

No Knead Bread (overnight Version)

3 1/4 cups (425 grams)
all-purpose flour
2 teaspoons fine sea salt
1/2 teaspoon active dry yeast
1 1/2 cups warm water (about
110°F)

- ❶ Stir together the flour, salt and yeast in a large mixing bowl until combined. Add in the warm water and stir with a wooden spoon or spatula until the dough is evenly mixed and no large flour streaks remain. (The dough will look quite loose and shaggy, which is ok.)
- ❷ Cover the bowl with plastic wrap or beeswrap, and let the dough rest at room temperature for 12 to 18 hours.
- ❸ Transfer the dough to a well-floured surface. Fold the dough on top of itself — pulling the outer edges up and into the center a few times until the dough feels a bit tighter and holds its shape — to form a round dough ball. (If the dough is sticky or feels too loose at any point, just keep sprinkling on extra flour as needed.) Lightly flour the top of the dough ball, and then carefully flip it upside-down onto a piece of parchment paper, so that the smooth side is on top. Use your hands to shape the ball into an even circle. Lightly flour the top of the dough ball, then loosely cover it with plastic wrap or beeswrap to rest while the oven heats.
- ❹ Place the Dutch oven inside of your oven*, then set oven to 450°F. Wait for 20-30 minutes for the oven to heat, while the dough continues to rest. (If the dough rises and spreads out more than you would like during this time, just use your hands to shape it into a tighter ball once more just before baking.)
- ❺ Very carefully, use oven mitts to remove the Dutch oven from the oven. (It will be extremely hot!) Lift the edges of the parchment to carefully transfer the dough ball (along with the parchment) to the Dutch oven. Cover with the Dutch oven lid and bake for 30 minutes. Then carefully remove the lid and bake for 10-20 more minutes, until the crust of the bread reaches your desired level of doneness (as light or as deeply golden brown and crispy as you prefer).
- ❻ Remove from the oven, uncover, and then carefully lift up the edges of the parchment to transfer the bread to a wire cooling rack. Cool for at least 30 minutes, then slice, serve and enjoy!