

Crusty Bread

Source: <http://www.simplysogood.com/2010/03/crusty-bread.html>

3 cups unbleached all purpose flour
1 3/4 teaspoons salt
1/2 teaspoon yeast
1 1/2 - 2 cups water

In a large mixing bowl, whisk together flour, salt and yeast. Add water and mix until a shaggy mixture forms. Cover bowl with plastic wrap and set aside for 12 - 18 hours. Overnight works great. Heat oven to 450 degrees. When the oven has reached 450 degrees place a cast iron pot* with a lid in the oven and heat the pot (5.5 quart) for 30 minutes. Meanwhile, pour dough onto a heavily floured surface and shape into a ball. Cover with plastic wrap and let set while the pot is heating. Remove hot pot from the oven and drop in the dough. Cover and return to oven for 30-35 minutes. Remove bread from oven and place on a cooling rack to cool.

* You can use a Pyrex dish with a glass lid or a Corningware dish and lid.
Note: When I make this recipe, I divide my dough into 2 balls and use 2 3qt. sized dishes. If you want to vary your recipe by adding cheese or herbs, simply add them when you are forming your ball(s).

Using whole wheat flour.....

3/4 c. of whole wheat flour = 1 c. white flour