

THYME & TEMP

NO KNEAD COUNTRY WHITE BREAD

*Adapted from Mark Bittman's recipe
at the [NY Times](#)*

1 LOAF

10 MINUTES PREP, 12-18 HOURS (RISE)
30 MINUTES (COVERED)
25-30 MINUTES (UNCOVERED)

INGREDIENTS

3 cups unbleached bread flour
(or all purpose)
1 1/4 tsp salt
1/4 tsp dried yeast
1 tbsp of honey
1 5/8 cup (380 ml) water
1 tbsp of coarse corn meal

INSTRUCTIONS

In a large mixing bowl, add all the dry ingredients and stir together using your hand. In a measuring cup, add honey to the water and then slowly add that to the flour, mixing with your hand, until everything is combined and there is no loose flour. The dough will be sticky and look slightly wet. Cover with plastic wrap or a kitchen towel and place in a warm, dark spot for at least 12 hours but no more than 18 hours.

After 12-18 hours, the dough will have risen and the surface should look quite bubbly. Lightly dust your counter or work area with flour and place the dough on top of it. After sprinkling a bit more flour to the top of the dough, pull and fold it over itself. Flip the dough over and shape into a round ball. Place in a well flour bread basket or bowl for one hour covered to proof.

Preheat the oven to 475 F with the dutch oven or cooking vessel with lid inside as it heats. Allow this to continue heating for the entire one hour proofing process.

When the dough has proofed, remove the cooking vessel from the oven and set aside the lid. Sprinkle a little coarse corn meal to the bottom of the dutch oven to coat the bottom of the dough while baking. Flip the dough out of the basket/bowl onto a floured surface and then drop quickly into the cooking vessel. Cover and then place back into the oven for 30 minutes.

After 30 minutes, remove the lid from the cooking vessel and allow the bread to cook for another 25-30 minutes.

Remove when the bread is dark brown with a few charred spots and place the bread carefully on a cooling rack for 20-30 minutes.

