

Tim Farmer's Country Kitchen

BREAD

1 ½ cup warm water
1 ¾ teaspoon of yeast
Dash of sugar
1 teaspoon salt
2 cups Wiesenberger Flour
1 cup wheat flour

Mix together first 4 ingredients and set aside to let yeast “work”. Mix in flours until dough forms.

Cover for 4 hours. Knead dough and cover for additional 30 minutes. Meanwhile, heat up Dutch oven to 425 degrees by using 10 charcoal briquettes on the bottom and 21 on the top. Grease pan and add dough formed into round shape. Bake for 40 minutes.



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