



RECIPE

No Knead French Oven Bread

Recipe Created For	Main Ingredient
4.2 L Round French Oven	Flour
Cook Time	Serving Size
Under 1 hour	6-8

RECIPE NOTES

Want to make your kitchen smell like freshly baked bread in just a few simple steps? This No Knead French Oven Bread recipe is perfect for easy, no stress bread making for even the novice baker. The loaf is made with just four pantry-staples: flour, salt, yeast, and water... That's it! Thanks to the French Oven baking technique, the bread's exterior is perfectly browned and crusty, all while the inside stays soft and delicious. Serve with jam and butter or eat it on its. This bread recipe is perfect for any occasion. For artisanal-style no-knead bread ready to enjoy in just under an hour baking time, make sure to try this No Knead French Oven Bread recipe. The recipe makes one loaf perfect for 6-8 large slices of bread. So, get baking! Check out the detailed ingredients and instructions below to get started.

INGREDIENTS

- 3 cups all purpose flour
- 2 tsp salt
- ¼ tsp instant yeast
- 1 ½ cup warm water

INSTRUCTIONS

In a large bowl combine flour, yeast and salt. Add water, stir until blended; dough will be shaggy and sticky. Cover bowl with plastic wrap. Let dough rest over night at room temperature.

Lightly flour a work surface and place dough on it; sprinkle it with a little more flour and fold it over on itself once or twice. Cover loosely with plastic wrap and let rest about 15 minutes.

Using just enough flour to keep dough from sticking to work surface or to your fingers, gently and quickly shape dough into a ball. Generously coat a cotton towel with flour, put dough seam side down on towel and dust with more flour. Cover with another cotton towel and let rise for about 2 hours. When it is ready, dough will be more than double in size and will not readily spring back when poked with a finger.

Preheat oven to 450°F. Place the [Round French Oven](#) in the oven as it preheats. Carefully remove pot from oven. Slide your hand under towel and turn dough over into pot, seam side up. Shake pan once or twice if dough is unevenly distributed; it will straighten out as it bakes. Cover with lid and bake 30 minutes, then remove lid and bake another 15 to 30 minutes, until loaf is beautifully browned. Cool on a rack.

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