

# Artisan (Easy) Bread

Makes two 8" round boules



## Ingredients:

- 5 ½ cups unbleached all-purpose flour or bread flour
- 1 cup whole wheat flour
- 3 cups warm water (110°F)
- 1 tablespoon active dry yeast
- 1 tablespoon kosher salt

## Steps:

1. In a large bowl combine both flours and the yeast. Slowly pour in the warm water and mix until most of the dry flour is absorbed. Allow to sit for two minutes before adding in the kosher salt. Now mix it with a spatula or wooden spoon until the salt is well combined and there are no pockets of dried flour left. You do NOT need to knead the dough.
  2. Cover the bowl with a clean towel and allow it to rest at room temperature for two hours. By the end of the two hours the dough should be double in size. Cover the bowl with plastic wrap (poking a few holes in to let the gas out) or a lid that is vented and put dough in the fridge for 18 - 24 hours.
  3. When you are ready to bake a loaf of bread the next day, remove half of the the dough from the bowl onto a well-floured work surface (Do not push down on the dough - you do not want to deflate it). Stretch and fold the dough four times. Form the dough back into a ball. Place dough into a floured proofing basket. Lightly sprinkle the top with flour and cover with the towel. If you do not have a proofing basket, line a round, medium-size mixing bowl with a flour-sack or linen towel that has been dusted with flour. Put the dough on top of the towel. Sprinkle the top of the dough with flour and cover. Let dough proof for another 2-3 hours (or until it has again doubled in size).\*This depends on the temperature of your kitchen.
  4. Preheat oven to 450°F. Peel back the towel and sprinkle the top of dough with flour. Place a piece of parchment paper on top of the dough. Put a plate on top of the parchment paper and flip the bowl over. Gently peel off the towel. Using the parchment paper, lift the dough carefully and place into a dutch oven. Score the dough (this requires a SUPER sharp knife or razor). Put the lid on and bake for 25 minutes. Remove the lid and continue baking for another 10-15 minutes or until the top is firm, browned and crisp.
  5. The bread should sound hollow when knocked on the bottom. Let bread cool for one hour on a cooling rack (this is the hardest part) before slicing and serving. Leftover bread will keep in an airtight bag for three days or you can freeze.
- \*You can keep the rest of the dough in the fridge for up to 14 days. For the first few days make sure the bowl (or container) is vented a bit to let out the gas. After two days you can keep refrigerated in an airtight container for up to 14 days and bake when desired following steps 3 - 5).