

Marie Saba

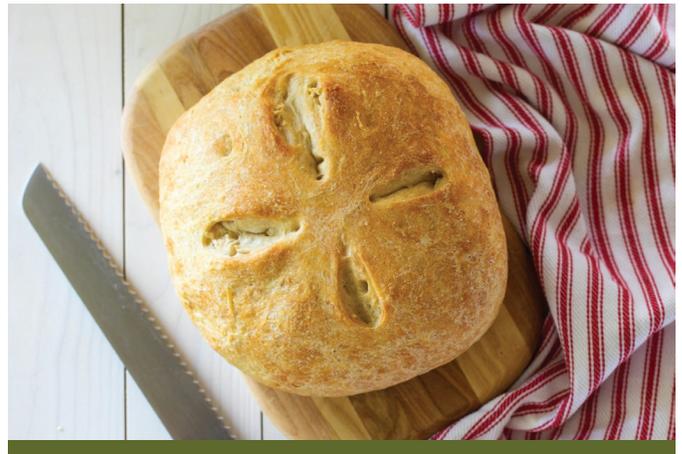
from my kitchen to yours

Super-Fast No-Knead Bread

Makes 1 loaf

Ingredients:

- 3 cups unbleached bread flour (or all-purpose flour)
- 1 teaspoon Instant Yeast
- 1 ½ teaspoons salt
- 1 ¼ cups very warm water, plus 1-2 Tablespoons more if needed



Instructions:

- 1** Place the flour, yeast and salt in a medium bowl. Stir to combine. Add warm water. Stir until the ingredients come together in a sticky ball of dough. If dough is too dry and flour remains in the bottom of the bowl, add a little more water, just until the dough comes together.
- 2** Using a clean medium-sized bowl, drizzle olive oil around the sides and bottom. Transfer the dough to bowl with the oil and turn the dough over a few times so that all sides are covered with oil. Cover with a clean dish towel and place bowl in a warm place. Let dough rise for 4-6 hours, or up to 24 hours.
- 3** When you are ready to bake the bread, line a baking sheet with parchment paper. Remove the kitchen towel from the bowl. Use your fingers to pull the dough away from the sides of the bowl. When the dough is completely released, shape the dough into a ball and place it on the parchment paper. Let rise again for 30 minutes.
- 4** Preheat oven to 400 degrees F. Bake bread for 40 minutes, or until nicely browned. Let cool 10-15 minutes before serving. Enjoy!