Dutch Oven Bread

Ingredients

- 15 ounces All-Purpose Flour—weighed on kitchen scale
- 1 1/2 teaspoons Salt
- 1/4 teaspoon Instant Dry Yeast
- 11 ounces Water—weighed on kitchen scale

Steps

- 1. Mix all ingredients until no dry ingredients are visible in bowl.
- 2. Cover dough with plastic wrap.
- 3. Let dough sit at room temperature overnight or up to 18 hours.
- 4. Turn dough onto floured surface—dough will be sticky (dust hands and dough with additional flour if necessary).
- 5. Press dough flat into rectangular shape.
- 6. Fold dough into thirds and press down.
- 7. Rotate dough, fold, and press again.
- 8. Form into ball-seal bottom.
- 9. Line bowl with parchment paper.
- Place ball into parchment-lined bowl.
- 11. Lightly spray dough with vegetable oil.
- 12. Cover with plastic and let rise.
- 13. After two hours place Dutch oven into regular oven.
- 14. Set oven temperature to 400 F.
- 15. Heat Dutch oven for 30 minutes.
- 16. Avoid burns by carefully removing Dutch oven with oven mitts or pot holders—it will be hot!!
- 17. With a sharp knife or razor blade, make a 1/2" deep

- horizontal cut through entire top of dough.
- 18. Remove Dutch oven lid.
- 19. Carefully lift dough out of bowl by holding onto edges of parchment paper.
- 20. Lower dough and parchment paper into Dutch oven—remember that the Dutch oven is very hot!
- 21. Replace lid and return Dutch oven to regular oven.
- 22. Decrease oven temperature to 400 F.
- 23. Cook for 30 minutes.
- 24. Remove Dutch oven lid and cook for another 30 minutes.
- 25. Remove bread to wire rack to cool completely.