

In the Kitchen with Bradley

Today we are making a no-knead, EASY BREAD!

Tools we used: Large Mixing Bowl; Whisk; Measuring Spoons; Oven-safe Pot & Lid; Wet & Dry Measuring Cups; Large Spoon; Plastic Wrap

Techniques we practiced: Measuring; Whisking; Stirring; Baking

Ingredients

- ◆ 3 cups unbleached flour
- ◆ 1 3/4 tsp salt
- ◆ 1/2 tsp Instant or Rapid-rise yeast
- ◆ 1 1/2 cups water
- ◆ Olive Oil
- ◆ Coarse Salt



Directions

1. In a large mixing bowl, whisk together flour, salt and yeast
2. Add water and stir until a ball forms.
3. Cover bowl with plastic wrap and set aside for 12-18 hours.
4. Preheat oven to 450 degrees.
5. When oven has reached 450 degrees place covered pot in the oven to heat it for 30 minutes.
6. Pour dough onto a floured surface and work into a round bread shape that will fit into your pot. Cover with plastic wrap.
7. Drop dough in heated pot. Spray or brush on olive oil and sprinkle with salt
8. Cover and place in oven. Bake for 30 minutes.
9. After 30 minutes, remove cover and bake for an additional 15 minutes.
10. Remove bread from pot and let cool on a rack.
11. Enjoy!

