

## **Cran-errific**

Benjamin's Bakery & Café

2 slices of Benjamin's Bakery Cranberry Multigrain Bread (recipe below)

Thin-sliced turkey breast

Slice of sharp cheddar cheese

Fresh spinach leaves

Freshly sliced tomato

Cranberry Spread

Pile ingredients on bread. Serve cold or grilled hot via panini press.

### *Cranberry Multigrain Bread*

Blend bread flour with whole wheat flour to desired proportion (10% whole wheat produces a light airy loaf while 50% whole wheat flour will provide a dense firm loaf).

Gather your desired grains. Benjamin's Bakery & Café suggests oats, wheat, corn, barley, millet and rye, which combine for a crunchy texture, enhanced with flax, sunflower and sesame seeds. The healthy "super seed" Chia is also an option. Soak the grain mix for several hours to allow them to fully hydrate and slow the natural drying of your finished loaf. Add the grain mix to the flour mix at 10-20% of combined flour weight. Add dry or fresh cranberries and adjust the water accordingly.

Add sugar (white or brown) at 5% of flour weight, salt at 2%, fats such as oil, butter or margarine at 5%, fresh yeast at 5% (or dry yeast at 2%), and water at 50%. Mix or knead until a small piece of dough can be stretch thin enough for light to show through. Refrigerate overnight.

Form loaves and allow the dough to proof until double the size. Bake at 350 degrees until bottom of loaf sounds hollow when thumped. Cool and enjoy.