

# Lazy Overnight Rustic Bread

- 3 cups all-purpose flour
- 2 teaspoons kosher salt
- 1/2 teaspoon dry yeast
- 1 1/2 cups lukewarm water

Prep time: 8-24 hours

Baking time: 1 hour, 7-15 minutes

1. Mix together flour, salt, and yeast in a large bowl. Add water and mix until it comes together into a shaggy dough. Be lazy and don't over-work it! I usually use a fork, but you can also use a wooden spoon or your hands. Feel free to add mix-ins, like herbs.
2. Cover bowl with plastic wrap and let sit for **8-24 hours**.
3. When you're ready to cook, preheat oven to 450°F. Put a Dutch oven into preheated oven for **30 minutes**. While your Dutch oven is getting up to temp, turn dough out onto a well-floured surface. It should naturally be round-ish, but you can shape it into a nicer ball. Cover with plastic wrap.
4. Remove Dutch oven and gently dump bread dough into it. Don't burn yourself. Cover with lid and bake for **30 minutes**.
5. Remove lid and bake for another **7-15 minutes**, depending on how hot your oven is. Just keep an eye on it.
6. That's it! Carefully remove bread, allow to cool, and slice.

## **If you don't have a Dutch oven:**

Any large oven-safe dish will work, even a crockpot insert or pizza stone. If it doesn't have a lid, use aluminum foil.

I've never had a problem with the dough sticking in an enamel Dutch oven, but if you're worried, you can put parchment paper under the dough.