



Crusty Homemade Bread

Hi everyone! It's Mr.

Nelson, here with a really fun, really easy recipe for some delicious homemade bread that is super easy to make, has a delicious crust, and that I've tweaked to make even easier and more delicious to make!

This recipe is great to make with your parents, so make sure you get their help and permission when you do

this.

So, without further ado, here's what you'll need:

Ye Olde Ingredient and Materials List

- 1-½ teaspoons active dry yeast
- 1-¾ cup warm water
- 3-½ cups, plus a little on the side, all-purpose flour
- 2 teaspoons salt
- 1 tablespoon cornmeal or flour
- One or two big bowls
- A dutch oven
- An actual oven

- A mixing utensil, ideally a rubber spatula
- Non-stick spray, like Pam

That's all you need!

So, you've assembled all your ingredients, you've got your parents and/or guardians there to help, and you are ready to go! Here's what you do:

1. In one of your large bowls, dissolve your yeast in the warm water, and leave for about 5 minutes.
2. Then, using your utensil, stir in the 3-½ cups of flour and the 2 teaspoons of salt to form a soft, sticky dough. Cover this with saran wrap, tin foil, or a wet towel, and let rise at about room temperature, or ideally a little warmer, for about 1 hour.
 - a. Is your house not warm enough to have the dough rise? Mine too! So what do we do about that? What you do is you get a tea kettle, a casserole container, and an adult. Get your water to boiling in the tea kettle, place the casserole container, and the covered dough in the oven. Have your adult *very carefully* pour the boiling water into the casserole container, and then close the oven. The heat and moisture from the hot water will make the dough rise like crazy, and it won't ever get too hot that your yeast, which makes the dough rise, will die.
3. Stir down the dough, and on a floured surface (and with floured hands) fold the dough onto itself repeatedly, then place in a clean, greased bowl.

4. Knead your dough on a floured surface.
5. Grease your dutch oven and cover the bottom with cornmeal/flour
6. Place your dough in and again let rise, with the cover on, for another hour. Sprinkle the top of your dough with the rest of the cornmeal/flour.
7. Preheat your oven to 500 degrees F and bake with the cover on for about 25 minutes.
8. Reduce the oven temperature to 450 F, remove the cover, and bake until a deep golden brown, about another 25 minutes.
9. Let cool and enjoy your bread! It's really that easy :)