

## This is National Bake for Fun with your Family Month

Bake for Family Fun Month is the perfect time to share baking traditions and family recipes with your family.

### Hearth Bread

This recipe, also known as "The Easiest Loaf of Bread You'll Ever Bake," appears on the back of some of the King Arthur Flour bags.

#### Ingredients

- 1 tablespoon (1 packet) active dry yeast
- 1 tablespoon sugar
- 1 tablespoon salt
- 2 cups warm water (not over 110°F)
- 5 1/2 to 6 cups King Arthur Unbleached All-Purpose Flour Cornmeal
- Boiling water

#### Preparation

##### Mix It:

- Mix together the first four ingredients.
- Let this stand until the yeast, sugar and salt are dissolved.
- Gradually add the flour to the liquid and mix thoroughly until the dough pulls away from the sides of the bowl.
- Turn the dough out onto a floured surface to knead. (This may be a little messy, but don't give up!)

##### Knead It:

- Fold the far edge of the dough back over on itself towards you.
- Press into the dough with the heels of your hands and push away.
- After each push, rotate the dough 90 degrees.
- Repeat this process in a rhythmic, rocking motion for 5 minutes, sprinkling only enough flour on your kneading surface to prevent sticking.
- Let the dough rest while you scrape out and grease the mixing bowl. Knead the dough again for 2 to 3 minutes.

##### Let It Rise:

- Return the dough to the bowl and turn it over once to grease the top.
- Cover with a damp towel and keep warm until the dough doubles in bulk, about 1 to 2 hours.

##### Shape It:

- Punch down the dough with your fist and briefly knead out any air bubbles.
- Cut the dough in half and shape into two Italian- or French-style loaves.
- Place the loaves on a cookie sheet generously sprinkled with cornmeal.

- Let the loaves rest for 5 minutes.

**Bake It:**

- Lightly slash the tops of the loaves 3 or more times diagonally and brush them with cold water.
- Place on rack in a cold oven with a roasting pan full of boiling water on the oven bottom.
- Bake at 400°F for 35 to 45 minutes, until the crust is golden brown and sounds hollow to the touch.

\* For a lighter, crustier bread let your shaped loaves rise for 45 minutes.

\* Preheat the oven and roasting pan with water to 500°F for 15 minutes.

\* Mist or lightly brush the loaves with cold water, place in the oven and bake for 10 minutes.

\* Lower the temperature to 400°F and bake for 10 more minutes.

**Remove from the oven, let cool and devour!**

For heartier, more nutritious bread, substitute 2 cups of King Arthur Stone Ground Whole Wheat Flour for 2 cups of King Arthur Unbleached All-Purpose Flour. Provided by King Arthur Flour

[This recipe was found at the Do it Yourself Home Baking Channel Website](#)



Click on picture to go to The Home Baking Association Web Page for more information and recipes on baking.

**Have fun!**