

Instructions for Baking the Heavenly Loaf

1. Remove Loaf tin from refrigerator and allow to set out on counter. Do not remove loaf from the pie tin. Allow to proof (rise) on the counter for a minimum of 50 minutes.



2. Preheat the oven to 428° F as soon as you pull the bread from the refrigerator. Allow to preheat for 50 minutes. The Bread will be baked in the pie tin, so when you are ready to bake, you will load the tin into the oven.



3. Just before you load the tin into the oven, roll the edges of the parchment paper underneath itself (placing the extra on the tin side).



4. Load the bread into the oven and bake for 30 minutes at 428°. After you load the bread, use a spray bottle full of water and spray the oven between 20 - 30 squirts of spray. (It is ok if the bread gets sprayed as it will help to make the crust crispy).



5. After 30 minutes, pull the bread. It should be risen and golden brown with a bubbly, cheesy center.