

# TIM FARMER'S COUNTRY KITCHEN

## NO KNEAD BREAD

*3 cups bread flour  
1/4 ounce rapid yeast  
2 teaspoons kosher salt  
1 3/4 cup warm/hot water*

### *Flour*

Mix together flour, yeast and salt. Slowly stir in warm/hot water until dough becomes tacky and sticky.

You may not need all of the water (but you may need more, depending on humidity in your house). Just keep adding water until gooey, sticky dough forms. Cover with plastic wrap and place in warm place for 2 hours. (After dough rises, you can put in fridge until ready to bake)

Pour dough onto parchment paper and sprinkle with flour. Cover spatula or scraper with flour and use to slide under dough and fold upward making a round shape. Heat dutch oven or round pan in 450 degree oven for 30 minutes. Once preheated, place dough and parchment paper in pan, cover and bake for 30 minutes. Remove lid and bake an additional 12 minutes. Remove bread and parchment paper from pan and let cool for 10 minutes on rack. Slice and serve.

