



### **4 Ingredient Artisan Bread**

From Graham McHugh and Grandma Fish (Tory)

3 cups flour  
1 tsp salt  
½ tsp yeast  
1 ½ cup warm water

Stir flour, salt, yeast and water until combined. Cover with plastic wrap. Let rest for 8-24 hours at room temperature. Turn dough onto well-floured surface, form into a ball and let rest for 30 minutes. In the meantime, place high sided baking dish into oven and preheat to 450 degrees for 30 minutes. Cut 'X' across top of dough and turn into hot baking dish. Cover dish (with lid or foil) and bake 30 minutes. Remove cover and bake 10-15 minutes until golden brown. Let cool and slice.

#### **Additional Notes:**

- Crockpot crock with lid will work fine.
- I use my smaller of the 2 metal, ceramic lined, Dutch ovens.
- Add herbs or dry Italian salad dressing to dough for unique flavor.
- Lately I have started turning dough out onto floured parchment paper and then just lifting the paper and dough into the Dutch oven.