3 cups lukewarm water
1.5 Tbsp granulated yeast
1.5 Tbsp sea salt
4.5 cups unsifted bread flour
2 cups unsifted whole wheat flour

1. In a large bowl, combine water and yeast. Let sit for 5 minutes.
2. In a separate bowl, combine the flours and salt with a whisk, then add to yeast mixture, stirring until the dough comes together, but is still “shaggy” and lumpy.
3. Cover the bowl and let the dough rise for 6-12 hours. If you have a proofing setting on your oven, or a nice warm spot in your house (maybe near the stove), you can proceed after 2-3 hours.
4. Place your lidded cast-iron pot into a 450° oven and preheat the pot for 30 minutes.
5. In the mean time, using wet hands, pull out a hunk of dough (about half of it) and gently form a round loaf (aka: a boule) by wrapping the dough “under itself” in a circular fashion.
6. Place the loaf to rest on a light dusting of flour, dusting the top of the loaf a bit, too. Using a serrated knife, slice three slashes along the top of the dough. This allows the dough to expand as it bakes (plus it looks pretty).
7. Drop the prepared dough into the preheated pot, slashed-side up, and bake, covered for 30 minutes.
8. After 30 minutes, remove the lid and bake for 10-12 minutes longer. Remove the loaf from the pot using tongs or two spatulas and let cool slightly. Only slightly, though, because there is nothing like

HOT, FRESH BREAD & BUTTER!

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