TUSCAN-STYLE BREAD WITH HERBS

Ingredients:
- 2 teaspoons instant yeast or 1 packet active dry yeast
- 1 teaspoon Pizza Seasoning or Italian Seasoning
- 1½ teaspoons salt
- 1½ cups lukewarm water
- 4 cups King Arthur Unbleached Bread Flour

Directions:
1. Combine all of the ingredients, mix, and knead to make a smooth, very soft dough.
2. Put the dough in a greased bowl, cover, and let rise at room temperature for about 1 hour — should be nearly doubled in volume.
3. Deflate the dough, form into a round or a long loaf, and place on a lightly greased or parchment-lined baking sheet. Want to make a braid? Divide the dough into three pieces, roll each piece into a 16" log, and braid the logs.
4. Cover the loaf with greased plastic wrap, and let it rise for 30 to 45 minutes, until noticeably puffy.
5. While the loaf is rising, preheat the oven to 375°F.
6. When the bread is almost doubled, remove the plastic, and use a sharp knife to slash the top in a decorative pattern. If you've made a braid, there's no need to slash it.
7. Bake for 30 to 35 minutes, until it's golden brown. Remove the bread from the oven and cool for 30 minutes before slicing.

Yield: 1 large loaf.