Artisan Bread

3 and 1/4 cups bread flour

2 teaspoons instant yeast

2 teaspoons coarse salt

1 and 1/2 cups cool water

Whisk together flour, yeast and salt in bowl of standing mixer.

Pour in cool water and mix gently with a wooden spoon or rubber scraper.

Shape dough into a ball.

Cover ungreased bowl with plastic wrap and let rise 2-3 hours.

Place covered dough in refrigerator for 12 hours - 3 days.

Cut dough in half and lightly dust a baking sheet with flour or cornmeal.

Shape each half into a long loaf.  Lay side by side on baking sheet.

Cover and let rest 45 minutes.

Score loaves with 3 slashes with a sharp knife.

Preheat oven to 475.

Place a 9x13" metal pan on the bottom rack of oven.

Pour 3-4 cups of boiling water in pan to create steam.

Place bread above pan with boiling water and bake 20-25 minutes.

Slice when bread is cool.