Blueberry Sunset Wheat Bread

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 cup dried blueberries

- 1 1/4 cups Leinenkugel's Sunset Wheat beer*
- 2 Tbs apple cider vinegar
- 2 Tbs honey (or blueberry honey if you want to get crazy

- 1/2 cup walnuts, toasted

- 5 oz (about 1 cup) whole wheat flour
- 10 oz (about 2 cups) all purpose flour
- 1/2 tsp instant yeast
- 1 1/2 tsp table salt

*Sunset Wheat is the perfect beer for this. It has a nice blueberry flavor, some of the spice and taste of a witbier, but it is bottom fermented like a lager which adds to the delicious yeasty bread flavor. That being said you can feel free to substitute some other lager or blueberry beer at your own risk.

Instructions

Day 1:

- Combine the first 4 ingredients in a small bowl in the order listed (this keeps the honey from sticking to the bottom of the bowl). Allow to sit while preparing the rest of the ingredients.

- You can toast the walnuts in a pan or an oven (at 350 degrees F) stirring frequently until the nuts begin to color and you can smell their aroma.
- Combine the walnuts (after cooling) with the remaining ingredients in a medium sized bowl.
- Add the wet ingredient to the dry, stirring until a shaggy ball forms.
- Cover the bowl with plastic wrap and let it rest at room temperature for 12-18 hrs.

Next day:

- Remove bread from bowl and knead 10-15 times, using just enough extra flour to keep bread from sticking to your hands or the work surface.
- Form bread into a ball and place onto an approximately 18 inch piece of parchment paper that has been sprayed with cooking spray.
- Spray top of bread with cooking spray and cover lightly with plastic wrap. Place on a plate or 10 inch skillet and allow to rise at room temperature for 2 hrs.
- 30 minutes before bread is done rising preheat a dutch oven in an oven at 425 degrees F.
- Before baking sprinkle top of bread with flour and slash top of bread 1/2 inch deep with a sharp knife.
- Picking up bread by the edges of the parchment, drop into dutch oven and put on the lid. Cook at 425 degrees F for 30 minutes.
- Remove lid from dutch oven and continue to cook for 15-25 minutes until a deep brown crust has formed.
- Remove bread from dutch oven and cool on a rack for at least an hour before slicing and serving.

Delicious with honey butter or blueberry honey butter (recipe will follow).