

Frontenac Point Vineyard Bread – served in the winery tasting room

Makes 2 loaves

1 pkg dry (granulated) baking yeast or 1 scant Tbsp of bulk baking yeast

1 Tbsp salt

1 Tbsp sugar

5~ cups New Hope Mills white, unbleached, unenriched bread flour

2 cups warm (not hot) water

Optional: 1 heaping Tbsp of dried grape skin flour

and/or 1 tsp of finely ground, dried Pequin or chili peppers

Put dry ingredients into food processor. Mix 20 seconds. While processor is running, slowly pour in 2 cups of warm water. Keep mixing until dough ‘cleans’ the bowl but if it is moist/sticky you can knead it into the right consistency. Kneading is good for your hands and great for mental health. If it’s ‘soupy’ add more flour, a tablespoon at a time, until the dough stiffens.

Turn onto floured surface. Knead until dough has a smooth, elastic consistency.

Put into large, lightly greased bowl. Put into cold oven and let rise until double.

Punch down. Divide the dough into 2. Pick up each, stretch and lay into a lightly greased baguette pan (or into a round or a square, straight-side, oven safe bowl).

Slash the tops of the loaves and hand-rub a little water on top of the dough. Put into oven. This does not need to rise twice, so turn on the oven.

Bake at 375 degrees F. for 50 minutes. Do not preheat oven.

* Can wrap and freeze for 2 months. Remove from freezer, let thaw and slice; or remove from freezer and place in a 350° oven for ~10 minutes to warm and crisp the crust.

– Carol Doolittle
Frontenac Point Vineyard – Estate Winery
www.frontenacpoint.com