

Granola Rye Sourdough

This makes a great breakfast bread but really is great anytime you're hungry for a hearty, flavorful bread with a hint of sweetness. It has excellent keeping qualities. The raisins or craisins are optional, but I prefer adding them if you're using a granola that has no added dry fruit.

Starter

Two Medium Loaves	Ingredient	One Medium Loaf
1 cup, 230 g	Rye sourdough starter, 21%	½ cup, 115 g
1 cup, 237 g	Water, 22%	½ cup, 119 g
2 cups, 270 g	Rye flour, 25%	1 cup, 135 g

Place the starter in a large bowl and stir in the water. Allow to stand a few minutes to soften then stir until almost smooth. Stir in the rye flour until well mixed then cover and allow to stand several hours or overnight at room temperature.

Dough

Two Medium Loaves	Ingredient	One Medium Loaf
2 cups, 474 g	Water, 44%	1 cup, 237 g
¼ cup, 85 g	Molasses, 8%	2 Tbsp, 43 g
¼ cup, 55 g	Oil, 5%	2 Tbsp, 28 g
1 ½ Tbsp, 21 g	Salt, 2%	¾ Tbsp, 11 g
2 cups, 270 g	Rye flour, 25%	1 cup, 135 g
4 cups, 540 g	Bread flour, 50%	2 cups, 270 g
1 ½ cups	Granola plus extra for sprinkling on the loaf	¾ cup
½ cup, 75 g	Raisins or Craisins, 7%	¼ cup, 38 g
1, 48 g	Egg, for egg wash, 4%	1, 48 g

The next morning add water, molasses, oil and salt to the starter mixture and stir until smooth. Next stir in the rye and bread flour until smooth. Stir in the granola and raisins or craisins until well distributed then stir another 15-30 seconds. Cover and allow to rise at room temperature for 6-9 hours.

Divide the dough in half (if making two loaves) and form the loaves on a floured surface. (I typically form these loaves into a batard). Place on a peel or baking sheet covered with parchment paper, then cover lightly with plastic wrap and allow to rise for 30-45 minutes while the oven warms up.

Preheat the oven, baking stone and steam pan to 450 degrees. In a cup, lightly beat the egg with a two Tbsp of water. Brush the top of the loaves with the egg-water mixture then sprinkle the loaves with a bit of granola. Slash the loaves then slide onto the baking stone. Pour 1 cup of water into the steam bath and turn the oven down to 400 degrees. Bake for about 45 minutes then remove and cool on wire racks.