

# NO KNEAD BREAD

by Ed Pillitteri



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3 cups white bread flour  
*(healthier option: substitute 1 cup of ground up oatmeal or whole wheat flour for 1 cup of white flour)*

¼ tsp. instant yeast  
1½ tsp. salt  
1½ cups water

### Optional ingredients you can add to make different breads:

*For garlic bread:* add cut up garlic cloves  
*For gourmet bread:* add cranraisins, pecans and tsp. of cinnamon  
*For specialty breads:* add fresh rosemary or sesame seeds on top (brush with egg white before baking and then add sesame seeds)

1. Mix together dry ingredients. Mix in water until incorporated — dough will look like wet oatmeal. Cover bowl with plastic. Let sit overnight for 12–18 hours.  
*(To eat for dinner the next night, mix up around 9pm the night before.)*
2. The next day around 3:00pm: turn dough onto well floured surface. Flatten gently then fold in three sections, like a letter, then in half. Transfer to parchment paper. Cover with loose plastic and let rise about 1½–2 hours.
3. Carefully set dough and parchment paper into a *preheated* Dutch oven, put lid on top and bake at 450° degrees for 30 minutes. Remove lid and bake an additional 10 minutes or until light brown. Let cool for at least 15 minutes before eating. Enjoy!