

Our Best No Knead Bread



TIME TO PREPARE

5 minutes + 18 hours



COOK TIME

45 minutes



SERVING

4-6 People



Ingredients

- 3 cups all-purpose flour
- 1 3/4 tsp kosher salt
- 1/2 tsp quick rise yeast
- 1 1/2 cups water

Steps to Cook

1. In a large mixing bowl, whisk together flour, salt, and yeast. Add water and mix until a shaggy mixture form. Cover bowl with plastic wrap and set aside for 12 to 18 hours. (Best done overnight.)
2. Place cast-iron Dutch/French oven with the lid on. Preheat to 450° leaving the pot in oven while preheating. Once the oven comes to temperature, leave the pot in for an additional 15 minutes.
3. Meanwhile, scrape dough onto a heavily floured surface and shape into a ball (dough will be sticky...don't worry...just keep your hands well-floured). Place dough on a piece of parchment paper.
4. Remove hot pot from the oven (use good oven mitts) and lift up parchment and dough and place inside the pot. Cover pot with lid and return to the oven. Bake for 30 minutes. After 30 minutes remove the lid and bake 15 minutes longer. Remove bread from oven and place on a cooling rack. Let cool completely before cutting open.