

# Dutch Oven Artisan Bread



## BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

**For breads, rolls, and other yeast-raised baked goods:** Increase liquids ¼ cup (60g) at a time until you reach the desired dough consistency.

**For cookies:** Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

**For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more:** Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

## Ingredients

- 2.5 Cups [Flourish Flour](#)
- 1 Cup Warm water
- 1/3 Tablespoon salt
- 1/2 Tablespoon Instant Yeast
- *Optional: 1 teaspoon of fresh chopped rosemary leaves*

## Instructions

1. Combine all ingredients in a large plastic bowl and mix with a wooden spoon. You'll want to use a bowl large enough for the dough to multiply in size, we'd suggest a 6qt bowl.
2. Once combined, the dough will be sticky the touch.
3. Cover the bowl with plastic wrap and leave in room temperature to rise- about 8 hours. You'll notice that the dough will rise, then flatten slightly- that's a good sign!
4. When you're ready to start baking, sprinkle your counter or workspace with some flour. Remove the dough from the bowl and place on the flour-covered surface.
5. Meanwhile, heat your oven to 450 degrees and place your covered Dutch oven inside, empty, for 30 minutes. This will allow your Dutch oven to heat, evenly, before the dough is placed inside.
6. Fold the dough into itself, then create a dough ball by gently folding the two ends under the top. You may find that the top of the dough stretches in the process.
7. Cut a piece of parchment paper and put a bit of olive oil on the parchment paper to prevent the dough from sticking.
8. Place your dough ball on the parchment paper.
9. Take a sharp knife, or blade, and quickly and gently scratch a few lines into the top of your doughball. Be careful not to go further than 1/2 inch deep. Aside from having great benefits during the baking process, this scoring is a wonderful way to add a design to your finished bread, as well.
10. Once your Dutch oven is preheated, take the parchment paper and doughball and gently place in the Dutch oven.

11. Return your Dutch oven to the 450-degree oven and bake, covered, for 30 minutes.
12. Remove the lid from your Dutch oven and bake, uncovered, for another 15 minutes, until the bread browns.
13. Remove the Dutch oven your oven.
14. Remove the bread and parchment paper from your Dutch oven and place on a rack to cool

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We're here to help: [flourish-flour.com](https://flourish-flour.com)