No-Knead Crusty Artisan Bread

This bread is awesome because it only has 4 ingredients, but is super yummy.
No-Knead Artisan Bread is especially good with a warm bowl of soup!

3 cups of white flour
1 tsp. of salt
1/2 tsp. of yeast
1½ cups 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 the ingredients together until the mixture resembles a "shaggy" dough. About a minute is all that it takes.

2. Cover the dough with plastic wrap and let sit at room temperature for at least 6 hours, (the dough can be left to rise for up to 18 hours).
The dough will bubble up and rise.

3. After the dough is ready, preheat the 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. The dough will be sticky, so just lightly move it together. Cover with plastic wrap, and let the dough rest.

5. While the 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. The bread should be golden, crusty, and delicious!

8. Let the bread sit for 10 minutes before you cut it.

Enjoy your fresh home-baked Artisan Bread!