



Quick Guide

Artisan Bread in 5 Minutes a Day

[Full Recipe](#)

| Make Dough | Dough Rise | Refrigerate Dough | Shape Boule/Rest | Preheat oven 450 degrees | Bake |
|--|---|--|---|---|--|
| <p>1 Tbs yeast</p> <p>1 ½ Tbs course salt</p> <p>3 cups water-lukewarm</p> <p>6 ½ cups all-purpose flour</p> <p>*if using King Arthur All-Purpose flour-add ¼ cup water</p> <p>*if using bread flour-add 1/3 cup water</p> <p>*to make light whole wheat bread- use 1 cup whole wheat flour and 5 ½ cups all-purpose flour</p> | <p>2 hours at room temp.</p> <p>*the dough will also rise if placed in the refrigerator, but it will take longer.</p> | <p>3-6 hours or overnight-dough will be less sticky</p> <p>OR</p> <p>If you form your first boule immediately after making dough-dough will be sticky. May need more flour to form boule</p> | <p>Shape boule and place on pizza peel dusted with cornmeal</p> <p>Rest uncooked boule for 40 minutes</p> | <p>Preheat 20 minutes if using pizza stone</p> <p>Preheat 5 minutes if not using pizza stone</p> <p>Place steam pan in oven</p> | <p>“Cloak” dough with flour and slice ½ “ deep in chosen pattern</p> <p>Slide dough onto hot pizza peel</p> <p>Pour 1 cup hot water onto steam pan</p> <p>Bake 30 minutes</p> <p>Cool on rack</p> <p>Storage of bread: leave on the cutting board w/cut side down to maintain crust. Do not store in plastic bag</p> |