

Use of organic ingredients is preferred. Observe basic rules of kitchen safety.  
Measure ingredients by weight using a kitchen scale, zeroing before adding each ingredient.  
Measure water temperature using instant read kitchen thermometer.

In glass measuring cup:

add 300g water (300 ml)  
heat to 110 F - 120 F  
add 12 g to 13 g Active Dry Yeast  
add dash of sugar (about 1/2 teaspoon)  
stir to dissolve most all the yeast into the water  
thin foam layer should develop on surface of water after a few minutes

In large mixing bowl:

add 500g (1 lb) flour, white, unbleached  
add 40g butter  
add 10g salt  
add foamy liquid from measuring cup  
mix together by repeatedly squeezing through one hand in the bowl  
when thoroughly mixed, begin to form into a ball  
incorporate all ingredients including dry bits and flour in the bowl  
with two hands, pick up the dough ball and roll the top into the bottom continuously  
folding and rotating dough ball, continue to stretch the top and fold into the bottom  
continue this kneading action for 10 minutes, holding the ball above the mixing bowl

Bring one inch of water to a minimal boil in a small to medium sized saucepan  
Turn heat OFF as soon as water begins to barely boil

Dust a cookie sheet with medium ground corn meal  
Stretch dough into long shape approximately 2 to 3 inches in diameter  
Place on cookie sheet keeping 2 inches from edge, cover with wet (not dripping) tea towel

Turn OFF all stove top heat - make sure the heat is OFF under the saucepan  
Place cookie sheet on top of hot water saucepan

Preheat oven to 425 F

After 1 hour dough will more than double in size  
Remove tea towel from loaf and cookie sheet  
Place the cookie sheet with the loaf on it into the 425 F oven

Bake for 10 minutes, check, continue for 5 minutes, check, continue checking every 2 minutes  
Remove immediately when loaf is golden brown - waiting 2 extra minutes will burn crust  
Loaf should release easily from cookie sheet, place on wire rack to cool. Enjoy!