

Artisanal Rustic Bread

Gluten Free • Dairy Free • Delicious



- Prep Time: 1 hour
- Cook Time: 1 hour
- Ready in: 2 hours



Ingredients

For the yeast:

- 1 1/2 cups warm water (110° F)
- 2 Tablespoons dry active yeast
- 2 Tablespoons sugar

Dry Ingredients:

- 1 pound all purpose gluten free flour blend (Namaste brand or [my homemade blend](#))
- 1/2 cup potato starch
- 1 1/2 teaspoons fine sea salt

Additional Wet Ingredients:

- 1/4 cup olive oil
- 1 Tablespoon white vinegar

Method

01

Preheat oven to 400 ° F. Place an enameled, cast iron dutch oven into the oven, heating it up while you make the dough.

02

Next, prepare the yeast. Pour water warmed to 110° F into a large glass measuring cup (at least 4 cup capacity so the yeast has room to bloom). Whisk in the sugar and yeast, and set aside. After about 5 minutes, it will have doubled in size and will be bubbly and fragrant. This means the yeast is active and ready.

03

Meanwhile, in the base of an electric mixer, whisk together the dry ingredients. When the yeast mixture has doubled in size, pour it into the flour mixture, then add the oil and vinegar. Mix on high until the dough just comes together and forms a ball, about one minute.

04

When the mixture comes together to form a smooth dough, scrape it out onto a large piece of parchment paper. Wet your hands a little bit and shape the sticky ball into a smooth round. Wash your hands, then slice 1/2"-3/4" slits on top. Sprinkle a little gluten free flour on top. Cover with a large glass bowl that allows the bread to rise without sticking to the top. Let rise for 45 minutes.

05

When the dough has risen for 45 minutes, remove the preheated dutch oven from the oven. Remove the lid. Lift both the parchment paper and the dough into the dutch oven. Place the lid on top and bake undisturbed for 1 hour. When done, remove from the oven, lift the lid, and marvel at the miracle.

