

Greystone Bread

Makes 2 loaves.

Ingredients

- 3 1/2 cups flour
- 1/4 oz packet of active dry yeast (2 1/2 tsp)
- 1 1/2 cups warm water
- 1 tablespoon salt
- Olive oil

Directions

1. In a large mixing bowl whisk together the water, salt and yeast.
2. Add the flour to the water and mix until water is absorbed.
3. Place the dough onto a clean surface and knead until dough forms a ball and retains its shape. After several minutes of kneading, be aware of the texture of the dough. If it is so sticky that the dough is coming off the ball onto your hands, add a small bit of flour and keep kneading. If you don't know how to knead, there are plenty of videos online. This could also be done in a mixer with a dough hook.
4. First Rise: After you have finished kneading the dough, place a small bit of olive oil in the bowl and add the dough ball. Take a damp dish rag, cover the bowl and place in a warm place for about 50 minutes or until the dough has doubled in size.
5. Forming the bread loaves: Place the dough onto your work surface and cut the dough in half. Each half should weigh close to 1 pound (16 oz). If not, take a bit from one and give to the other. Shape the two halves into loaves: on an unfloured surface, take one half a time, cup your hands around the dough and drag it toward you so that the top gets stretched tight. Rotate the dough 90° and repeat. Do this several times until the dough has a smooth top and is shaped in a ball.
6. Second Rise: Place a piece of parchment paper on a sheet pan and sprinkle some flour and cornmeal mix on the paper. This will keep it from sticking. Put both loaves on sheet pan, cover with a damp cloth and place them in a warm place until they double in size.
7. Cooking: As the dough is rising pre-heat your oven to 450°. When the dough is ready to go in the oven, remove the cloth. Using a sharp knife or a serrated knife, make 2 long slits in the top of each loaf. Place the pan in the oven and bake for 24 minutes or until golden brown on the top.

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