**No-Knead Bread (Overnight Rise with Yeast)**

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*The night before –* ***Mix the dough***

* 500g flour (King Arthur All-Purpose Flour)
* ½ tsp of yeast
* 1-2 tsp or 8-12 g of salt (I use more)
* Approx. 350g of lukewarm water (under 110° F)

1. Stir together flour, salt, and yeast in a large bowl.
2. Add most of the water, stirring to mix. The goal is a sticky, shaggy dough. Add more water as needed (even beyond the original 350g, if necessary).
3. Cover bowl tightly with plastic wrap, then a kitchen towel.
4. Leave undisturbed overnight or 12-24 hours. The dough should rise considerably in this time and look loose and bubbly.

*3 hours before you want to eat the bread –* ***Preshape the dough***

* Extra flour

1. Dust your countertop or cutting board generously with flour. Flour your hands.
2. Use a spatula to scrap the dough on the counter (hold onto the bowl, don’t need to clean it yet).
3. Flip the dough over once or twice to make it less sticky. You might have to use more flour on your hands to handle the dough.
4. Roughly shape your dough into a boule. Lightly flour the top. Save extra flour for the next step.
5. Cover dough with the bowl and let rest for 1 hour.

*2 hours before you want to eat the bread –* ***Shape and bake***

* Sharp knife
* Cast iron Dutch oven or similar
* Parchment paper

1. Cut a piece of parchment paper long enough to act as sling and just wide enough to fit your dough ball.
2. Flour your hands. Shape the dough into a boule again and gentle place onto your parchment paper.
3. Using a sharp knife, slash the dough at least once to give the dough a spot to expand.
4. Using the parchment sling, lift the dough up and place the entire thing (including paper) into a cold Dutch oven. Crease/tuck/fold the parchment paper to fit the pot.
5. Cover with lid. Move the oven rack to the lower third of the oven and place the Dutch oven on it.
6. Turn the oven to 450° F. Bake for 50-60 mins or until bread reaches an internal temp of 205-210° F.
   1. IMPORTANT: Wait until the oven reaches temp before starting the timer.
   2. You can leave the cover on the entire time or take it off for the last 15-20 minutes if you want a darker crust.
7. Cool on a wire rack for about an hour before eating (if you can wait!)

References:

Mark Bittman/Jim Lahey - No-Knead Bread (many articles)

J. Kenji López-Alt - Better No-Knead Bread

King Arthur Flour - Baking in a cold Dutch oven