

# JENNI MARIE'S TEST KITCHEN

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## Easy Artisan Bread

Makes 1 Loaf

(start to finish takes about 4-6 hours)

### Equipment Needed:

- 6 Qt. Dutch Oven w/ Lid
- High Temp Parchment Paper
- Large Mixing Bowl
- Whisk & Rubber Spatula
- Kitchen Scale (recommended for best results)
- Measuring Cups & Spoons
- Pourable Glass Measuring Cup (2 cup)

### Directions:

1). Gather all equipment & ingredients. In a large mixing bowl, combine flour, yeast, sugar and salt. Whisk to combine. Add warm water and stir with a spatula or wooden spoon until a sticky, paste-like, dough is formed. If dough is too dry, add more water a one teaspoon at a time until it comes together. If dough is too wet (think brownie batter consistency) add more flour one tablespoon at a time until you have a formed dough that is wet & tacky in texture. Scrape down sides of bowl. Lightly spray top of dough with cooking oil, cover with plastic wrap and let rise for 3-5 hours at room temperature. Dough should triple in size with a lot of little bubbles on top when it's ready for step 2.

- **3.5 C. (455g.) AP Flour (plus more if needed)**
- **1.5 t. (5g.) Instant Dry Yeast**
- **2 t. (5g.) Granulated Sugar**
- **2 t. (9g.) Kosher Salt**
- **1.75 C. (400ml.) Warm Water (about 110°F)**
- **Olive Oil Cooking Spray**

2). When dough is finished proofing, use a bread scraper or rubber spatula to gently remove from bowl to a lightly floured surface. [Gently fold dough over itself 4-5 times forming it into a ball.](#) Place dough ball onto a 12"x16" sheet of high temp parchment paper rough side down. Sprinkle a little flour on top of the dough, lightly cover with plastic wrap or a towel, and let rest for 30 minutes while your oven preheats. Place a dutch oven w/ lid into a cold oven. Preheat oven to 425°F.

3). After 30 minutes, or once oven has reached temp, remove dutch oven using oven mits. Optionally, you can use a bread lame or sharp knife to make some decorative slits in the top of your dough. Grab the parchment paper from each end and carefully transfer it into the heated dutch oven. Cover with the lid, return to oven, and bake for 20-25 minutes. Remove lid and bake for another 5-10 minutes uncovered, or until the top is golden brown. Transfer to a wire rack, and let cool for at least 15 minutes before slicing.

***The best way to enjoy homemade bread is FRESH, but you can double wrap in plastic wrap and freeze to consume at a later date. Enjoy!***

