

Easy No-Knead Bread

for a slow weekend at home

MAKES
1 large loaf

ACTIVE
15 min

RISE
12-18 hr

BAKE
42-45 min

OVEN
450°F / 230°C

INGREDIENTS

- 4 cups (480 g) all-purpose flour
- 2 tsp fine sea salt or kosher salt
- 1/2 tsp instant yeast
- 1 1/2 cups (355 ml) room-temperature water
- Extra flour for handling the dough

EASY WEEKEND TIMELINE

FRI 9 PM

Mix the dough and cover the bowl.

SAT 9-10 AM

Check for a puffy, bubbly dough. Shape loosely.

SAT 10 AM

Preheat the Dutch oven in a 450°F oven for 30 min.

SAT 10:30 AM

Bake covered for 30 min, then uncovered 12-15 min.

AROUND NOON

Slice after at least 30 min of cooling.

GOOD TO KNOW

- The dough should be sticky. Flour your hands rather than adding lots of extra flour.
- A cooler kitchen may need a longer rise; a warm kitchen may move faster.
- For longer storage, slice and freeze. Toast straight from frozen.

METHOD

1 Mix

Stir together flour, salt, and yeast. Add water and mix until no dry flour remains. The dough should look rough, wet, and sticky.

2 Rise

Cover and leave at room temperature for 12-18 hours, until noticeably expanded with bubbles across the surface.

3 Shape

Lightly flour your hands and work surface. Turn out the dough and fold the edges toward the center a few times. Form a loose round and place seam-side down on parchment.

4 Preheat

Put an empty 5- to 7-quart Dutch oven and lid in the oven. Heat to 450°F (230°C) for about 30 minutes.

5 Bake

Lower the dough into the hot pot using the parchment. Cover and bake 30 minutes. Remove the lid and bake 12-15 minutes more, until deeply golden.

6 Cool

Transfer to a rack or board. Wait at least 30 minutes - ideally closer to an hour - before slicing so the crumb can set.

THE AFTER FRIDAY RULE

Mix it before bed. Let the dough do the work. Bake it when Saturday feels ready.

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