



Fast No-Knead Whole Wheat Bread

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By The New York Times | Yield: 1 loaf |

31 ratings

Ingredients

2 cups whole wheat flour

$\frac{1}{2}$ cup whole rye flour

$\frac{1}{2}$ cup coarse cornmeal

1 teaspoon instant yeast

1 $\frac{1}{2}$ teaspoons salt

Oil as needed

Preparation

- 1.** Combine flours, cornmeal, yeast and salt in a large bowl. Add 1 $\frac{1}{2}$ cups water and stir until blended; dough will be shaggy. Cover bowl with plastic wrap. Let dough rest about 4 hours at warm room temperature, about 70 degrees.
- 2.** Oil a standard loaf pan (8 or 9 inches by 4 inches; nonstick works well). Lightly oil your hands and shape dough into a rough rectangle. Put it in pan, pressing it out to the edges. Brush top with a little more oil. Cover with plastic wrap and let rest 1 hour more.
- 3.** Preheat oven to 350 degrees. Bake bread about 45 minutes, or until loaf reaches an internal temperature of 210 degrees. Remove bread from pan and cool on a rack.

Adapted from Jim Lahey, Sullivan Street Bakery