

NO KNEAD BREAD

Ingredients:

6 ½ cups unbleached all purpose flour
3 cups water (100 degrees)
1½ TBSP granulated yeast
1½ TBSP coarse salt

Directions:

Add yeast and salt to water in a large 5 quart container or bowl.

Mix in the flour with a wooden spoon or a mixer fitted with a dough hook until mixture is uniform. If you are hand mixing and it becomes difficult to incorporate all the flour with spoon, you can use wet hands to press mixture together, but do not knead.

Cover with a non-airtight lid and let rise approximately 2 hours.

Sprinkle dough with flour and cut off a grapefruit sized piece, add a little more flour if needed to prevent dough from sticking to hands and stretch surface of dough around to bottom turning as you go to form a ball.

Let dough rest 20 minutes while preheat oven to 450F and place an empty broiler tray on bottom rack.

Dust dough with flour and slash with a serrated knife to make a criss-cross or scalloped pattern. Put dough in the oven and quickly throw in a handful of ice and shut the door.

Bake for 30 minutes or until the crust is nicely browned and firm to the touch.

