

# FARMER'S LAZY HONEY BREAD

**2 cups American Heritage Flour**

**1/4 cup American Heritage Flour (reserved)**

**1 cup Bob's Redmill Flour or any good organic all purpose flour.**

**1 tsp Dry Active Yeast**

**1 tsp Sea Salt**

**1 tbsp Olive Oil**

**1 tbsp Olive Oil (reserved)**

**2 tbsp Raw Honey**

**1 1/2 cups warm water**

**Mix together 2 cups American Heritage flour, 1 cup Bob's Redmill flour, yeast, sea salt, 1 tbsp olive oil, honey and warm water. Squish everything together with rubber spatula until thoroughly mixed forming into a ball. Use the reserved 1 tbsp olive oil and oil around the inside of bowl. Cover the bowl with saran wrap letting the dough rise and double in size. Minimum 3 hours.**

**After the dough has doubled in size use the reserved 1/4 cup of American Heritage Flour dust your board with the flour and dump your bread onto the flour. Do a stretch and pull on your dough four different ways using your reserved flour as needed. Roll dough into a ball and place it into a pan of choice. Allow your dough to rest and rise for around an hour. Pre-heat oven to 400\*.**

**Bake 50-55 minutes. Let cool for an hour before cutting. Enjoy**