

Marie Saba

from my kitchen to yours

No-Knead Bread Loaf

Makes 1 loaf

Ingredients:

- 3 cups (420 g) bread flour
- 1 ½ teaspoon (8 g) kosher salt
- 1 Tablespoon (12 g) sugar
- 2 ¼ teaspoons (7 g) yeast*
- 1 cup (236 ml) warm water (110-115F, 43-46C)
- 2 Tablespoons (30 ml) extra virgin olive oil
- Additional 1-2 Tablespoons warm water, as needed

*Yeast can be Rapid Rise Plus, Instant Yeast, or Active Dry. Active Dry yeast will rise more slowly.



Instructions:

1. Place flour, sugar and salt in a medium bowl. Stir to combine. Add yeast and stir again.
2. Using a liquid measuring cup, measure out 1 cup warm water (110-115F or 43-46C). Add olive oil to water. Pour liquids into bowl with dry ingredients. Stir to combine. Add 2 Tablespoons more warm water if needed. Using your hands, bring together into a sticky / shaggy ball of dough.
3. Using a clean medium-sized bowl, drizzle olive oil around the sides and bottom. Place the ball of dough in the olive oil and turn a few times to coat. Cover with a clean dish towel or Saran Wrap and place in a warm spot. Let dough rise for 4 to 6 hours (for rapid rise or instant yeast) or up to 10 hours (for active dry yeast).
4. When you are ready to bake the bread, wipe the inside of your loaf pan with olive oil. Punch down the dough to release excess air. Then gently pull the dough out of the bowl and place it on the counter, baking mat, or large cutting board. Gently stretch the dough into a 13x10" rectangle. Fold the dough into thirds (as if you were folding a letter). Use your fingers to pinch and seal any seams. Then tuck the edges under and fit the rectangle in your loaf pan, with the tucked edges facing down. Cover with a clean dish towel and let rise for 1 to 2 hours, or until the dough has risen to about 1-inch above the edge of the pan.
5. Preheat oven to 375 F (190 C). Bake bread until golden brown, 35-40 minutes. Let cool for 5 minutes in the pan. Remove from pan and let cool on a wire rack. Slice and enjoy!

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