



Noreen's Kitchen

Stone Baked Italian Bread

Ingredients

4 to 5 cups all purpose flour
1 1/3 cup water
1/4 cup olive oil
1/4 potato flakes
1/4 cup dry milk powder

1 tablespoon instant yeast
1 tablespoon granulated sugar
1 tablespoon salt
Corn meal for the bottom of loaves

Step by Step Instructions

Allow pizza or large baking stone to preheat in oven for at least 1 hour at 400 degrees before baking risen loaves.

Combine all ingredients except the corn meal in the bowl of your mixer with the dough hook attached.

Mix well and once the dough comes together and does not stick to the sides or bottom of the bowl, continue kneading for 5 minutes longer.

Remove dough from the bowl and oil the bowl and return the dough to the oiled bowl and roll the dough around to coat with oil.

Cover bowl and allow dough to rest for at least 1 hour or until it has doubled in size.

After dough has finished rising, deflate gently and divide in two.

Gently roll into approximately 12 to 14 inch long loaves.

Sprinkle corn meal on a wooden board or an upside down baking sheet.

Place formed loaves on top of corn meal. Cover with a clean, lint free towel and place in a warm spot. Allow to rise for at least 30 minutes or until doubled in size.

Using a very sharp knife, slash each loaf 4 or 5 times diagonally.

Shimmy loaves off of the board or baking sheet onto the stone in your oven.

Bake for 30 minutes or until golden brown and the loaves sound hollow when tapped.

Remove loaves from oven by using a tongs and gently pulling them onto an awaiting baking sheet.

Allow loaves to cool on a rack completely before slicing.

Enjoy!