

# *EASY RUSTIC ARTISIAN BREAD FREEBIE*

This is for beginners, people with minimal to no bread making equipment, no Dutch oven is required, and it is extremely delicious and easy to follow.

## ITEMS YOU WONT NEED:

- Dutch Oven
- Parchment Paper
- Scoring Knife
- ETC.

# *Easy Artisian Bread Recipe*

## Artisian Bread Supplies:

Recipe Type: this recipe is an easy, low maintenance, minimal supplies needed bread recipe. There is only a few items you need in your kitchen to make this loaf & a Dutch oven is not one of them. These are items you more than likely already have at home!

- Large Bowl
- Whisk or Spatula (both preferred)
- Large Baking Pan
- Baking Pan with a Lip OR bread/casserole dish

## Ingredients:

- 6 cups of bread flour or all purpose flour
- 5 cups of water at 98° to 100°f or 36-37c
- 2 2/3 teaspoons of salt
- 1 teaspoon of active yeast

# *Easy Artisian Bread Recipe*

## *Minimal Equiptment Baking Amazon List:*

There is only a few items you will really need to make this bread- as was indicated in the previous page. BUT there is also a few items that can help make your bread experience more profitable, more incredible. This first link will lead you to the items you actually DO NEED.:

### [Supplies You Need to Bake a Loaf of Bread](#)

## *All Equiptment Amazon List for Bread Making :*

There is so many items for your kitchen that are so important to have one day if you want to have beautiful success with bread making at it's MAX! There is also specific types of Equiptment you need. For example, some Dutch ovens aren't meant for bread making because of the high temperatures. Check out the list below, and if it isn't things you can get for yourself (send it to family for some birthday & Christmas gift ideas)

### [Bread Supplies that Can Maximize Your Bread One Day](#)

# *Making Your Easy Bread Loaf*

1. In a large bowl combine with your hands or a whisk the flour and water until completely combined. Let rest for 10 minutes.
2. Next, add salt and yeast and mix it into the dough by pinching, stretching and folding the dough for 4 to 5 minutes.
3. Cover and rest the dough in a warm dark place for 15 to 20 minutes.
4. Next fold the dough over 5 to 6 times.
5. Cover and rest for 45 to 60 minutes and then fold the dough over 5 to 6 times again.
6. Cover and rest for 2 hours- until it has tripled in size.
7. Dust a clean surface with flour and place the dough onto it. Sprinkle the dough with flour and fold the dough into thirds 2 or 3 times and then begin to mold the dough into a ball by cupping around the bottom of the dough.
8. Place the dough into a floured or oiled bowl, cover and rest for 60 minutes.
9. In the meantime, place your baking pan into the oven on 475° for at least 30 minutes. Place the baking dish with the lip on the lowest rack and place a handful of ice cubes or an inch of water into the bottom of it. Before baking bread make sure the there is still water or ice in this dish.
10. Flip the dough right into onto the baking pan, cover it and return it to the oven and bake for 30 minutes. You can take the pan with the ice/water out part of the way through, to lower the moisture and form a less crunchy crust.
11. Let cool for 20 to 30 minutes before slicing and serving.

# *My loaf didn't turn out right, now what?*

Since this loaf is lacking a lot of the bread supplies it takes to make that perfect loaf sometimes our bread can come out a little wrong. It can be too flat, dense, gummy, or more. This is a little list of changes we can make to get to the bottom of our potential bread texture issues.

**GUMMY:** lower your oven temperature to bake it slower, and you can take the water out of the bottom about 1/2-2/3 of the way through baking

**FLAT:** make sure you don't over knead your loaf, make sure your yeast is still good and that you have a good bread dough consistency (tacky, not watery, not dense, not completely dry and moldable at first). If the dough is too thin it may spread on the pan, if it's too dense it won't rise well. Also make sure that your oven is HOT, and the pan you place the loaf on when going into the oven. BUT this can also be caused by not having a Dutch oven. If your dough is really nice on the inside there is a chance that it just simply spread out a bit on the pan since it isn't being contained at all.

**DENSE:** make sure you are letting it rise in the proper times, watching to make sure it's tripling in size when it needs to, doubling in size when it needs to. Check to make sure your yeast is good and that you have a good consistency to your dough.