

# Procrastinator's Rustic Loaf:

**Favored by the lazy: Why fuck around with tricky, intimidating kneading when waiting until tomorrow does all the work?**

**Prep Time: 2 events of five minutes each.**

## Basic Components:

- For Beginners: All Purpose Wheat Flour. [For after you master it: Bread Flour, Whole Wheat Flour, A Mixture of Wheat and Whole Wheat Flour, and/or Spelt]: 6 Cups
- Fast-Acting Yeast: 1/2 Teaspoon
- Coarse Salt: 4 teaspoons
- Warm Water: 3 Cups
- Olive oil to thinly coat the cooking vessel

## Special Equipment:

- A large glass or crockery bowl.
- A large, covered cast-iron Dutch oven or other oven-proof, high-density container with lid.
- Baseball cap

## Step 1: Mixing — Five Minutes:

- Mix dry ingredients in a large glass or crockery bowl. This bowl should be 16-20 cups in volume to allow for expansion.
- Add water and stir until the glop is even.
- Cover the bowl with stretch film and place in a warm place, about 72 degrees F, to rise for **24 hours**. It will double in size. Keep securely away from salt-loving pets and wifely dough thieves since the intoxicating vapor draws them hypnotically.

## Step 2: Messing — Five Minutes:

After **24 hours**, dump the contents onto a floured waxed paper sheet. Pull the four corners of the blob into the center, use four fingers to pinch the corners in and use your other hand to roll and turn the blob over. It will be friendly with the paper beneath so be gentle. Smack a dusting of coarse salt and flour on the top. Use waxed paper to loosely cover the blob for at least an hour but not more than two hours. [If you want filling, lay a line of fruit, cinnamon, sugar or honey down before folding the corners in to cover and hold it all.]



## Step 3: Cooking: 50 minutes @475°F

- Place the thinly oiled cooking vessel in the oven, Preheat the oven and to 475 degrees F. This takes 20-30 minutes.
- Put on the baseball cap, pulled low over your eyes. Crouch low. Take a deep breath and hold it. Get a helper to open the incredibly hot oven and drop the dough into the open vessel. You control the almost-melting lid and almost-melting vessel with oven mitts or foundry tongs.
- Bake with the vessel *covered* for **30 minutes**, *remove the lid* for the last **20 minutes**. Put salve on your heat blisters. Crack a cool one because the work is done.

## Step 4: Eating:

Cool for an hour, or until you can't stand it any more. Waiting lets the inner stem slightly soften the rustic bullet-proof crust that would make a Conquistador proud. Squat, then gobble.