

No-Knead Crusty Artisan Bread

This bread is awesome because it only has 4 ingredients, but it is super yummy. Especially with a warm bowl of soup!

3 cups of white flour

1 tsp. of salt

1/2 tsp. of yeast

1½ cup of warmer water

1. In a large mixing bowl, stir together the flour, salt and yeast. Add the water, and using a wooden spoon, stir together until the mixture resembles a “shaggy” dough. About a minute is all it takes.
2. Cover dough with plastic wrap and let sit at room temperature for at least 6 hours, (can leave it for up to 18 hours.)
Dough will bubble up and rise.
3. After dough is ready, preheat oven to 450 F.
4. Turn the dough onto a well-floured surface, (a plate works well.) With floured hands, form the dough into a loose ball, but it will be sticky so just lightly move it together. Cover with plastic wrap, and let the dough rest.
5. While dough is resting, put your dutch oven into the pre-heated oven for 30 minutes.
6. After 30 minutes are up, remove the lid of the Dutch-oven, be careful not to get burned! Carefully place your dough into the oven. It does not have to be a well-rounded ball. Artisan bread has lots of personality.
7. Bake for 30 minutes covered. Then remove the cover and bake for an additional 10 minutes uncovered. Bread should be golden, crusty, and delicious!
8. Let sit for 10 minutes before you cut it.