

# Tim Farmer's Country Kitchen

## HOMEMADE BREAD

*3 cups white unbleached bread flour  
1 ½ teaspoons salt  
1 package yeast  
1 ½ cups warm water.*

Preheat oven to 350 degrees. Mix together ingredients and let sit for 5 minutes to activate yeast. Stir together. Cover and let sit 10-12 hours. Shape into ball (using flour if needed) and place in greased baking dish. Bake 30 minutes. Top with butter and parmesan and brown under broil for a few minutes if desired.



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