

Garlic and Herb Dutch Oven Bread

- Prep Time: 5 minutes (plus 1 hour to rise)
- Cook Time: 40 minutes
- Total Time: 45 minutes (plus 1 hour to rise)
- Servings: 8



Ingredients:

- 3 cups Baker's Corner All Purpose Flour, plus additional for dusting
 - 1 packet Baker's Corner Active Dry Yeast
 - 1½ teaspoons ground Stonemill Sea Salt Grinder
 - Pinch of ground Stonemill Peppercorn Grinder
 - 1 tablespoon chopped rosemary
 - 1 tablespoon chopped thyme
 - ½ teaspoon Stonemill Garlic Powder
 - 3 cloves garlic, minced
 - 1½ cups hot water
-

Directions:

1. Heat oven to 450°.
2. In a large bowl, combine flour, yeast, salt, pepper, herbs, garlic powder and fresh garlic. Stir to combine.
3. Add water to bowl and stir to combine. Cover with plastic wrap and let rise for 1 hour.
4. Meanwhile, place Crofton Cast Iron 6 Qt. Dutch Oven in oven to heat.
5. After an hour rise time, place dough on floured surface and knead 12 times and shape into a ball. Set aside on a piece of parchment paper.
6. Remove Crofton Cast Iron 6 Qt. Dutch Oven from oven, carefully place parchment paper and dough into Dutch oven. Cover and bake for 30 minutes. Remove lid, and bake for an additional 10 minutes.



Recipe Courtesy of:
ALDI Test Kitchen