



West Coast Bread and Cranberry Crisp



The Ingredients:

75 g = 1 pouch bag
550ml = 20 fluid OZ = 2,3 cups

660 g = 23.30 OZ = 4 cups compacted
120 g = 4.20 OZ = ½ cup + 2/3 cup compacted
8 g = 0.30 OZ = 1 teaspoon
20 g = 0.70 OZ = 1 tablespoon
20 g = 0.70 OZ = 2 tablespoons
60 g = 2.10 OZ = 6 tablespoons
120 g =

Opa Willy's Natural Sourdough
40°C water

whole wheat flour
buckwheat flour
instant yeast
salt
flax seeds
sunflower seeds
cranberrys

The Dough:

1. Pour Opa Willy's Natural Sourdough and the warm water into the bowl.
2. Mix all the dry ingredients in a separate bowl.
3. Add the dry ingredients to the water and sourdough, stir to combine.
4. Knead dough for 4-6 minutes.
5. Cover the dough bowl with a dishtowel and let it rest for 15 minutes.
6. Knead dough for 4-6 minutes again.
7. Place an oven save bowl with water in the oven and preheat oven to 200°C = 400°F
8. Pour the dough in a greased, floured bread baking pan (22cm x 12cm = 9in x 5in), make some cuts on top of the dough.
9. Let the dough rest for 30 minutes
10. Bake for 50 - 60 minutes

The Cranberry Crisp:

1. Cut the West Coast Bread in 0.5 cm thin slices and each slice in 6 pieces.
2. Bake the pieces on a baking sheet at 100°C = 200°F for 10-15 minutes or until the bread is crisp.

Enjoy your home baked bread or Cranberry Crisp with family and friends!