

Artisan Bread

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Recipe from: It's Always Autumn

Here's what you need:

3 cups flour, all purpose, unbleached

1 tsp. table salt

1/2 tsp. yeast

1-1/2 cups warm water

In a bowl stir the flour, salt, and yeast together.

Add water and stir until combined. The dough will be really shaggy.

Cover with plastic wrap and set at room temperature for 8 - 24 hours. I made this at 8 am and waited about 9 hours and it was perfect.

Turn the dough out onto a well-floured piece of parchment paper and form into a ball or log, depending on the shape you want. Let rest for 30 minutes.

While you're waiting for the dough to rest preheat the oven to 450 degrees with the baking dish you are going to use inside the oven. I use my Le Creuset Dutch oven and lid.

Cut an X in the top of the loaf using a very sharp knife or razor.

Place the dough into the HOT pan, carefully, and place the lid on top.

Bake for 30 minutes with the lid on then remove the lid and continue baking for an additional 10 - 15 minutes or until golden brown and done.

Cool 10 minutes before slicing.

Mmmm mmmm Fresh bread out of the oven.....

Enjoy!

Serves - 1 Loaf