



Rustic Bread

So easy you'll wonder why you ever went to a store to purchase bread.

Ingredients

6.5 C. Flour (all purpose or bread)

1.5 T. Yeast

1.5 T. Kosher Salt (or a little less if using iodized)

3 C. Warm water

Pinch of sugar

Corn Meal

Kosher Salt for sprinkling on top

How to:

1. Mix water, salt, yeast, sugar together and let sit til you see some yeast action ~ 10 minutes.
2. Add flour either mixing by hand or in a stand mixer.
3. The mix will be heavy, wet and sticky. Scoop out and place in an oiled bowl.
4. Cover with plastic wrap and let dough rise - either overnight or at least 5 hours. Dough should at least double in size.
5. Punch dough down and using wet hands, divide in half to make two loaves.
6. Place loaves on a cornmeal dusted surface. Let rise again for one hour.
7. Preheat oven to 450.
8. Sprinkle kosher salt on top of loaves, add a little corn meal too for crunch. Cut several shallow slits in dough.
9. Slide dough into hot oven. Mist with water a few times during cooking (this helps to form a crisp crust).
10. Bake for 20 minutes and let cool on rack.

Slice while warm, slather with butter... or try Nutella on top for true decadence.