



# RECIPE

## Five-Ingredient Artisan Bread

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### INGREDIENTS

*Prep Time - 10 minutes the night  
before and 10 minutes before baking*

1 1/2 c warm water \* cornmeal (for pan)  
3 c flour (Artisan is best) \* 1 + yeast (not fast-acting)  
1 1/2 to 2 + salt (a combination of table and sea or Kosher preferred)

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#### The Night Before - Prepare the Dough

1. Microwave water for about 45-60 seconds until warm (not scalding)
2. Whisk together yeast and salt in a medium to large mixing bowl; then add the flour
3. With a wooden spoon, add the water and mix until the ingredients are incorporated and you don't see clumps of flour, but it should still be raggedy

Note: the dough will be sticky (and won't be pretty)

4. Cover the bowl with plastic wrap and a dish towel, and leave overnight

#### The Next Day - Time to Bake

1. Put a Dutch Oven & Lid into the oven and preheat at 450°
2. Turn your dough out onto a floured board and shape into a ball with flour-covered hands (just enough so you can work with it - but sticky is better)
3. Lightly cover dough ball and board with greased plastic wrap and leave near warm oven
4. After 30 minutes, take your Dutch Oven out (be careful), lightly sprinkle cornmeal in the bottom, and then transfer your dough into the pan (a spatula is helpful)
5. Bake 30 minutes with the lid on, then remove lid and bake 10-15 minutes more. (Use a spatula to remove - again very HOT pot!)

Visit <https://otlcityguides.com/how-to-make-homemade-bread> for step-by-step images and tips for this recipe.