

how to bake delicious bread.

INGREDIENTS:

3 CUPS OF KING ARTHUR BREAD FLOUR

1/4 TEASPOON DRY YEAST

1 1/4 TEASPOON SALT

1 1/2 CUPS LUKE WARM WATER

- 1 Mix flour, dry yeast and salt in a big bowl. Add the luke warm water and mix it briefly by hand. Is the dough too dry, add a little more water, but be careful, not too much. Don't knead the dough, just mix it shortly.
- 2 Cover the bowl with a clean kitchen towel and keep it in a warm place from 16 to 20 hours. The dough should rise to double the size.
- 3 30 minutes before baking the bread, preheat the oven to 500 Degrees F and put the cast iron pot (dutch oven) inside to heat up.
- 4 Flour your working space as well as your hands and press the dough lightly flat. Fold all four sides into the middle and then turn it upside down. The smooth side is on top. Flour the top lightly. Open your cast iron pot and put the dough inside and put the lid on.
- 5 Bake for 30 minutes with the lid on and another 15-20 minutes without lid. The bread is baked when it has a nice brown color and crust. Let it cool off for at least 60 minutes before you cut it and eat.

