



## Seasoned Rustic Bread

### Ingredients

- 3 cups all-purpose flour
- 1 tsp. active instant yeast
- 1 tsp. sugar
- 1 ½ tsp. salt
- 1 tsp. onion powder
- 1/2 tsp. garlic powder
- 1/8 tsp. red pepper flakes
- 1 ½ cup warm water

### Recipe Directions

1. Preheat oven to 450°F
2. Mix all ingredients in a large bowl until flour is absorbed.
3. Make dough into a ball-like shape and leave in the large bowl.
4. Cover tightly with plastic wrap and then a tea towel.
5. Prove in a cool oven for about 4 hours or until dough doubles in size.
6. Scoop dough out and onto a floured surface and knead once or twice, until it becomes a dome shape.
7. Place in a floured cast iron skillet.
8. Bake for about 25-30 min.

