

Wood Fired Stoneware Bread Baker / Casserole

- Mix your favorite bread recipe (4 cups of flour or less). Let rise until doubled.
- Preheat Oven to 450 degrees with Bread Baker inside.
- Remove 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 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.

