

# Overnight No Knead Bread

*Play with it*

No kneading required, 4 simple ingredients, baked in a Dutch Oven! No need to over mix, it will look like a sticky mess. As you bake it with the lid on, it creates steam inside the pot therefore creating a nice crust on the bread. Steam makes crusty bread!

## INGREDIENTS

- 3 cups all-purpose flour
- 1  $\frac{3}{4}$  tsp salt
- $\frac{1}{2}$  tsp active dry yeast
- 1  $\frac{1}{2}$  cups room temperature water

## NOTES

Serves 6

• A small Dutch oven (3.5 qt) is better here so that the bread rises upwards, whereas if you were to use a big Dutch oven the bread would spread out over the entire surface of the pot. It still works and will still taste great if you use a bigger pot. I've used both.

• Preheating the pot will ensure a crusty bread – don't want a crusty bread? Don't preheat the pot.

• If the dough mixture is too dry, add a bit more water, the dough should be sticky.

• To add other ingredients to the bread such as **dried fruit, seeds, herbs or cheeses**, add them in step 1 when mixing everything together. I love using dried figs and wow it tastes great with goat cheese - drool

Preparation time	Cook time	Total time
5 min	45 min	18hrs 50min



## DIRECTIONS

1. In a big bowl mix the flour, salt and yeast together. Pour water into the bowl and using a spatula or a wooden spoon mix it until well incorporated.
2. Cover the bowl with plastic wrap and let it sit on your counter for 12 to 18 hours.
3. Preheat oven to 450 F degrees. Add your cast iron pot to the oven as it's heating and heat it as well until it's at 450 F.
4. Remove the pot from the oven and remove the lid from it. If you want to make sure your bread doesn't stick to the pot you can sprinkle some flour or cornmeal on the bottom of the pot. I use cornmeal.
5. Flour your hands really well and also sprinkle a bit of flour over the dough. Gently remove the dough from the bowl and roughly shape it into a ball. Take the ball of dough and drop it into the pot. Cover the pot with the lid and place it back in the oven.
6. Bake for 30 minutes with the lid on, after which remove the lid and bake for another 15 to 20 minutes until golden brown.
7. Remove the bread from the pot, it should fall out easily. Let cool completely before slicing into it and serving.