



Lynn demonstrates how to make a super easy Crusty Bread that is very versatile. Add chocolate chips to make chocolate bread, fruit and nuts for a fruit bread or herbs, cheese, garlic, etc. for a savory bread. From Tara. Original recipe from Jim Lahey of Sullivan Street Bakery.

Ingredients:

- 3 cups unbleached all purpose flour
- 1-3/4 teaspoons salt
- ½ teaspoon yeast
- 1-1/2 cups water

In a large mixing bowl, whisk together flour, salt and yeast. Add water and mix until a sticky mixture forms. Cover bowl with plastic wrap and set aside for 12-18 hours. Overnight works great. Heat oven to 450°. When the oven has reached 450°, place a cast iron pot with a lid in the oven and heat the pot for 30 minutes. (Le Crueset or similar pan or any pan with a lid that can withstand the 450°) Heat the pan for 30 minutes. Meanwhile, pour dough onto a heavily floured surface and shape into a ball. If you want to add anything in to make this a savory, sweet, or fruit bread, now is the time to do that.* Cover with the plastic wrap and let set while the pot is heating. Remove hot pot from the oven and drop in the dough. Cover and return to oven for 30 minutes. After 30 minutes remove the lid and bake an additional 15 minutes. Remove bread from oven and place on a cooling rack to cool.

*Examples of ingredients to add:

Chocolate chips to make chocolate bread

Rosemary and garlic

Dried cranberries, orange zest and almonds for a fruit bread

Crusty Bread by Lynn's Recipes

Grated cheese

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