

Homemade Bread from a Pot



I think this bread is ideal for beginners who are not very good at making bread. The bread is baked in a pot, it has a crispy crust, which cracks on its own during baking and what is very interesting for me is that I never know how the bread will crack, so I always wait for the result impatiently.

INGREDIENTS :

1 kg of flour

1 package of baking powder

1 spoon of sugar

20 g of salt

1 package of fresh yeast (42 g)

625 ml of warm water

PREPARATION :

1 . dissolve sugar and yeast in warm water and leave for a few minutes to let the yeast activate ...

2 . put flour, baking powder and salt into a pot and add the activated yeast ...

3 . knead dough which is a bit sticky (do not add flour) ...

4 . put a little oil on your hand and on the worktop and form a ball from the dough, then put a little oil in the bowl (just a little oil to avoid sticking of the dough), and leave at a warm place to let the dough double its size ...

5 . 15 minutes before further processing of the dough, that is when the dough has almost doubled its size, switch the oven on at 225 degrees and put the pot into the oven, together with its lid, and let it warm up well....

6 . flour the worktop and on the flour form the dough into a ball, so that there is some flour left on both sides ...

7 . now take the hot pot out of the oven, flour the bottom of the pot and put the dough in the hot pot and cover it with the lid ...

8 . put the pot back in the oven immediately ...

9 . bake the bread for ca. 60 min., depending on your oven, when the bread gets a nice dark golden colour, it is baked ...

10 . take the bread out of the pot and put it on the cooling grid ...

11 . leave the bread to cool down completely ...

NOTES AND ADVICE :

The pot has to be really hot before you put the dough in it.

Be careful not to get burnt while taking the pot out of the oven!

Do not wrap the baked bread in a cloth or put it in a bag.

The pot must NOT have plastic handles or rubber parts.



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