

---

## Robust Refrigerator Bread

This flavorful bread recipe is very easy and is designed to be made with both a kitchen scale and an electric stand mixer.  
Makes 2 loaves.

By Rebecca Brown

---

**12 hours to 4 days in advance of when you bake the bread**

---

Add	1 <b>orange's zest</b> 24 oz <b>unbleached bread flour</b> 1 tablespoon <b>kosher salt</b> 2 1/2 teaspoons <b>yeast</b> 1/4 cup <b>brown sugar</b> 1 teaspoon <b>ground coriander</b> 1 teaspoon <b>anise</b> 16 oz <b>lukewarm water</b> (95°)	Add ingredients to mixer bowl in this order. Pro tip: before you measure the flour, put the mixer bowl on top of the scale and zero it out. Then add the flour to measure quickly by weight.
Mix with Paddle	1 minute	Lowest Speed
Rest	5 minutes	Uncovered
Mix with Dough Hook	2 minutes	Medium Low Speed
Knead By Hand	1 minute	On a lightly floured counter.
Refrigerate	12 hrs - 4 days	Lightly oiled plastic container with at least 3 1/2 qt volume.

---



## baking day

---

Shape	2 loaves	Remove dough from refrigerator. Knead briefly on a lightly floured surface and shape into two loaves. I prefer two round loaves placed on two 10" cast iron pans. But you could also use two standard loaf pans or a baking sheet. Make sure you have a non-stick surface by using oil, parchment paper pan liners, or silicone pan liners. Nothing is sadder than the bottom of your loaf sticking to the pan.
Cover and Rest	until doubled in size	Cover with a clean cloth and set a timer to check on it every hour. Proofing time will vary based on the climate in the kitchen. However, if you want to eat the bread for dinner, you will want to start proofing between 8-10am.
Pre-heat Oven	400°	Adjust oven racks before pre-heating. You'll need one rack in the middle of the oven.
Bake	350° 20-30 minutes	Place loaves in the oven and immediately reduce the temperature. Bake for 20 minutes and then test for doneness. The loaves should be golden brown on top. If you tap on the bottom of the loaves they should sound hollow. Return to the oven if they are not done. Oven performance will vary.
Cool	on rack	Remove loaves immediately from pans and place on a cooling rack. This allows moisture to escape and helps you avoid a soggy bottomed loaf.
Serve	once cool	Allow the loaf to cool completely before slicing and serving.

---