

No-Knead Bread

Ingredients

3 cups all purpose flour, more for dusting	1 1/4 tsp. salt	cornmeal for dusting (optional)
1/4 tsp. instant yeast	1 5/8 cups water	

Instructions

1. In a large bowl combine flour, yeast, and salt. Add water and stir until blended.
2. Cover bowl with plastic and let rest at least 18 - 24 hours at warm room temperature, until dough is dotted with bubbles.
3. Fold dough it over on itself twice on a lightly floured surface. Cover and let rest 15 minutes.
4. Shape dough into a ball, using just enough flour to keep dough from sticking.
5. Coat a cotton towel with flour, wheat bran or cornmeal; put dough seam side down on towel and dust with more flour.
6. Cover with second towel and let rise for about 2 hours, until dough is more than double in size.
7. Preheat oven to 450°F. Place a 4 - 6 quart, heavy, covered pot in oven as it heats.
8. Place dough in pot seam side up and shake pan if dough is unevenly distributed.
9. Cover with lid and bake 30 minutes. Remove lid and bake another 15 to 20 minutes, until browned.

Cook time: 50 minutes