

Easy No Knead Overnight Artisan Bread

Submitted by:

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Ingredients

3 cups all-purpose or bread flour, more for dusting

1/2 teaspoon instant yeast*

1 1/4 teaspoons salt

1 1/2 cups warm water (about 110 degrees, like warm (not hot) bath water)

Instructions

In a large bowl combine flour, yeast and salt. Add water, and stir until blended; dough will be shaggy, sticky, and quite loose. Cover bowl with plastic wrap. Let dough rest at least 12 hours, preferably about 18, at room temperature.

Dough will be dotted with bubbles. Flour a work surface- I recommend parchment paper to make this process really simple, but you can also work on a cutting board or silicone mat and then transfer your dough to a piece of parchment before baking- and place dough on it; sprinkle it with a little more flour and very gently fold it over on itself once or twice. If your dough is super loose here, like so loose you can't even form it into a ball, it's more of a blob, you can generously flour so it doesn't stick to your hands. Let rest about 30 minutes.

While dough is resting, preheat oven to 450 degrees. Put a covered 6- to 8-quart heavy covered pot (cast iron, enamel, ceramic) in oven as it heats. When dough is ready, carefully remove pot from oven. Pick up parchment paper with dough (blow off excess flour sitting on parchment if you need to) and place directly in pot. Cover with lid and bake 35-40 minutes, then remove lid and bake another 10-15 minutes, until loaf is golden and browned.

