

Multigrain Hot Cereal Bread

Beware, the irresistible aroma of baking bread and maple syrup during and after baking will drive you into a frenzy! This dough can be shaped into a free form batard or boule with a nice crispy crust or placed into traditional loaf pans.

Two Loaves	Ingredient	One Loaf
6 cups, 840 g	All-purpose flour, 100%	3 cups, 420 g
1 ½ Tbsp, 14 g	Yeast, 1.7%	¾ Tbsp, 7 g
1 Tbsp, 14 g	Kosher salt, 2%	½ Tbsp, 7 g
½ cup, 113 g	Butter, melted, 13%	¼ cup, 56 g
½ cup, 170 g	Maple syrup, 20%	¼ cup, 85 g
1 ¾ cup, 429 g	Milk, 51%	¾ cup plus 2 Tbsp, 214 g
1 ½ cups (1/2 cup, 80 g dry)	Multigrain hot cereal, prepared	¾ cup (1/4 cup, 40 g dry)

Cook the multigrain cereal according to package directions. Typically ½ cup of cereal can be cooked in the microwave with 1 ½ cups water to make 1 ½ cups of prepared cereal. Stir in the maple syrup and milk and heat the mixture to 105-115 degrees. In a large bowl, stir together the flour, yeast and salt. With a large spoon, stir the melted butter and cereal mixture into the dry ingredients until well mixed, then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for about 2 hours then refrigerate OR refrigerate immediately and wait at least 12 hours to use dough.

To make hearth loaves: Take half the dough and shape into a boule or batard on a floured surface and place on parchment paper to rise for 30-45 minutes while the oven preheats.. Preheat the oven, baking stone and water pan to 450 degrees. When ready to bake, score the loaves, slide the loaves onto the baking stone, pour 1 cup of hot water into the pan for the steam bath and turn the oven down to 400 degrees. Bake for about 50 minutes then remove to a wire rack to cool..

To make sandwich type loaves: Coat the insides of either a 4 ½ by 8 ½ or 5 by 10 inch loaf pan with nonstick spray then cornmeal. Using floured hands, take half the dough and shape on a floured surface into a loaf and place in pan to rise for about 30-45 minutes. Meanwhile, preheat the oven to 450 degrees. Place the loaf pans in the oven and turn the oven down to 400 degrees. Bake loaves for about 50 minutes then remove pans to a wire rack to cool. Brush tops of loaves with melted butter. After 5-10 minutes, remove the loaves from the pans to the rack to finish cooling.