

## No-knead Bread Recipe

3<sup>1</sup>/<sub>3</sub> cups/430 grams  
all-purpose or bread flour,  
plus more for dusting

Generous 1/4 teaspoon/1  
gram instant yeast

2 teaspoons/8 grams kosher  
salt

Cornmeal or wheat bran, as  
needed

❶ In a large bowl combine flour, yeast and salt. Add 1<sup>1</sup>/<sub>2</sub> cups/345 grams water and stir until blended; dough will be shaggy and sticky. Cover bowl with plastic wrap. Let dough rest at least 12 hours, preferably about 18, at warm room temperature, about 70 degrees.

❷ Dough is ready when its surface is dotted with bubbles. Lightly flour a work surface and place dough on it; sprinkle it with a little more flour and fold it over on itself once or twice. Cover loosely with plastic wrap and let rest about 15 minutes.

❸ Using just enough flour to keep dough from sticking to the work surface or to your fingers, gently and quickly shape dough into a ball. Generously coat a cotton towel (not terry cloth) with flour, wheat bran or cornmeal; put dough seam side down on the towel and dust with more flour, bran or cornmeal. Cover with another cotton towel and let rise for about 2 hours. When it is ready, the dough will be more than double in size and will not readily spring back when poked with a finger.

❹ At least a half-hour before the dough is ready, heat oven to 450 degrees. Put a 6- to 8-quart heavy covered pot (cast iron, enamel, Pyrex or ceramic) in the oven as it heats. When the dough is ready, carefully remove the pot from the oven. Slide your hand under the towel and turn the dough over into the pot, seam side up; it may look like a mess, but that is OK. Shake the pan once or twice if the dough is unevenly distributed; it will straighten out as it bakes. Cover with the lid and bake for 30 minutes, then remove the lid and bake for another 15 to 30 minutes, until the loaf is beautifully browned. Cool on a rack.