

## No Knead Bread

3 cups all purpose flour ((413 grams) plus more for dusting the counter and top of the bread)

1 teaspoon salt ((5 grams))

1/2 teaspoon active dry yeast ((3 grams) check the expiration; see notes below)

1 3/4 cups warm water ((400 ml) between 100 and 110 degrees Fahrenheit (37 to 43 degrees Celsius))

Additional flour for dusting the counter plus the top of the bread

- ➊ In a large bowl, combine the flour, salt, and yeast. Mix with a whisk, wooden spoon, or with clean hands. Add the water and mix with a spatula until you have a sticky dough. Note: The water must be between 100 and 110 degrees Fahrenheit (37 to 43 degrees Celsius). If the water is too hot or too cold the yeast will not activate.
- ➋ Cover the bowl with a clean kitchen towel and let rest at room temperature for at least 5 hours or overnight. Place the bowl of dough away from drafty areas, such as in the microwave, cupboard, or in a cold oven.
- ➌ After the dough has tripled in size, uncover it, and flour the counter. Pour the dough out onto the counter and generously sprinkle the top with flour.
- ➍ You do NOT need to knead the dough. You can simply move it around until you have a really nice and soft dough that is no longer sticky and is oval in shape. If the loaf sticks to your hands or the counter, sprinkle on a little more flour.
- ➎ Place the loaf into any oven-safe dish lined with parchment paper. Place a lid on the dish, and place the dish in a cold oven (an oven that is NOT preheated).
- ➏ Turn the oven on to 450F (230C) once the bread is inside. Bake the bread with the lid on the dish for 30 minutes. After 30 minutes, carefully remove the hot lid from the dish and bake the bread for another 25 to 30 minutes.
- ➐ The bake time will depend on your oven, so keep an eye on it. Total bake time will be about 1 hour from the moment you place the bread into the cold oven.
- ➑ The bread is done once it's light and golden all over. Let it cool for 5 to 10 minutes and dig in! Enjoy.
- ➒ To store leftover bread, let the bread cool completely, wrap it up in plastic wrap, beeswax wrap, or a clean kitchen towel, and store the bread on the counter. This bread is always best served warm the same day.