

No-Knead Crusty Bread

Yields: 1 hefty loaf Time: 5 min mix, 12-18 hours rise, 1 1/2 hour bake time

Ingredients

- 3 c All purpose flour (+ more for loaf formation)
- 1 1/2 t yeast
- 1 3/4 t salt
- 1 1/2 c water + 1/4 c water (to be added later)



Instructions

1. In a medium sized mixing bowl, add the flour, yeast and salt. Mix with a whisk/fork until combined.
2. Add 1 1/2 c warm water and mix with a spoon. You will probably notice some dry/flour-y areas after you've mixed for a bit. Add the additional 1/4 c of warm water at this point. (For some reason, adding the water in two increments makes it easier to completely combine). The dough, at this point will look like a wet, mushy mess. Cover the bowl with cling wrap and a towel and put in a safe, warm place. Let it rest for 12-18 hours.
3. After 12 hours (or more), remove wrappings from bowl. It will be bubbly and stringy looking. To a hard surface, add 1/8 c flour and spread it about. Then, using a spatula/scrapper, remove dough from bowl, onto the flour-y surface.
4. Preheat oven to 450oF and add heavy-bottomed pot (with lid) to oven while it is pre-heating. Once oven is pre-heated, you will need to let the pot sit in the hot oven for an additional 15 min. (Note: if you're worried about your dough sticking, feel free to give it a quick grease, but mine has never stuck, due to the high heat).
5. Add an additional 1/8-1/6c flour to the surface of the dough. If using your hands, flour your hands thoroughly then, using hands/bench scrapper, roughly fold the dough into itself to mix in added flour. If you find it to be unmanageable, add more flour in tablespoon amounts until you feel comfortable. Fold/mix the dough no more than 10 times so as not to make it tough or destroy your air bubbles.
6. Once mixed, roughly shape the dough into a circular loaf. Loosely cover with cling wrap and let the dough rest for about 20 min.
7. Remove pot from oven and remove lid. Heavily flour hands and then quickly transfer loaf/dough into the hot pan and promptly return the pot to the oven with the lid ON. Cook the bread for 25 min with the lid on. Remove lid and cook for an additional 10-15 min, until the top of the loaf is brown and crispy in places.
8. Remove pot from oven. You may directly remove loaf to a cooking rack or you can let bread sit in the cooling pot and then transfer loaf to a cooling rack to finish cooling.
9. Store the loaf in a DRY, closed place* for about a week.

*Quick rant on storing bread in refrigerator. DO NOT DO IT! If you are afraid of mold, freeze your bread, but never, ever put bread in the refrigerator because this is the surest way to dry your bread out and the refrigerator does very little to prevent mold from growing. The two best ways to store bread are:

1. In an air tight container at air temperature
OR.
2. in a freezer bag in the freezer.