

Overnight Bread (no Knead)

3 1/3 cups all-purpose or bread flour (plus more for dusting)

1/2 tsp instant yeast

2 tsp kosher salt

1 1/2 cups warm water about 110F

- ❶ In a large bowl, stir together flour, yeast, and salt until combined.
- ❷ Add warm water and stir until evenly mixed. The dough will be sticky and shaggy. Cover tightly with plastic wrap and let sit overnight at room temperature (at least 12 hours, up to 18 hours).
- ❸ When the dough's surface is dotted with bubbles, it's ready! Place dough on a lightly floured surface and fold it over on itself a couple of times. Cover loosely with plastic wrap and let rest for 15 minutes.
- ❹ Turn dough onto a large piece of parchment paper, smooth side up. Use your hands to form the dough into a circle. Sprinkle the top lightly with flour and loosely cover again with plastic wrap to rest while oven preheats.
- ❺ Place Dutch oven in the oven and preheat to 450F. Let the oven preheat for at least 20 to 30 minutes.
- ❻ Carefully remove the Dutch oven from the oven using oven mitts. Lift the edges of parchment and place the dough into the preheated pan. Cover and bake for 30 minutes.
- ❼ Remove lid carefully and bake for an additional 10 to 20 minutes until the crust is as golden and crisp as you like it.
- ❽ Cool for at least 30 minutes on a wire rack before serving.