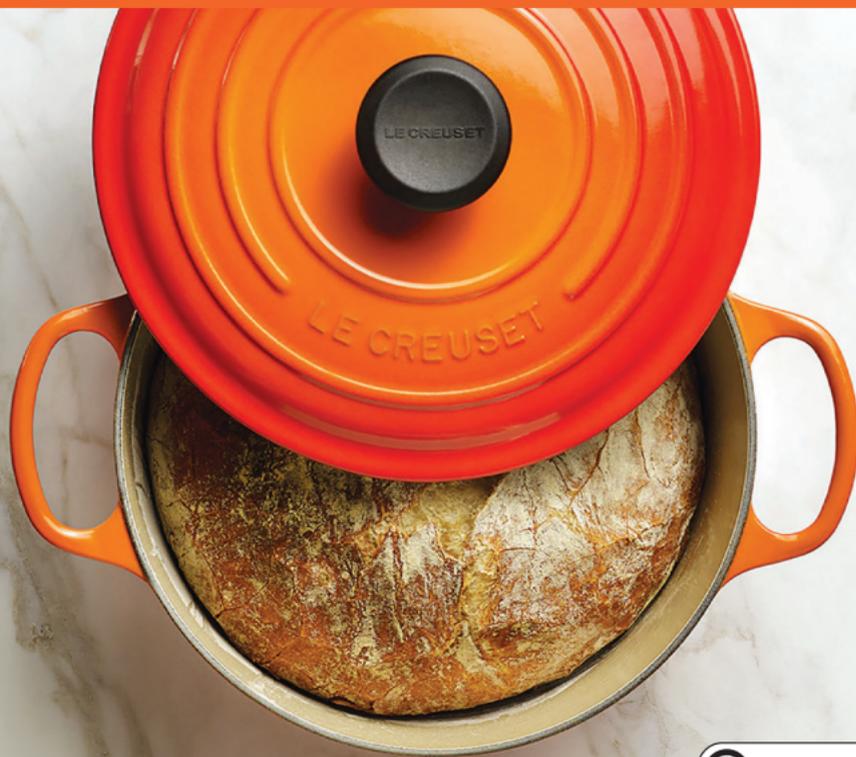


# DUTCH OVEN NO KNEAD BREAD

Created for 4.5 qt. Round or  
5 qt. Oval Dutch Oven



# DUTCH OVEN NO KNEAD BREAD

Yield: 1 Loaf • Time: 1 hour (active) + overnight

- 4 cups all-purpose or bread flour
- 1 1/2 teaspoons salt
- 1 teaspoon instant yeast
- 1 1/2 cups water (about 90-105°F)
- 1 tablespoon apple cider vinegar
- Olive or vegetable oil

## PRO TIP

The exceptional heat distribution and retention qualities of our enameled cast iron Dutch ovens trap moisture and steam and make it easy to bake perfect artisan-quality bread at home.

## INSTRUCTIONS

Whisk together the flour, salt and yeast in a large mixing bowl. Combine the water and vinegar in a measuring cup. Make a well in the center of the flour and pour the water mixture into the well. Use a spatula or your hands to stir the flour and liquid until no dry flour remains and a dry shaggy dough is formed. Cover bowl tightly with a pot lid or plastic wrap and let sit at room temperature undisturbed for at least 12 hours and up to 18 hours.

Turn the dough out onto a heavily floured work surface. Use floured hands to gently lift the edges of the dough into the center. Turn the dough over and shape it into a tight ball by rolling it on the work surface between your palms. Rub the bottom and sides of a Dutch oven with a little bit of oil. Put the dough in the center of the pot and place the lid on. Allow the dough to rise again, about 1-2 hours until the dough is about double in size.

During the last 30 minutes of rising, preheat oven to 450°F. When ready to bake, score the bread with a sharp knife or razor. Cover the pot and place it in the preheated oven. After 30 minutes, remove the lid, reduce the oven temperature to 350°F, and continue baking for another 15-20 minutes until the bread is golden brown and cooked through. Allow the bread to rest on a rack for at least 30 minutes before slicing.