

No Knead Bread

Ingredients

3 c Flour
1 1/2 t Salt
1/2 t Yeast
1 1/2 c Water (room temperature)

Instructions

1. In a large mixing bowl, whisk the flour, salt, and yeast together until mixed. Stir in the water until a chunky, thick dough forms. If it needs a little more water, add a few more tablespoons, just enough to get it barely wet throughout. It's gonna look scrappy and weird.
2. Cover the mixing bowl with plastic wrap and let it rest for 12-18 hours at room temperature. Overnight is ideal.
3. Preheat the oven to 450 degrees. Stick a 6 quart enamel coated cast iron Dutch Oven in the oven for about 30 minutes to heat.
4. At this point, the dough should be big and puffy and pretty loose, with little bubbles in it. Gently scrape the dough out onto a well-floured piece of parchment. Gently shape it into a ball

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with flour on the outside and cover with plastic while your pan heats up.

5.Remove the plastic from the dough. Lift the dough and parchment together into the pan so the parchment lines the bottom of the hot pan. Bake, covered, for 30 minutes. Remove the cover and bake another 10-15 minutes to get the exterior nice and golden brown and crispy.