



NoKnead Dutch Oven Bread

Jacob · 28/09/2024



Prep Time

14 hrs

Difficult

Medium

Servings

14 hrs 55 mins

Description

This rustic noknead Dutch oven bread is easy fabulous and tastes like its fresh from a French bakery The secret is using a Dutch oven which regulates the moisture

Ingredients

— - 3 cups all-purpose flour - 2 teaspoons salt - ¼ teaspoon active dry yeast - 1 ½ cups water

Instructions

1. Mix together flour
2. salt
3. and yeast in a large glass or ceramic bowl; stir in water until well combined. Cover the bowl with plastic wrap and set aside at 70 degrees F (21 degrees C) for 12 to 19 hours. Turn dough out onto a floured cutting board covered with waxed paper. Dough will be sticky. Turn 2 to 3 times so that all sides are well floured. Set aside
4. covered with waxed paper
5. until doubled in size
6. about 2 hours. Place a Dutch oven in the oven. Preheat the oven to 475 degrees F (245 degrees C). Carefully remove the preheated Dutch oven
7. place dough inside
8. and cover with the lid. Bake in the preheated oven for 30 minutes. Remove the lid and continue to bake until crust achieves desired color
9. 10 to 20 minutes more. Recipe Tips The Dutch oven must be heated before adding dough. Do not open the oven to see if bread is done; look through the oven window.