THE J.M. SMUCKER Co

Quicker No Knead Bread

Makes 1 loaf

Prep Time	Cook Time	Serves	Difficulty
10 mins	45 mins	N/A	N/A

Ingredients

- 3 cups (750 mL) **Robin Hood®** Original All Purpose Flour, regular or unbleached

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- 1/2 tsp (2 mL) instant yeast
- 1 1/2 tsp (7 mL) salt
- 1 1/3 cups (325 mL) warm water

Directions

Step 1:

Preheat oven to 350°F (175°C).

Step 2:

Combine first 3 ingredients in large bowl. Add warm water and stir until a very shaggy dough forms. Dough will be stickier than a conventional bread dough. Cover with plastic wrap and towel. Place on top of preheated stove. This will speed up the rising time. Let rise 3 hours.

Step 3:

Flour work surface generously. Invert dough onto surface and, with well-floured hands, pull the edges of the dough up to the top from all sides and squeeze together. Do not knead.

Step 4:

Line a baking sheet with parchment paper and generously sprinkle with flour. Place dough on prepared baking sheet, cover with tea towel and return to stovetop. Let rise 2 hours. Line a large ovenproof metal pot with cover or Dutch oven with parchment paper and place in oven. Heat oven to 450°F (230°C) for 30 minutes. Very carefully remove lid from hot pot and drop dough inside. Cover with hot lid and bake for 30 minutes. Remove lid and continue baking for 10-15 minutes or until golden and bread has an internal temperature of 190°F (88°C). Place on cooling rack. When pot cools down, remove bread and cool completely.

Images

