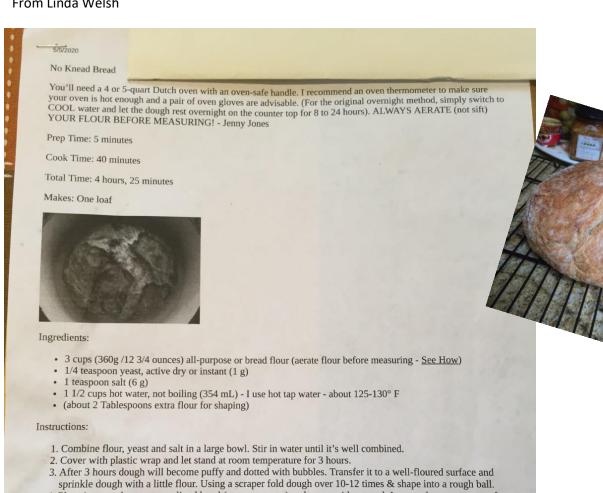
SUMMER GOOD EATS

No Knead Bread

From Linda Welsh



- 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
- 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.