

Simply Easy Crusty Bread

Ingredients

- 1 Tbs yeast
- 1 Tbs salt
- 1 1/2 cups water (lukewarm)
- 3 1/4 cups unbleached all-purpose flour
- 1 Tbs cornmeal



SIMPLE RECIPE

Directions

1. In a large bowl mix yeast, salt, and lukewarm water (about 100 degrees F, water should be warm to the touch but not hot)
2. Slowly stir in flour until there are no dry patches.
3. Cover loosely with a clean kitchen towel. Let dough rise at room temperature for 2 - 4 hours.
4. After the dough has risen (about double in size) sprinkle the surface with flour and turn the dough out onto the floured surface.
5. Gently knead the dough 5 times creating a smooth outer texture.
6. Flip the dough creating a rounded top and a lumpy bottom onto a sprinkled surface with cornmeal to prevent sticking.
7. Cover with a kitchen towel and let rest for an additional 40 minutes.
8. Preheat oven to 450 degrees F.
9. Heat a cast iron pan or pizza stone for 10 minutes. (If you do not have either of these you may skip this step)
10. After the dough has rested for 40 minutes, sprinkle the pan or stone with cornmeal to prevent sticking, and place the dough onto the pan or stone.
11. Slash the top of the dough two or three times with a very sharp knife.
12. Bake until well browned, about 30 - 35 minutes.
13. Cool completely and Enjoy!