

## Jessie Bread Rev 1 – Gaylen Racine

This is a Ricardo recipe passed on Donna's daughter-in-law, Jessie. It is simple to make and **très** tasty. It has a nice texture and is quite moist. No proofing required. No kneading required. Easy peasy and you will look like a superstar baker.

### Ingredients:

- 3 ½ C all purpose flour
- ½ C Red River Cereal \*
- 1 ½ tsp salt
- ½ tsp instant dry yeast
- 2 C cold water

### Recipe

- Mix ingredients in a covered bowl or pot with a fork and let it rise overnight. I put it covered in the oven with the light on.
- Line a bread pan with parchment paper. Mine is 8 ¼" by 4 ½".
- In the morning, wet your hands, punch down the mix, and place in the bread pan.
- To make it look artisanny, sprinkle the top with flour and oat flakes, sesame seeds or sunflower seeds.
- Cover and let rise for 60 minutes.
- Place a cookie tray in the bottom rack of the oven.
- Set oven to 450 deg F
- When bread is ready, place the bread pan in the middle rack, and pour 2 C of water into the cookie tray. This creates steam and softens the crust.
- Cook for 50 minutes, turning it 180 degrees at the half way point.
- Viola. Jessie bread. Let cool on a rack.



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### Other info

- \* Red River Cereal seems to have been discontinued. Just remove it if you prefer a white loaf, or try Bulk Barn 12 grain cereal instead. Another option is to buy Canada's Great Northern Style Hot Cereal, available [HERE](#)
- You can replace the white flour with whole wheat. Start small, though, maybe ½ cup. The more you add the more brick-like it becomes.
- Soften the crust by storing the loaf in a plastic bag.
- There are no preservatives, so eat it fast or store in the fridge.
- To make a cheese bread version, use only white flour and add 1 ¼ cup of ½”
- diced old cheddar. Add this to the flour mixture before adding water.



Here's a link to the original recipe

<https://www.ricardocuisine.com/en/recipes/6623-crusty-white-bread>