

Skokie Public Library 22 August 2020

Led by Amy Claver

No Knead Bread

Ingredients

3 cups all-purpose flour (wheat flour can be used if preferred)

¼ tsp yeast

1 tsp salt

1 ½ hot water from tap, not boiling

Instructions

In a large bowl, place 3 cups flour, ¼ tsp yeast, and 1 tsp salt. Stir and then add 1 ½ cups very hot water. Mix until well combined.

Cover bowl with a clean, dry towel and leave on the counter for at least 3 hours (longer than 3 hours is fine, too).

Place dough on floured board and fold it a few times with a scraper. Place dough in a parchment lined bowl and cover with a clean, dry towel. Let sit for 30 minutes.

Preheat oven to 450. Place dutch oven in the oven for 15 mins to heat. Once heated, place dough in the parchment in the dutch oven. Place in oven and cook for 30 mins. Remove lid and parchment and bake for another 15 mins.

Remove from oven and let sit for about 10 mins, then enjoy!