



TITLE

YIELDS: 16 ROLLS OR 12 ROLLS + 1 BRAID

Dinner rolls are a staple at most family gatherings and Thanksgiving is no different. Here we have used our Spelt Flour to add some ancient grains into the festive mix. The rolls are studded with crunchy walnuts and sweet, tart cranberries to add a little punch to every bite. This is a no-knead bread recipe so once the dough has been mixed it can be left for a few hours while you get on and do other prep in the kitchen (or open the wine!). Best served warm with some of your favorite butter, but don't eat too many or you'll spoil your dinner. If you have any left over after the festivities, they are also great with sharp cheese or toasted for breakfast the next day. This recipe will make sixteen rolls or twelve rolls and a braid for an extra bit of Thanksgiving pizzazz.



Ingredients

- 2 cups Anita's Organic All Purpose White Flour
- 2 cups Anita's Organic Whole Wheat Stone Ground Spelt Flour
- 2 ¼ tsp dry yeast
- 1 tsp sugar
- 1 tsp dried rosemary, crushed
- 1 ½ tsp salt
- Few twists of freshly ground black pepper
- ¾ cup Anita's Organic Dried Cranberries
- 2 cups walnuts, finely chopped
- 2 ¼ to 2 ½ cups warm water

Instructions

1. In a large bowl sift together the flours. Stir in the salt, yeast, dried rosemary, sugar and black pepper. Mix well. Add the cranberries and chopped walnuts, mix until evenly combined.
2. Make a well in the center of the flour mix and pour in 2 ¼ cups of warm water. Use a spatula or wooden spoon to mix everything together into a loose, shaggy – slightly sticky dough. Use the extra ¼ cup of water if the mixture is a little on the dry side. Cover the dough and leave in a warm place to double in volume. This will take 1 to 2 hours.
3. Once the dough has doubled in volume pre-heat the oven to 375F and line 2 baking sheets with parchment paper.



4. Sprinkle a little flour on a clean work surface and scrape the dough out of the bowl onto the floured surface. The dough may be quite sticky, so use enough flour to make it easier to handle. Shape the dough into a large round. Stretch the dough then fold the dough in on itself, rotate the dough 90 degrees and repeat the stretch, fold and rotate process 3 more times (4 total).
5. Divide the mixture into 16 equal pieces (weigh the dough so you can get equal sizing). Stretch and fold 12 of the pieces 4 times (as you did before) and shape each piece into a smooth round roll. Reserve 4 of the pieces to make into the braid if desired, or make them into more rolls if preferred. Place on the lined parchment, sprinkle generously with flour and cover. Place them in a warm spot until they have doubled in volume again, approx. 30 to 60 minutes.
6. To make the braid, knead the reserved 4 pieces together and then divide into 3 equal pieces. Roll each piece into a 10/12-inch length. Line them up side by side and pinch the tops together to form a join. Cross the lengths over each other to form the braid. Pinch the bottom ends together to form the bottom join. Move the braid carefully onto the lined baking sheet and cover. Allow to rise alongside the rolls until doubled in volume.
7. When risen, gently brush the tops of the rolls with melted butter and sprinkle with a little flaked sea salt. Bake the rolls and braid in the center of the oven for 15 to 20 minutes, until lightly golden on the top and hollow sounding when tapped.
8. Remove from the baking sheets to a cooling rack and allow to cool down a little. Serve warm – with cold butter and a warm smile.