

Our teacher: JoEllen with her favorite bread flour.



The stand mixer moves on the counter.



Judy (student) folding dough during kneading.



Gladys kneading bread.



Clover, braided, rose rolls right out of the oven.



Gladys's rolls made at home. Thanks JoEllen!



Gladys' No Knead Bread recipe link

<https://fovfoodsunshine.com/easy-no-knead-bread/>

Easy Dutch Oven No Knead Bread recipe is made with only 4 ingredients and takes 5 minutes of prep time! If you want to make delicious homemade bread that looks & tastes like it came from a fancy bakery but actually takes very little effort, this dutch oven bread recipe is for you!

I cannot think of a time when I would turn down a slice (or two) of warm homemade bread fresh from the oven (like this homemade french bread - yum). However, I know that some people are intimidated by the idea of making their own bread.

Well, you're in luck because this Easy No Knead Bread is the perfect recipe if you want to bake some homemade bread but aren't fully confident in your bread making skills! It's a no knead dutch oven bread that tastes like you slaved for hours - when you really only spent 5 minutes preparing it!

This dutch oven bread is incredibly moist and tastes like a less sour, sourdough bread! It is both dense and fluffy at the same time, and is the perfect companion to any meal (like this tortellini soup, vegetable soup, or this kale sweet potato soup)! I seriously make it all the time, because I love that it's prepped the day before and just popped in the oven right before company comes over!

How to make no knead bread

Like I said above, if you've been dying to make bread from scratch, THIS is your recipe! It looks like a beautiful loaf of artisan bread from a high-end bakery, but takes minimal time, effort and ingredients!

Seriously, this No Knead Dutch Oven Bread couldn't be any simpler. It's made with 4 ingredients and takes only 5 minutes of active prep time! There is no kneading, no waiting for the perfect rise (twice), and no exhaustive list of instructions to follow.

Step 1. Mix together dry ingredients

The first step in making this no knead bread is to mix together the dry ingredients, flour, sea salt and yeast.

Step 2. Add Warm Water

Next, add warm water and stir. Be sure the water is around 105 degrees F, anything warmer could kill the yeast and prevent the dutch oven bread from rising.

Step 3. Stir

Stir the dough until a sticky ball forms. As you can see in the photo on the right, the dough should hold a ball shape but it will be sticky to the touch, and not very smooth.

Step 4. Cover & Let Set overnight

First cover the bowl with greased plastic wrap and wrap the bowl tightly. Then place a damp tea towel over the plastic wrap. Set it in a secure, warm place in your kitchen to rest for at least 18 hours, preferably 24.

Form Dough Ball

After 24 hours, the no knead bread should look like the left photo below. The dough will rise in the bowl and have holes in it. Flour your hands and press the dough down. Then use a little extra flour to make the dough into a ball, and cover it to let it rest.

Important note: The dough ball will be loose and "floppy." It will be a little difficult to transfer to the baking pan. That is how it should be as this is a very moist bread which is what makes it so irresistible. So you will not have a firm ball, it will look a little flat (as pictured below).

Preheat Dutch Oven & Bake

Right before you pull the dough out of the bowl, place the dutch oven into the oven and preheat it to 450 degrees F. Placing the artisan bread dough into the warm dutch oven results in a golden-brown crispy crust. When the oven is preheated, carefully remove the heated dutch oven from the oven, spray with cooking spray and put the dough inside. Use a dish with a lid (a Dutch Oven).

This Easy No Knead Bread needs to be baked for 30 minutes covered and 15 minutes uncovered, so a lidded baking dish is critical. I use this Le Creuset 2.75 qt. dutch oven to bake mine, but most round baking dishes with a lid will work.

Cool & Serve.

Once the no knead bread is done baking, remove it from the dutch oven and place it on a wire rack to cool slightly before serving.

FAQs about dutch oven bread

Here are some frequently asked questions about making this no knead bread recipe!

What is the best size Dutch oven for baking bread?

I recommend using a 2 ¾ quart (2.4L) dutch oven to make this bread!

How long can you let no knead bread rise?

Let it rise for up to 24 hours overnight at room temperature, or up to 3 days in the refrigerator.

Can I use a large dutch oven (5-6 qts)

Yes, many readers (including myself) have had success baking this recipe in a larger dutch oven.

Can I double this recipe?

Yes, you can double the ingredients and bake it in a 5-6 quart dutch oven according to the recipe.

Other websites Gladys recommends for no knead bread recipes:

<https://jessicainthekitchen.com/no-knead-bread-dutch-oven-bread/> She says: Did not try this one, but will because it takes a lot less time to rise. The difference is the yeast.

<https://www.bowlfulofdelicious.com/dutch-oven-bread/> Gladys says: Another recipe similar to the first one.

JoEllen's Mother's (Betty Rose) Plain, White Bread Recipe

- 1 package of Red Star Active Dry Yeast
- ¼ c sugar
- **Mix the sugar and yeast before adding water.**
- 2c of 120° water

Do not stir. Sit for 10 minutes.

- 1c King Arthur Bread Flour
- 1T salt
- ½ stick of room temperature butter

Place in stand mixer with bread hook. On setting of "2", mix until almost together. It will be "watery".

Start adding flour ½c at a time until it is pulling away from bowl and wrapping around bread hook. 2½-3c total. About. ***JoEllen added: "The dough is done with adding flour if it is just a bit sticky; it doesn't stick to your hands when kneading. It will feel a little sticky to the touch."***

Flour down on counter. Knead for 15 minutes by hand.

- form a rectangle
- pull dough over itself and towards the baker
- 1,2,3, push dough away **with the heels of your wrists.**
- rise in oven with light on 1-1½ hours
- punch down once
- rise again for 1 hour

JoEllen added: When shaping the rolls, you can add a little bit of flour to help with the forming of the rolls. There are many different rolls; we just did some of my favorites. Everyone likes clovers.*

clover rolls:

40 g. of dough divided into 3 equal balls. Put into greased cupcake pan.

rose rolls:

40 g. of dough rolled into 4" diameter circles that have been sliced in four, almost to the center. Place a ¾" cube of cheese in center. Wrap each of the 4 slices of dough up and around cheese.

braided rolls:

40 g. of dough rolled into 30" long logs. Divide into three 10" logs. Braid (like hair) the 3 logs, turning under edges.

Place rose and braided rolls on parchment paper lined cookie pan. Put in oven and let rise for 2 hours.

For a nice crunch and browning, use an egg wash of 1 egg white with 1T of water and brush it over the top of the rolls. 350° oven for 25 minutes. Internal temperature of bread should be 200°.

**** I changed the 400 grams to 40 grams. I think the scale we were using was set to "mg" rather than "g".****