

# SUMMER GOOD EATS

## No Knead Bread



From Linda Welsh

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### No Knead Bread

You'll need a 4 or 5-quart Dutch oven with an oven-safe handle. I recommend an oven thermometer to make sure your oven is hot enough and a pair of oven gloves are advisable. (For the original overnight method, simply switch to COOL water and let the dough rest overnight on the counter top for 8 to 24 hours). ALWAYS AERATE (not sift) YOUR FLOUR BEFORE MEASURING! - Jenny Jones

Prep Time: 5 minutes  
Cook Time: 40 minutes  
Total Time: 4 hours, 25 minutes  
Makes: One loaf



**Ingredients:**

- 3 cups (360g / 12 3/4 ounces) all-purpose or bread flour (aerate flour before measuring - [See How](#))
- 1/4 teaspoon yeast, active dry or instant (1 g)
- 1 teaspoon salt (6 g)
- 1 1/2 cups hot water, not boiling (354 mL) - I use hot tap water - about 125-130° F
- (about 2 Tablespoons extra flour for shaping)

**Instructions:**

1. Combine flour, yeast and salt in a large bowl. Stir in water until it's well combined.
2. Cover with plastic wrap and let stand at room temperature for 3 hours.
3. After 3 hours dough will become puffy and dotted with bubbles. Transfer it to a well-floured surface and sprinkle dough with a little flour. Using a scraper fold dough over 10-12 times & shape into a rough ball.
4. Place in a parchment paper-lined bowl (not wax paper) and cover with a towel. Let stand on counter top for about 35 minutes.
5. Meantime place Dutch oven with lid in a cold oven and preheat to 450° F. My oven takes 35 minutes to reach 450°.
6. When oven reaches 450° carefully, using oven gloves, lift the parchment paper and dough from the bowl and place gently into the hot pot. (parchment paper goes in the pot too) Cover and bake for 30 minutes.
7. After 30 minutes, remove lid and parchment paper. Return, uncovered, to oven and bake 10 - 15 more minutes. Let it cool at least 15 minutes before slicing.

No Dutch Oven? Didn't Turn Out? Other Questions? [Click here](#).

Want It Faster? [Click here](#) for my 2-HOUR No Knead Bread.

Aerating and Sifting are Not The Same: [Click here to learn more](#).

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