

Basic Homemade Artisan BREAD RECIPE



BY: NESTING WITH GRACE

INGREDIENTS

3 CUPS of
all purpose
FLOUR

1 TSP salt

1/2 to 2 CUPS
ROOM TEMPERATURE
water (start with 1 1/2)

1/2 TSP active
dry yeast

INSTRUCTIONS

1. Mix the flour, salt and yeast until combined.
2. Add in the water in a large bowl (start with 1 1/2 cups then add more until it isn't dry, but you don't want it too wet).
3. Cover with a plate or plastic wrap and let sit for 8 to 24 hours.
4. Then degas, by stirring it once to get the air out.
5. Grease your bread pan with oil or butter (coating with flour helps it to not stick).
6. Place bread dough in your baking pan and let it rise for an hour covered with a dish towel or plastic wrap.
7. Bake at 400 degrees for 30 minutes covered with tin foil, then 10 minutes uncovered until golden on top.