

Dutch Oven No Knead Bread

Clay & Deborah

Ingredients:

- ◆ 3 cups flour (We used bread flour)
- ◆ 1 ½ teaspoons salt
- ◆ ¼ teaspoon instant yeast
- ◆ 1 ½ cups warm water



Put all of the dry ingredients in a large bowl or measuring cup.



Sift them into your mixing bowl.



Now pour them back into the original bowl and sift them again.



Now add the water into the mixing bowl.



Mix the water in until you have a loose sticky dough ball. If it seems dry sprinkle a bit more water into the mix.



Cover the bowl with plastic wrap. Glad Press'n Seal works good.

Now wait....12-20 hours



The dough ball should have increased in size and be covered with tiny bubbles.



Next you empty the dough ball onto a flat surface sprinkled with flour.



Fold it over onto itself a few times.

After the 15 minutes shape the dough into your desired shape with seam side down and generously sprinkle with flour.



Cover with a towel and let stand for 2 hours. 1 1/2 hours into this stand turn your oven to 450 and place the dutch oven inside for 30 minutes.



Remove your dutch oven from the oven and place your dough ball inside, seam side down. Put lid on and bake for 30 minutes.



Now remove the lid and bake uncovered for an additional 15 minutes or until the top is golden brown.



Remove from the oven and the dutch oven and let it cool.

Enjoy!