

NO KNEAD BREAD:

INGREDIENTS:

- 3 cups flour* (extra for dusting)
- 1/4 tsp. instant yeast
- 1 and 1/4 tsp. salt
- 1 and 5/8 cup water (tap or room temp is perfect)

TOOLS:

- large mixing bowl
- two cotton (no terrycloth) towels or paper towels
- 10" round, give or take, oven-safe pot
- lid for pot or tin foil
- plastic wrap

*bread flour or a combo of bread flour and "regular white flour" can be used.

Unless you're at home full time, you'll want to consider the timing of each step. Each individual step takes just a few moments. For example:

1. Mix dough
2. 12 to 18 hours later punch down dough
3. 15 minutes later shape dough
4. Two hours later bake bread for up to 1 hour.

RECIPE: part 1

1. **In your large bowl combine flour, yeast and salt.**
2. **Mix/whisk together very well.**
3. **Add water and stir until incorporated.**
4. **Cover with plastic wrap for 12 to 18 hours preferably at about a room temp of 70°.**

RECIPE: part 2

1. **When the dough has little bubbles across the surface, possibly at 12 hours, it's ready. However, unless the environment it's in is really hot, I recommend letting it sit for up to 18 hours.**
2. **Lightly flour a work space, flour your hands and pull dough out into work area.**
3. **Sprinkle more flour over the dough and fold over on itself two or three times, flattening it gently with your hands.**
4. **Lay the plastic wrap over the dough and let it sit for 15 minutes.**

RECIPE: part 3

1. **Cover your towels or paper towels generously in flour. Place one down onto a work surface.**
2. **Use a LITTLE more flour on the dough and your hands to shape the dough into a ball.**
3. **Place the dough seam side down on the towel.**
4. **Cover the dough with your flour-drenched towel.**
5. **The dough will almost double in size while it rests for 2 hours.**

A half hour before you bake, which is the next step, put your pot into the oven and turn it on to 450°.

RECIPE: part 4:

1. **Check to see if dough is ready by poking it with your finger. If it leaves a dent that does not spring back much it's time to bake**
2. **Pull your pot out of the oven**
3. **Remove the top towel and slide your hand under the bottom towel to pick up the dough.**

4. Quickly turn the dough into the pot, seam side up.
5. Cover and bake 30 minutes.
6. Remove cover and bake an additional 15 to 25 minutes, or until a deep, golden brown.
7. Remove from pot and cool.