

NO-KNEAD BREAD

INGREDIENTS

3 cups flour - All purpose or Bread Flour

1 1/2 cup of water

1/4 tsp. yeast - dry active yeast

1/2 tsp. sugar - helps with fermentation

1 tsp. salt - helps with flavor and fermentation

1 tsp. oil - helps with browning the bread - olive oil works best

In the evening or before you go to bed place all ingredients into a bowl and mix with a spoon for 20-30 seconds - no mixer required.

Cover and let dough rise overnight.

The next day 12-17 hours later, place dough ball into a parchment lined dutch oven.

Turn oven to 425 degrees.

Place in oven with lid on.

After 20 minutes - remove lid.

Continue baking 15-20 min. to brown the top of the bread.

Remove from oven - remove from pot.

Let cool for an hour or so.

Enjoy!