

## FAVORITE BREADS

**Makes 3 loaves**

**Time: 5 minutes to prepare.**

**Keep in refrigerator up to 2 weeks.**

**Plan Ahead: Take out 30 minutes ahead of time and let rise. Bake.**

- 3 cups warm water, (105-115°)**
- 1½ Tablespoons active dry yeast**
- 1 Tablespoon coarse salt**
- 6 cups all-purpose flour or bread flour, plus flour for dusting**

## EVERYDAY ARTISAN BREAD

1. In a large bowl mix the water, yeast and salt. Add the flour and stir together with a wooden spoon until well combined. You will have sticky dough. Add a little more water if it seems dry.
2. In another bowl put a little olive oil, add the dough and turn to coat. Spray plastic wrap with baking oil and cover loosely. Leave out on the counter for 2 hours. After 2 hours put a tight lid on the bowl or wrap the bowl tightly with plastic wrap. Place in refrigerator for up to 2 weeks. You will have enough dough to make 3 grapefruit size balls.
3. Pull out one grapefruit size ball at a time. The dough will be really sticky. Flour the counter. Work some flour into the dough as you manipulate and form the bread into preferred shape, I usually do rounds. The dough will still be sticky.
4. Spray a baking sheet with cooking oil and place the dough on the baking sheet. Turn the oven to 450°. Sprinkle the dough with a little flour and score it about ¼ inch deep with a sharp knife. Make a 3-inch slit crosswise or a 3-inch slanted slit in the middle.
5. When oven is heated, place the baking sheet on the middle rack with 1 cup of water in a shallow pan on the rack below. This helps to create steam and make the bread crusty. Bake for 20-25 min. Cool on baking rack.
6. Serve warm or at room temperature. Keep in a paper bag. Plastic will soften the crust.

**Variations:** Add 1 Tablespoon Italian seasoning when forming a round. Use for Pizza dough or Focaccia bread. I also bake this bread on my stone or tiles. Let rise on baking sheet and then lift off very carefully and place on stone or tiles.

*This is true Artisan bread that can be made at home very easily. Artisan breads have lots of moisture in them which creates a nice crust, open-holed crumb inside, light texture and great flavor. There is no work to this bread and yet you would think you had been letting it rise, punching it down and letting it raise again all day long. This will impress even the best of cooks. Experienced cook or not anyone can make my Artisan bread recipes. Give it a try. This one is super easy.*