Mr. Cain's Rosemary No Need to Knead Artisan Bread

Camp Prep: 10 minutes
Cook Time: 30 minutes

Ingredients

4 ½ cups all-purpose flour
¾ tsp. quick rise instant yeast
2 ¼ tsp. Kosher salt
2 ¼ cups water (room temp/slightly warm)
2 ¼ tbsp fresh rosemary, finely chopped

At Home Preparation:

1. Put flour, yeast, and salt in a large mixing bowl and whisk together to fully combine.
2. Add the water and stir it in. The dough should be wet and sticky.
3. Add rosemary and fold it into the mixture completely
4. Cover the bowl with plastic wrap and allow the dough to rest overnight. Put in Ziplock in the morning.
5. Put 3 tablespoons of flour in a Ziplock and label for use at campout.

At Campout Preparation:

1. Preheat Dutch Oven and lightly dust with flour.
2. Use floured hands to take dough out of Ziploc and mold dough into ball.
3. Place dough ball in covered Dutch Oven for 30 minutes. 2/3 coals on top, 1/3 underneath.
4. After initial 30 minutes, remove lid and check with knife to see if done. Knife should come out clean.
5. Cut bread into either slices or blocks before serving.

Equipment

12" Dutch oven
Spatula
Bread knife
Trivet
Lid lifter