Purpose: If you've never done baking, this is where to start. Quick and easy way to make bread that do not require kneading. There are many blogs about no-knead breads, but I notice that they are missing many steps for people that they don't know anything about baking like myself:-) Here is the trick about no-knead breads, the whole process takes 12 hours with about 15 minutes hands-on time! Why 12 hours? Because no-knead bread rises so slowly at room temperature. No spacial kitchen tools are really needed except a Dutch oven!

[A loaf of bread in a pot

AI-generated content may be incorrect.](https://www.blogger.com/blog/post/edit/456816038586516843/6321565539755318921)

Ingredients:  
  
1. 3 1/2 cups of all purpose white bread flour ([Five Roses](https://www.blogger.com/blog/post/edit/456816038586516843/6321565539755318921))  
  
2. 1 1/2 cups of water  
  
3. 2 teaspoons of salt ([Baleine Sea Salt](https://www.blogger.com/blog/post/edit/456816038586516843/6321565539755318921))  
  
4. 1/4 teaspoon of instant yeast ([Instaferm 01](https://www.blogger.com/blog/post/edit/456816038586516843/6321565539755318921))

[A bowl and bowl with food on it

AI-generated content may be incorrect.](https://www.blogger.com/blog/post/edit/456816038586516843/6321565539755318921)

Instructions:  
  
1. Weigh out 3 1/2 cups of all purpose white bread flour and add it to a large size bowl.

2. Add  11/2 cups of water, 2 teaspoons of salt, and 1/4 teaspoon of yeast to the same bowl.

3. Stir until it looks like a shaggy dough (5 minutes should do it)

[A bowl of dough on a counter

AI-generated content may be incorrect.](https://www.blogger.com/blog/post/edit/456816038586516843/6321565539755318921)

4. Cover the dough with a plastic wrap or Tupperware at a room temperature for almost 8 to 10 hours as soon as the dough doubles in size  (Don't overproof it. An overproofed dough won't expand much during baking)

[A bowl of dough on a counter

AI-generated content may be incorrect.](https://www.blogger.com/blog/post/edit/456816038586516843/6321565539755318921)

5. Cut a large parchment paper and place it on a tray and sprinkle some flour on the paper (just a thin layer)

6. Scoop the dough out,  shape it to a large ball, and place it onto the parchment paper. Cover the dough with a kitchen towel and let is rise for an hour "or" double in size.

7. Preheat the oven to 450 F, half an hour after you transferred the dough onto the paper (previous step)

8. Place the empty Dutch oven with its lid on in the oven and wait for 30 minutes.

9. Now the Dutch oven is hot and dough has been risen at the same time. Get the Dutch oven out of the oven and place the parchment paper (with the dough on it) inside the dutch oven, put the lid on, and place the dutch oven back on the rack in the oven for 20 minutes.

10. Remove the lid and bake for 15 minutes more.

11. Remove the Dutch oven and transfer the parchment paper and the loaf and on a flat surface (top of the stove or the counter) and let it cool.

[A loaf of bread in a pot

AI-generated content may be incorrect.](https://www.blogger.com/blog/post/edit/456816038586516843/6321565539755318921)