No Knead Artisan Style Bread Round

* Makes Four to Eight Servings
* Easy to Make Using Minimal Amount of Ingredients
* Can be Cooked in a Regular Oven or in a Dutch Oven

Recipe:

1. 3 ½ Cups of All Purpose Flour
2. 1 TBSP Granulated Sugar
3. 1 TBSP Dry Active Yeast
4. 1 Tspn Salt (Does Not Matter if Salt is Iodized or Not)
5. 2 ½ Cups of Water Warmed to Between 115-120 Degrees F.

Instructions:

1. Place Flour, Sugar, Yeast, and Salt in Large Bowl and Quickly Mix Dry Ingredients Well.
2. Pour Warm Water in the Bowl of Dry Ingredients and Stir With a Fork Until a Dough is Formed. Depending on the Level of Humidity in The Air, You May Require a Bit More Water if the mix is too dry.
3. Cover the Bowl With a Lid or Some Plastic Wrap and Allow the Dough to Rest For ½ Hour.
4. While the Dough is Resting, Preheat the Oven to 425 Degrees F; Ensure That Your Dutch Oven is Preheating Inside of The Oven as Well.
5. After the Dough is Done Resting Fold it Over Five to Six Times.
6. Place a Large Piece of Parchment Paper Inside of a Second Bowl and transfer the Dough.
7. Once the Oven Comes up to Heat Remove the Dutch Oven From the Range Oven, Being Careful Not to Get Burned as It Will Be Very Hot.
8. Take the Lid off of the Dutch Oven and Transfer the Parchment Paper With the Dough Into the Dutch Oven and Cover With the Lid.
9. Allow to Bake For 30 Minutes then Remove the Lid From Dutch Oven and Allow To Bake For Another 10-15 Minutes or Until the Top of the Bread is Nicely Browned.
10. Remove From Oven, Remove the Bread and Place on a Cooling Rack.
11. Allow to Rest for 20 Minutes and Enjoy. 

Video URL: <https://www.youtube.com/watch?v=MaKwuqr47AY>