

BAKING made *Easy*

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A simple EASY recipe for No-Knead Sourdough Bread made with your own homemade sourdough starter that rises overnight and is baked the next morning. Or mix it up in the morning and bake it at night. Up to you! Requires only 25 mins of hands-on time. 14 hours of total time.



Last week, I shared my recipe for simple Sourdough Starter. By now your starter may be happy and bubbly and ready to bake bread so I just wanted to share a simple, beginner's recipe for No-Knead Sourdough Bread that my lovely friend Bee (from H is for Love) taught me how to make, now over 7 years ago.

It hasn't failed me yet and I am forever indebted to her, because this simple act of kindness has brought me so much joy over the years.

This Sourdough recipe is flexible and easy but most importantly it works with my schedule. It doesn't require a lot of hands-on time- although there is a tiny bit, just enough to make it feel wonderfully gratifying.

Why I love this Sourdough Bread Recipe: The dough is made the night before and proofs overnight on the counter (10-12 hours). In the morning it's stretched, folded and shaped, with 1 hour more of rising time before baking for 35 minutes.

Because my schedule allows me to be home in the mornings this bread really works well for me. It's very flexible too, and can be placed in the fridge if plans change and something comes up and I can't bake in the morning, slowing the process down. Inversely, you could mix the dough early in the morning and bake it that night. Up to you.

TIP: When looking online for a Sourdough Bread Recipe (there are thousands!) I've found what is most important is to find a sourdough bread recipe works with your schedule. That way, you can easily fit bread-baking into your weekly schedule without having to bend your schedule around it. So always look at hands-on time and proofing times (usually there are 2 of these) to make sure it works with your life. There are many ways to make Sourdough bread. Many of you are well beyond this recipe in terms of expertise, technique and knowledge and this may

not the recipe for you- and I'm relying on you to help answer questions that will arise in the comments below and add your tips and guidance to the recipe notes below. If you are very new to bread baking, you may be wondering...

WHAT IS SOURDOUGH BREAD?

In the simplest terms, it is bread made without commercial yeast, but rather a "sourdough starter" instead. Think of this like "wild" yeast. The starter is what makes the bread rise. The sourdough starter is made first (takes 5-8 days) and then it is stored in your fridge and fed weekly. Like a pet. Yes, you can even name it. Bread made with sourdough starter, has so much more flavor and complexity than yeasted bread.





WHAT EQUIPMENT DO YOU NEED?

After leaving all my bread “gear” at home, it was a fun challenge to see if I could make it with just the basics. Here is what you absolutely need:

- 4 to 6-quart Dutch oven with lid (or bread baker)
- High Temp Parchment Paper
- large mixing bowl
- measuring cup
- Kitchen towel
- sharp knife, razor blade or scissors
- kitchen scale

Here are some optional extras that make this more fun:

- Banneton
- Rice flour (for dusting)
- plastic dough scraper
- Lamé (scoring blade)

HOW TO MAKE SOURDOUGH BREAD (IN A NUTSHELL)

1. In a large mixing bowl, stir flours and salt together.
2. In a small bowl mix sourdough starter and water together.
3. Pour in starter water and mix until flour is fully incorporated.
4. Let rest 15 minutes. Stretch the dough, right in the bowl. Repeat 15 minutes later.
5. Cover and let rest on the kitchen counter overnight for 8-14 hours. (65-70 F)
6. In the morning, stretch, fold and shape.
7. Place in a parchment-lined bowl, let rise 1 hour in the refrigerator while the oven pre heats.
8. Score.
9. Bake 35 minutes!

HOW TO SCHEDULE NO-KNEAD SOURDOUGH BREAD:

Keep in mind that bread rising time is affected by weather and seasons. In winter, cold kitchens will lengthen the rising time. In summer, or warm weather, hot kitchens will shorten the rising time. So this is a rough estimate.

1. 8 to 10 am: Feed the sourdough starter. 8-12 hours before you plan to mix up the dough, feed your starter. (Or feel free to use an unfed starter for a more “sour taste”, straight from the fridge at 8 pm)
2. 8 pm: Mix. Mix the dough. Cover for 15 more mins, stretch and fold. Repeat one more time.
3. 8:30 pm: Proof. Cover, let proof (rise) overnight, 8-12 hours at 65-70F on the kitchen counter.
4. 6-8 am: Shape. Check your dough when you awake, and when it has almost doubled in size, stretch, fold, and shape. Place in a parchment-lined bowl seam side down. Place this in the fridge for 1

hour while you preheat the oven (heating up your dutch oven or bread baker too, for 50-60 minutes at 475-500F)

5. 8-9 am: Place & Score. Pull your heated dutch oven out of the oven. Lift your shaped dough, lifting out by the parchment, carefully place into the hot dutch oven. Score the bread using a sharp knife (lightly oiled) or razor blade or bread lame, cutting a single slash, a crescent-shaped slit into the dough at a 30-45 degree angle, one inch deep, or smaller tiny cuts.
6. 9:00 am Bake with the lid on for 20-25 minutes. Remove lid, lower heat to 450F and bake 15 more minutes, until very deeply golden, and internal temp reaches 208F. You will want it darker than you might think. Let it cool on a rack before cutting. If you like a softer crust bake covered 25 minutes, uncovered 10 minutes.
7. 9:45 Cool and enjoy!

