

Easy Dutch Oven Bread Recipe

Ingredients:

- 3 cups unbleached white flour
- 1 tsp active dry yeast
- 1 tsp sea salt
- 1.5 cups warm water

Directions:

1. Mix flour, yeast and salt in a medium sized bowl with a tight fitting lid. (If you don't have a lid, cover bowl with plastic wrap). Add the warm water and stir until the dough is mixed well. The dough will be very sticky, but that is okay. Cover the bowl and set in the refrigerator for 12-18 hours.
2. When you are ready to bake, take the bowl out of the refrigerator and preheat oven to 450 degrees. Place your Dutch oven and its lid into the oven while it preheats and allow it to heat for 30 minutes. In the meantime, take the dough from the bowl and gently shape it into a round loaf on a heavily floured surface. Then let the dough rest until the oven is ready.
3. Carefully remove the Dutch oven from the oven and gently place the dough inside. Cover with the lid, return to the oven and bake for 30 minutes. Open the oven, remove the lid and return the pot to the oven for another 10-15 minutes or until the loaf is richly browned. Once it's done, put the loaf on a cooling rack and allow it to cool for at least 30 minutes before cutting.

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