

No Knead Bread

Ingredients:

3 cups all purpose flour, more for dusting
¼ teaspoon instant yeast
1 ⅝ cups water
1 ¼ teaspoon salt
Cornmeal or wheat bran as needed

Directions:

- In a large bowl combine flour, yeast, and salt
- Add 1 ⅝ cups water and stir until blended, dough will be shaggy and sticky -Cover bowl with plastic wrap and let rest at room temp for 12 to 24 hours
- Dough is ready when surface is dotted with bubbles
- Lightly flour work surface, place dough on it, sprinkle with a little more flour, and fold over once or twice on itself.
- Cover loosely with plastic wrap and let rest for about 15 minutes
- Using enough flour to keep dough from sticking to work surface and hands, quickly and gently shape dough into ball
- Generously coat cotton towel (not terry cloth) or Silpat mat with flour, wheat bran, or cornmeal
- Place dough, seam side down, on Silpat mat or towel and dust with more flour, bran, or cornmeal
- Cover with another cotton towel and let rise for 2-3 hours
- At least a half hour before dough is ready, preheat oven to 450 degrees
- Put a 6 to 8 quart heavy covered pot (cast iron, ceramic, enamel or Pyrex) in oven while it heats
- When dough is ready, dough will be more than double in size and will not readily spring back when poked with finger
- When dough is ready, carefully remove pot from oven
- Slide your hand under towel and turn dough into the pot, seam side up
- Shake pan once or twice to even dough out, it will straighten out mostly while baking
- Cover with lid and bake 25 minutes
- Remove lid and bake another 20-25 minutes, until loaf is beautifully browned
- Remove from oven, cool on rack

Recipe time: About 1 ½ hrs and 14 to 20 hours for rising

Yields one loaf