

Weeknight No-Knead Bread

from Cooks Illustrated (*wouldn't change a thing*)

Makes 1 loaf

3 cups all purpose flour

1/4 teaspoon active yeast

1 1/2 teaspoons salt

3/4 cup plus 2 Tablespoons water, at room temperature

1/4 cup plus 2 Tablespoons mild flavored lager

1 Tablespoon white vinegar

Whisk flour, yeast, and salt in a large bowl. Add remaining ingredients and mix into a *shaggy mass*. Cover bowl with plastic wrap and let sit at room temperature for 8-18 hours.

After dough has rested, knead briefly (2 minutes) on a floured board. Place a piece of parchment paper in a 10 inch (or so) skillet. Place dough ball on the parchment paper, spray loaf with oil spray, and cover loosely with plastic wrap. (The skillet will help the dough ball keep its shape). Let rise at room temperature 2 hours.

30 minutes before baking place oven-safe Dutch oven with lid on the bottom rack of your oven. Preheat oven to 500 degrees. Once oven has reached temperature, lift dough ball, using the parchment paper as a sling, and place dough (still on the parchment) in the heated Dutch oven. Cover Dutch oven with heated lid and close oven. Reduce oven temperature to 425 degrees. Bake covered for 30 minutes. Remove lid and bake an additional 20-30 minutes, until loaf is brown and internal temperature of loaf reaches 220 degrees. Remove loaf and cool on a wire rack. Slice and serve after bread has cooled for at least 10 minutes. (Cook's Illustrated recommends letting the bread cool for 2 hours, but *come on!* The best thing about making fresh baked bread is eating bread warm from the oven!)

Note: If you don't have a Dutch oven, bake loaf on a pizza stone or baking tray. Put a tray on the very bottom of the oven and add one cup of hot water to the tray when you put the bread in the oven. This will create a nice steamy environment to help with the crust development.

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