**Rustic Cranberry Bread**

390g bread flour

113g whole wheat flour

2 teaspoons salt

1/2 teaspoon [instant yeast](https://www.kingarthurflour.com/shop/items/saf-red-instant-yeast-16-oz)

397g cool water

40g dried cranberries

80g coarsely chopped pecans or walnuts (optional)

Combine all the ingredients in a mixing bowl and mix with a dough hook on medium speed for about 3 minutes.

Cover the bowl with plastic wrap, and let it rest at room temperature overnight, or for at least 8 hours; it'll become bubbly and rise quite a bit, so use a large bowl.

Lightly grease a 6-8 quart pot and line the bottom and sides with a piece with parchment paper (a square of parchment should work fine).

Flour your surface and tip the dough onto the flour, being careful not to deflate the dough. Shape the dough into a tight ball by pressing the sides/bottom of the dough with the sides of your hands, pushing it back and fourth.

Place the ball of dough, smooth side up, in the prepared pot.

Cover and let rise at room temperature for about 2 hours, until it nearly doubles in size. It should rise noticeably, but it's not a real high-riser. About 30 minutes before baking, preheat the oven to 450 degrees.

Using a sharp knife, slash the bread in a crosshatch pattern. Spray the bread with water, and place the lid on the pan. Bake for about 35 minutes, then remove the lid and bake for an additional 10 to 15 minutes. The bread should be golden brown and register 205 on an instant read thermometer.

Using the parchment, remove the bread from the pan and cool on a wire rack.