



## Easy Artisan Bread



Print This  
(click)

### INGREDIENTS

- 1 tsp yeast
- 3 cups All purpose Flour
- 1 tsp salt
- 1 1/2-2 cups room temp.  
water

1. Mix yeast, flour and salt.
2. Stir in desired optional ingredients.
3. Start with 1 1/2 c water, mix thoroughly and add more if too dry, dough should be just slightly sticky.
4. Cover with plastic wrap or a plate and let rise for at least 4 hrs and up to 10 hours.
5. Degas by stirring once to release air. Place dough into greased bread pan-cover with a towel and let rise for about an hour.
6. Cover with foil and bake in pre heated 400 degree oven for 25 min, uncover and bake 10 min more until golden.

## OPTIONAL INGREDIENTS

### **Cinnamon Raisin**

1/2c raisins, 1/2 c chopped nuts,  
2 Tbsp Brown Sugar, 2 tsp Cinnamon

### **Jalepeno Cheddar**

1/3 c chopped pickled jalepenos or 1 diced  
fresh jalepeno and 1/2-3/4 cup shredded cheddar  
cheese  
1 tsp garlic powder

### **Rosemary Garlic Parmesan**

1 tsp garlic powder  
2 tsp crushed rosemary  
3/4 cup shredded Parmesan Cheese



Print This  
(click)