



# No Knead Bread

## prep time

overnight

## cook time

40 minutes

## serves

A family

## things you need

- ◆ 500gm plain flour
- ◆ 1 & 1/2 Tsp salt
- ◆ A casserole dish or pot with lid
- ◆ Baking paper
- ◆ 420ml water (room temp or luke warm)
- ◆ 1/4 Tsp dry yeast

# FLAXMAN.

## here's how

- 1 In a mixing bowl, mix dry ingredients together, add water, mix with wooden spoon till roughly combined
- 2 Tip out onto lightly floured bench. Clean mixing Bowl and then lightly oil the bowl. Put mixture back in bowl, cover with cling wrap and leave in warm spot for 24 hours
- 3 Lightly flour bench, tip out mixture, lift sides and fold over to middle. Put on top of baking paper and lightly flour top of mixture. Cover loosely with t-towel and leave for a couple of hours
- 4 Heat oven to 225° with casserole dish or pot that you are going to bake your loaf in placed in oven. The pot you use needs to have a lid.
- 5 Carefully lift baking paper and dough into pot and put lid back on and cook for 25 minutes.
- 6 Take lid off and lift bread out and remove baking paper. Put bread back in the pot and cook for a further 15 minutes without the lid
- 7 Remove from oven, place on wire rack to cool

## helpful notes

Serve with a good lashing of butter and your favourite topping—anything goes well with good bread

This bread recipe is a recipe that I have changed over time to suit my oven and I have also found improvements when I have heated up the pot/casserole dish in the oven prior to placing in dough for the first time. See what works for you.

I now also have a proper sour dough starter which I keep going by fermenting the flour and water as we have struggled to get yeast at certain times. Once it's alive, it is like a very low-maintenance pet— You must feed it once a week and you know it is alive when it bubbles. Good Luck and as always, Enjoy