

# Artisan French Bread Recipe

**3 cups bread flour**  
**1  $\frac{5}{8}$  cups water**  
 **$\frac{1}{4}$  tsp. dry active yeast**  
 **$\frac{1}{2}$  tsp. salt**

**(use the highest quality flour  
you can, I love Bob's Red Mill  
Artisan Bread Flour.)**

In a large bowl, mix together the water, yeast, and salt. Add the flour and mix together with a wooden spoon until just combined. Cover the bowl with plastic wrap and let rise at room temperature for 12-18 hours, and do not disturb!

After rising, the dough will be very sticky! Carefully dump it onto a well floured surface. If you are making two loaves, cut the dough in half. Stretch the dough and fold it into thirds. Then turn the dough 90° and stretch it out again, and fold it into thirds. Gently shape the loaves, then let the dough rest for 1-2 hours as the bubbles reform.

Place the loaves on a baking sheet and gently reshape them, allowing them to rest for another 15 minutes before scoring the top with deep slashes.

Put into a very hot 550° oven, and throw a few ice cubes into the bottom of the oven if desired (this helps the crust form best!). Bake 20-30 minutes, depending on the size of your loaves. Don't under bake! Enjoy!

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