

Sour Dough Artisan Bread

3 CUPS (WHITE LILY BREAD FLOUR)
1 1/4 CUPS WARM WATER (BABY BOTTLE WARM)
3/4 CUP ACTIVE SOUR DOUGH
1 TBSP. HONEY
1 1/2 TSP. SALT

- Mix all ingredients together in bowl of stand mixer (or large mixing bowl) just until combined. Let sit for 15 minutes.
- After it sits, using a dough hook, knead for 5 minutes. If mixing by hand, knead for 8-10 minutes.
- Transfer to medium-sized bowl, lightly coated with oil, or a floured proofing bowl.
- Cover with plastic and let rise for 3 hours, turning and folding dough once or twice. (See video tutorial for fold & tuck example)
- Remove dough, turn, and fold again, place back in bowl, seam-side up. Let rise another 2 hours. Tip: Oil hands to fold and tuck.
- After second rise, place Dutch oven with lid inside oven and preheat for 30 minutes at 450 degrees.
- Carefully remove hot Dutch oven, Take dough out of proofing bowl and place seam side down on top of parchment square making sure top is floured well.
- Carefully place dough (with parchment) into HOT Dutch oven. Score bread (cut slits) on top. Put lid on top, place in oven and bake for 30 minutes. Enjoy!