



# Skillet Bread

A RECIPE FROM BACK HOME FARMS

## ingredients

- 2-1/4 tsp active dry yeast
- 2 tsp honey
- 2 c warm water (95-110 degrees)
- 1/2 c grated Parmesan
- 1 T dried rosemary
- 1 T dried thyme
- 1 tsp fine sea salt
- 4-1/3 c all purpose flour
- 1 T olive oil

*\*\*from The Prairie Homestead  
cookbook*

## directions

- In a large bowl (I used my mixer with the paddle attachment)
- Stir together yeast, honey and warm water until dissolved.
- Mix in 1/4 c of cheese, rosemary, thyme and salt.
- Add the flour 1 c at a time, mixing well after each addition, then add the final 1/3 cup Mix until a dough forms a rough sticky ball.
- Cover bowl and let dough rise in a warm place for 1 hour.
- Remove dough from bowl and gently press into a disc in an oiled 10-inch cast-iron skillet. - Try not to deflate too much. Let rest for 30 more minutes.
- Preheat oven to 400 degrees
- Drizzle olive oil over the bread and slash an X across dough.
- Sprinkle remaining cheese on top and bake for 35 minutes until golden brown.
- Let bread cool (if you can!) in skillet for 15 minutes then tip out and slice.

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