

NO KNEAD BEER BREAD

Alternate method if you do not have a cast iron pot:

Same as above except---

Sprinkle a baking sheet with cornmeal. Transfer loaf to the baking sheet and sprinkle the top with flour. Cover loosely with a dry towel and let rise for 30-40 minutes.

Preheat the oven to 425 degrees F.

Slash a long slit in the top of the loaf with a sharp knife or razor. Place the baking sheet on the rack above the pan of warm water in the oven. Bake for 35 minutes or until the loaf is golden brown.

Transfer to a cooling rack. Let cool completely before slicing and serving.