



Pot Bread

FROM THE BEST DUTY KITCHEN

INGREDIENTS

- 3 cups all-purpose flour
- 1 3/4 teaspoons salt
- 1/2 teaspoon instant yeast
- 1 1/2 cups water (warm not hot)
- Butter to serve



METHOD

1. In large mixing bowl whisk together flour, salt, and yeast. Add water and mix until a sticky mixture forms.
2. Cover bowl with plastic wrap and set aside for 12 to 18 hours. Overnight works too.
3. Heat oven to 230 degrees Celsius. When oven reaches 230 degrees place a cast iron pot with lid in the oven and heat pot for 30 minutes.
4. Pour dough onto heavily floured surface and shape into ball. Cover with plastic wrap and let sit while pot is heating.
5. Remove pot from oven and place dough inside pot. Cover and return to oven and bake for 30 minutes.
6. Remove lid and bake additional 15 minutes. Remove bread from oven and place bread on cooling rack.
7. Slice and serve with Butter.
8. OPTIONAL: Add your favorite spices to this recipe like rosemary, cinnamon, or even cheese.

