

DRAGON-TAMED HEARTH BREAD



INGREDIENTS:

- 3 1/2 cups all-purpose flour (or half whole wheat for rustic texture)
- 1 packet (2 1/4 tsp) active dry yeast
- 1 1/2 tsp salt
- 1 tsp honey (for subtle sweetness, like "coin")
- 1 1/2 cups warm water
- 1 tsp smoked paprika or chili flakes (the "dragon's fire")
- 1 tsp dried rosemary or thyme (evoking willow and tower herbs)
- Optional: 1/2 cup chopped nuts or seeds (for crunch, like alley scraps)

INSTRUCTIONS:

1. **Activate Yeast:** In a bowl, dissolve yeast and honey in warm water. Let sit 5-10 min until foamy, like rising from ashes.
2. **Mix Dough:** Add flour, salt, spices, and herbs. Stir into a shaggy dough (no kneading needed—simple like the Bard's start).
3. **Rise:** Cover and let rise in a warm spot for 1-2 hrs until doubled, pondering life's journeys.
4. **Shape & Bake:** Preheat oven to 425°F (220°C) with a cast-iron skillet inside. Shape dough into a round on floured parchment. Score top with a blade (nod to the Princess's knife). Transfer to hot skillet, bake 30-35 min until crusty and golden.
5. **Cool & Serve:** Cool on rack. Slice thickly; enjoy with butter, cheese, or stew. Pair with tea for shepherd-girl vibes.