

Peasant White Bread

Ingredients

- 1 ½ cups warm water
- 2 packages active dry yeast
- 3 cups unbleached all-purpose flour
- ¼ cup honey
- 1 tbl salt

Instructions

- Preheat oven to 350 degrees
- Spray two 9" x 5" x 3" loaf pans (or a large cookie sheet)
- Mix ½ cup of water with yeast until yeast dissolves
- Place remaining water, flour, honey and salt in a large bowl
- Add yeast mixture and stir well (until a dough forms and pulls away from the sides of the bowl)
- Turn the dough onto lightly floured surface and knead
- Place the dough back in mixing bowl, cover with damp towel and let rise for 1 hour
- Punch dough down, recover and let rise for another hour
- Turn dough onto floured work surface, divide into 2 equal pieces and form into loaves
- Place in pan (or on cookie sheet) and let rise (covered) for 20 – 30 minutes
- Bake for 30 – 35 minutes
- Remove to wire rack and let cool