

Rustic White Bread

1 large loaf

2 cups bread flour

2 cups all-purpose flour

1 envelope (2 1/4 teaspoons) instant or rapid-rise yeast

2 teaspoons salt

2 tablespoons sugar

1 3/4 cups water, warm

Mix bread flour, all-purpose flour, yeast, and salt in the bowl of a standing mixer fitted with the dough hook. With the mixer on low speed add the water and mix until dough comes together (about 1 minute). Turn mixer off and allow dough to rest for 15 minutes.

Turn mixer back on at medium-low speed and knead dough for about 10 minutes. If after 5 minutes more flour is needed, add up to 1/4 cup more flour 1 tablespoon at a time, until the dough clears the side of the bowl but still sticks to the bottom of the bowl.

Remove dough from mixer and shape into a ball. Place dough in a lightly oiled bowl, cover with plastic wrap. Let rise in a warm place until doubled in size, approximately 1 - 1 1/2 hours. After 1 hour, place bread baker in oven and pre-heat to 450 degrees.

Punch down dough, knead a few times, re-shape into ball, and place on a plate dusted with cornmeal while you prepare the baker.

When oven has come to temperature, remove bread baker from oven and lightly spray the bowl portion with oil and dust with corn meal. Place bread dough into the Bread Baker, slash top of loaf and return lid.

Place Bread Baker back in pre-heated oven and bake for 15 minutes. Reduce heat to 400 degrees and continue baking for another 30 minutes. Remove lid and bake another 10 - 15 minutes until brown and crusty. Remove bread loaf from Bread Baker to stop baking process and cool on a wire rack.