

## Crusty Artisan Bread Baked in Dutch Oven

### Ingredients:

3 cups of AP flour	1 ½ cups luke- warm water
1-2 tsp sea salt	½ - 1 tsp yeast

### Instructions:

In a large bowl, stir together the flour and salt (see options below). Add the water (119 degrees) and yeast (add 1 T of honey to feed), let it sit for 10 minutes. Using a wooden spoon stir together dry and wet ingredients until the water is absorbed.

Cover dough with a plastic wrap and let sit in room temperature for 8 to 18 hours. Dough will bubble up and rise.

After dough is ready, pre-heat oven to 450 F.

Turn the dough onto a well-floured surface and with floured hands form the dough into a ball. Cover with plastic wrap and let the dough rest.

While dough is resting, put your Dutch oven into the pre heated oven for 30 minutes.

After the 30 minutes remove the Dutch oven and with floured hands place the bread dough into it.

Replace the dutch oven cover and bake for 30 minutes covered. Then remove the cover and bake for an additional 15 minutes uncovered. Bread will be golden and crusty.

### Options:

Substitute one cup of AP flour with WW flour.

Add ½ cup of bran or flax seeds to dry mixture.

Add 1/8 cup of dry or fresh herbs, ½ cup of cheese to bread.

If you like the taste of yeast increase the yeast to 1 ½ tsp.

Increase the salt to 3 tsps for well flavored bread.