



Dutch Oven Baked **COUNTRY STYLE BREAD**

Mix, rise overnight, knead and bake. This simple to make country-style bread has a crusty exterior and a slightly airy interior.

INGREDIENTS

3 cups/700 ml bread or all-purpose flour*
¼ tsp/1 ml dry active yeast
1 ¼/6 ml tsp salt
1 ½ cups/ 375 ml hot water

** Bread flour has a higher protein content and produces bread with more structure and chew than all-purpose flour.*

In a large bowl, combine flour, yeast, and salt. Make a well in the middle of the flour mixture and gradually pour in ¼ cup of hot water at a time. Using a wooden spoon or silicone spatula, stir until a sticky dough forms. Clean the sides of the bowl and cover with cling film wrap. Let the dough sit at room temperature overnight for 12-18 hours.

Place the Dutch oven pot into the oven and heat to 450F/230C. Turn the dough out onto a lightly floured surface.

Gently knead the dough and form into a ball. Cover the dough with a clean tea towel and let it rest while the Dutch oven preheats. Lightly oil the hot Dutch oven pot before transferring the dough to the prepared pot. Score the top of the dough and cover with the lid. Bake for 30 minutes. Remove the lid and continue baking for 15 minutes until the crust has browned.

Remove the bread from the oven and cover with a tea towel. Let bread rest for 15 minutes before slicing.