

Easy Crusty Bread

Preheat oven to 460 degrees

This is a fabulous crusty bread boll that is cooked in a Dutch oven..

Ingredients	
2½ tsp	Active dry yeast
1 tsp	Sugar
1¼ cups	Warm water
1½ tsp	Kosher salt
2½ cups	All-purpose flour

Directions

1. Combine water, sugar, and yeast in bowl of mixer and let stand for about 10 minutes to allow the yeast to bloom
2. Combine flour and salt in a separate bowl
3. Slowly mix flour into water mixture until incorporated and dough has just started to pull away from the sides of the bowl
4. Lightly flour all sides of the dough and return to mixing bowl
5. Cover dough and allow to rise for about 1 hour, until dough has doubled in size
6. Tip the risen dough out onto a floured cutting board. DO NOT punch down the dough.
7. Sprinkle dough with a little flour and form into a ball by gently pinching a corner and bringing it up and to the center of the dough. Work your way around like this to form a ball
8. Tip the dough ball into a floured mixing bowl (seam side down), cover and allow to rise for another 30 minutes
9. While dough is rising second time, place a clean empty Dutch oven with the lid on into your oven and preheat to 460 degrees
10. When dough is ready, tip the dough into the hot Dutch oven, this time with the seam side facing up.
11. Put the lid on the Dutch oven, and cook the bread for 30 minutes. Then remove the lid of the Dutch oven and continue cooking until desired golden brown in color
12. Let bread cool for 20 minutes before slicing and serving

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