



No-Knead "Artisan" Bread

3 Cups all-purpose flour

1 3/4 cups warm/hot water

1 tsp salt

½ tbsp sugar

1 tbsp active dry yeast

Instructions

- *In a large bowl combine all dry ingredients and mix well.*
- *Add water. Allow for water to be slightly over warm without being too hot (too cool and the yeast will take longer to activate, too hot and it will kill the yeast).*
- *Stir to combine. You may add small amounts of extra water 1 tbsp at a time if the dough is not the right consistency (you're looking for well combined but sticky, it does not need to hold a form).*
- *Cover bowl and let sit for 6-8 hours or overnight. (the longer it sits the more time the yeast has to bubble)*

- *When your time has passed, pre-heat oven to 400 degrees and spoon dough into a grease, floured, or parchment-lined large bread pan or dutch oven.*
- *Let sit for an additional 20-30 mins. (or longer if desired)*
- *Bake for 35-45 mins or until crust is golden brown, hard/"crunchy" to touch, and makes a hollow sound when tapped.*
- *Let cool for 5-10 mins, remove from pan and allow to cool for at least an additional 15-20 mins on a cooling rack before serving.*

** Try adding fresh or dried herbs to the dough when mixing dry ingredients, or sprinkle over the dough before baking for extra flavor. Sub half the flour for whole wheat flour for extra fiber and/or add things like flax seeds. Experiment!

**Try preparing in a bowl during the evening (takes about 10-15 mins) to sit overnight and baked for fresh bread first thing in the morning, OR, first thing in the morning to bake fresh before dinner.

Enjoy! (and have fun!)

