Peasant Bread

4 cups organic unbleached all-purpose flour
2 teaspoons kosher salt
2 cups lukewarm water*
2 teaspoons sugar
2 teaspoons active-dry or instant yeast
room temperature butter, about 2 tablespoons

Dissolve sugar and yeast in a small mixing bowl. Let stand for 10-15 minutes until foamy. In a large bowl whisk together flour and salt. When yeast mixture is foamy, stir it up and add to flour mixture. Cover bowl with tea towel and set aside in a warm spot to rise for 1 hour. Preheat oven to 425. Grease two oven-safe bowls with a tablespoon each of butter. Using two forks, punch down your dough, and loosen from the sides of the bowl. Now divide the dough into two equal portions and place each half into your prepared bowls. Let dough rise for an additional 20-30 minutes. Then bake for 15 minutes. Reduce heat to 375 and bake for 15-17 minutes longer. Remove from oven and turn the loaves onto cooling racks.

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