Crusty Italian Bread

3 ¼ cups all-purpose flour

1 teaspoon salt

2 teaspoons active dry yeast

1 ½ cups warm water

Combine flour, salt and yeast in a large bowl.

Add water and stir to combine.

Transfer bowl to a greased, proofing bowl.

Cover bowl with plastic wrap and let rest for 3 hours.

Place cast iron pan in oven and preheat to 425.

Fill a glass dish with 2" water and place in the bottom of the oven while it heats.

Gently turn dough out onto a parchment circle.

Sprinkle the top with flour.

Place dough into hot skillet.

Bake 30-40 minutes.