

Miracle No Knead Bread

3 cups all-purpose flour
1 1/2 teaspoons salt
1/2 teaspoon instant yeast
1 1/2 cups room temperature water

1 In a large mixing bowl, whisk the flour, salt, and yeast together until mixed. Stir in the water until a chunky, thick dough forms. If it needs a little more water, add a few more tablespoons, just enough to get it barely wet throughout. It's gonna look scrappy and weird and you're going to question me on whether or not this will work, but it will. Cover the mixing bowl with plastic wrap and let it rest for 12-18 hours at room temperature. Overnight is ideal here, kids.

2 When you're ready to bake, preheat the oven to 450. Stick a 6 quart enamel coated cast iron Lodge Dutch Oven (or similar) in the oven for about 30 minutes to heat. At this point, the dough should be big and puffy and pretty loose, with little bubbles in it. Gently scrape the dough out onto a well-floured surface. (Remember: NO KNEAD.) Gently shape it into a ball with flour on the outside, set on a piece of parchment, and cover with plastic while your pan heats up.

3 Remove the plastic from the dough. Lift the dough and parchment together into the pan so the parchment lines the bottom of the hot pan (be careful not to touch the pan since it's very hot). Bake, covered, for 30 minutes. Remove the cover and bake another 10-15 minutes to get the exterior nice and golden brown and crispy. Voila! Done. Miracle no-knead bread, you boss you.