

Rustic Dutch Oven “Sourdough”

Prep Time: 14- 20 Hours

Bake Time: 1 Hour

Total Time: 15 - 21 Hours

Ingredients

- 3.5 Cups Flour
(+ Extra for Sprinkling)
- 1.5 Cup Water
(+ Extra if needed)
- 2 Teaspoons Salt
- 1/4 Teaspoon Yeast
- 3 Ice Cubes

Instructions

1. Mix flour, water, salt and yeast in a mixing bowl. Add extra water or flour if needed. Dough should not stick or leave residue behind when folded out of bowl or counter.
2. Cover with a damp towel or plastic wrap to let rise for anywhere between 12 - 18 hours.
3. Wet hands and fold dough in on all sides/knead. Move dough out from bowl and turn onto parchment paper, covering with bowl or towel for 2 hours.
4. 1 hour into rising, preheat oven with dutch oven inside at 450°F.
5. Score the top of the bread and dust with flour. Transfer parchment into dutch oven, put the 3 ice cubes in around the sides under the parchment, then cover quickly, placing in oven.
6. Bake covered for 30 minutes, then take off the lid for another half an hour.