



NoKnead Sundried Tomato Garlic Basil Bread

Jacob · 28/09/2024



Prep Time

3 hrs 30 mins

Difficult

Medium

Servings

4 hrs 20 mins

Description

An easy tasty bread made with no kneading Just beat with a wooden spoon Eat warm out of the oven or enjoy toasted with butter or in a hearty sandwich

Ingredients

- - 3 cups all-purpose flour - 2 ¼ teaspoons active dry yeast - 1 ½ teaspoons salt - 1 teaspoon white sugar - 1 ¼ cups warm water - 1 tablespoon olive oil - 1 tablespoon cornmeal
- or more as needed - ½ cup chopped dry-pack sun-dried tomatoes - 1 tablespoon dried basil - 2 cloves garlic
- minced

Instructions

1. Combine 2 cups flour
2. yeast
3. salt
4. and sugar in a large bowl. Add warm water and olive oil; stir with a wooden spoon until well blended. Slowly mix in remaining 1 cup flour until dough holds together and isn't sticky. Cover bowl with plastic wrap and refrigerate until doubled in size
5. about 3 hours. Dust a baking sheet with cornmeal. Punch dough down and stir in sun-dried tomatoes
6. basil
7. and garlic using a wooden spoon or with your hands. Form dough into a loaf and place on the prepared baking sheet. Let dough rise in a warm area of the kitchen for 30 minutes. Preheat oven to 350 degrees F (175 degrees C). Bake in the preheated oven until loaf is golden brown
8. about 30 minutes.