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Oma's Artisan Bread Recipe

Ingredients:

3 cups all-purpose flour or bread flour
1½ tsp active dry yeast
1½ cups warm water
1 tsp salt
extra flour for dusting

Instructions:

Mix the first four ingredients together in a large bowl with a wooden spoon or use your hands.

The dough will be sticky and look a mess!

Cover the bowl tightly with plastic wrap. Let the bowl sit on the counter (at room temperature) for at least 12 hours and up to 18 hours. The dough will rise and the top will be bubbly and sticky.

Cut a piece of parchment paper to fit inside of dutch oven. Place paper on counter and sprinkle lightly with flour.

Lightly sprinkle flour on counter. Gently put the dough on it. Sprinkle a bit of flour on top and fold the dough over on itself twice, shaping it into an elongated ball.

Gently place onto parchment paper. Cover with a large bowl that doesn't touch the dough (see photo below).

Preheat the oven to 450° F and put your dutch oven (see below) into the oven to heat for about 30 minutes.

Remove preheated dutch oven and, using oven mitts (see note below), gently lift parchment paper with dough into it and cover with lid. Be careful ... use oven mitts! Return to oven.

Bake at 450° F for 30 minutes. Remove lid and continue baking for another 15 minutes or until bread is golden brown.

Remove to a rack and let cool for about 1 hour before slicing.