



Rustic No Knead Rosemary Garlic Bread 🍞😋😊

Ingredients:

3 cups all-purpose flour

3 cloves garlic, minced

1 tablespoon finely chopped fresh rosemary, or more, to taste

1 ¼ teaspoons kosher salt

¾ teaspoon freshly ground black pepper

½ teaspoon instant yeast

1 ½ cups water, at room temperature

2 tablespoons cornmeal

Directions:

In a large bowl, combine flour, garlic, rosemary, salt, pepper, and yeast.

Using a wooden spoon or your hand, add water and mix until a wet, sticky dough forms, about 30 seconds.

Cover the bowl tightly with plastic wrap and let stand at room temperature until the surface is dotted with bubbles, about 18 to 24 hours.

Lightly oil a 10-inch cast iron skillet or coat with nonstick spray; sprinkle with cornmeal.

Working on a lightly floured surface, gently shape the dough into a round.

Place the dough into the prepared skillet. Cover with a clean dishtowel and let stand at room temperature until the dough has doubled in size and does not readily spring back when poked with a finger, about 2 hours.

Preheat oven to 450 degrees F. Place into oven and bake until golden brown, about 30-40 minutes.

Prep Time: 10 minutes | Cooking Time: 40 minutes | Total Time: 50 minutes

Kcal: 150 kcal | Servings: 8 servings