.

Bake for 30 minutes. Remove the lid.

Bake an additional 10 minutes or until the bread is crisp and golden brown.

Per Serving (excluding unknown items): 2127 Calories; 33g Fat (14.1% calories from fat); 57g Protein; 393g Carbohydrate; 18g Dietary Fiber; 0mg Cholesterol; 32mg Sodium. Exchanges: 25 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 5 1/2 Fat; 1/2 Other Carbohydrates.