

Super-Easy Yeast Bread

Notes: 1. Use any yeast you have. 2. The original recipe calls for all-purpose flour; I use about 2/3 AP flour and 1/3 wheat flour. Scoop flour into the measuring cup and sweep excess off. 3. The dough will keep for up to 2 weeks in the fridge.

1 tbs. yeast

1 ½ tbs. salt

3 cups warm water

6 ½ cups flour

Stir the yeast and salt into the warm water; don't worry about dissolving it. Pour into a large bowl and add all the flour at once. Stir together with a spoon just until there's no dry flour left. If you need to, use wet hands to finish mixing. Do not knead. The dough will be shaggy and rough.

Cover the bowl with a clean towel and leave for 2 hours.

Cover the bowl loosely with plastic wrap and stash in the fridge. Leave for a minimum of 8 hours and up to several days. After the second day, cover the bowl tightly.

When you want to bake, sprinkle a sheet of parchment with cornmeal or flour. Cut a section of dough big enough to make a loaf (I used about 1/4 of the dough, which made a small loaf). Gently smooth it into a ball or oval and set on the parchment. Cover with a towel and leave for 1 hour.

Set a baking sheet or pizza stone on the middle rack of your oven. (If you have one, set a cast iron pan on a lower rack.)

Heat oven to 450 degrees; let it heat for 30 minutes.

(If you want, use a sharp knife to cut a few shallow, diagonal slashes in the top of your loaf.) Carefully slide the loaf, parchment and all, on the hot baking sheet. Quickly toss a handful of ice cubes into the cast iron pan (or in the bottom of the oven). Shut the oven door and set the timer for 20 minutes. Check the loaf; it should be browned on top and sound hollow when you tap the bottom. I've been baking mine for 28-30 minutes. Cool on a rack. Enjoy!