

# Rustic Bread

“It's just some fucking rustic bread.”

- some guy, probably

## Ingredients

- 3 cups warm water
- 2 ¼ tsp (1 pkg) active dry yeast
- 1 Tbsp sugar
- 6 cups (750 g) flour
- 3 tsp salt

## Instructions

1. Mix water, yeast, and sugar in a large mixing bowl or stand mixer. Let sit for about 10 minutes until bubbly.
  2. Add flour and salt. Mix until combined into a soft dough. (The dough should be slightly sticky to the touch, but not so that much comes off on your hands. If it's too sticky to handle, add ¼ cup flour at a time.)
  3. Cover loosely with plastic wrap and kitchen towel. Let rise for 1-3 hours, if possible! I've run out of time before and let it rise for only 30-60 mins and it still works, but the longer, the better!
  4. Preheat oven to 450°F and put a pizza stone or flipped-over cookie sheet in the oven to heat up.
  5. Fill a baking dish with 2 inches of water and place on the bottom rack to create steam for an extra crispy crust.
  6. Sprinkle flour on the counter, turn out the dough, fold on itself, divide in half and form it into 2 balls. Don't knead or handle it more than you need to. Add a little flour if it's too sticky.
  7. Cut an X shape on the top of the balls with a sharp knife.
  8. Place on a lightly floured pan, then place on top of the hot pizza stone or cookie sheet.
  9. Bake for about 25-30 minutes or until golden brown and cooked through.
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# Notes

\*You can bake it right on the hot cookie sheet and it'll be just fine. Just be careful handling the hot pan while putting your dough on it and in the oven!

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Revision #1

Created 2023-07-13 06:33:39 UTC by Brad

Updated 2023-07-13 06:37:39 UTC by Brad