



Harvest Bread

Ingredients

- 1 1/2 cups warm water
- 2 1/2 teaspoons dry yeast
- 1 teaspoon kosher salt
- 1 tablespoon [Pure Michigan honey](#)
- 2 tablespoons [Fustini's Medium SELECT olive oil](#) (plus more for drizzling)
- 1 1/2- 2 cups all-purpose flour
- 1 1/2 cups whole wheat flour
- 1/2 cup cooked quinoa
- 1/2 cup whole oats
- 1/4 cup sunflower seeds
- 1/4 cup pumpkin seeds

Directions

Step 1.

In a large mixing bowl, dissolve salt and honey into the warm water. Sprinkle the yeast on top and let sit until foamy (about 10 minutes). Add the olive oil, AP flour, and whole wheat flour. Mix with a wooden spoon until the dough just starts to come together. Generously sprinkle your work surface with AP flour and transfer the dough onto it. Knead the dough until you have formed a smooth ball, adding AP flour as necessary (this will take about 10 minutes).

Step 2.

Drizzle your bowl generously with Select olive oil and place your dough in. Cover the top of the bowl tightly with plastic wrap, and drape with a towel. Let rest in a warm place for an hour.

Step 3.

Return the dough onto your floured work surface. Make a well in the center of your dough and add quinoa, oats, and seeds to the dough. Knead ingredients in until incorporated. Replace your dough ball into the oiled bowl, cover, and let rest for another 1 1/2 hours.

Step 4.

Preheat oven to 375 degrees. Gently punch down your dough and form it into an oblong ball. Place your dough in an oiled bread pan and cover with plastic wrap. Let rest for an additional 1/2 hour. Remove plastic wrap and bake in a preheated oven for 20-30 minutes or until golden on top.

(You can also make a free form loaf. Follow all directions above, except place your dough on a parchment-lined baking sheet and cover to let rest the final time. Bake right on the parchment-lined pan).