

COOK'S ILLUSTRATED

ALMOST NO-KNEAD BREAD

Makes 1 large round loaf. Published January 1, 2008. From Cook's Illustrated.

An enameled cast-iron Dutch oven with a tight-fitting lid yields best results, but the recipe also works in a regular cast-iron Dutch oven or heavy stockpot. (See the related information in "High-Heat Baking in a Dutch Oven" for information on converting Dutch oven handles to work safely in a hot oven.) Use a mild-flavored lager, such as Budweiser (mild non-alcoholic lager also works). The bread is best eaten the day it is baked but can be wrapped in aluminum foil and stored in a cool, dry place for up to 2 days.

- 3** cups unbleached all-purpose flour (15 ounces), plus additional for dusting work surface
- 1/4** teaspoon instant or rapid-rise yeast
- 1 1/2** teaspoons table salt
- 3/4** cup plus 2 tablespoons water (7 ounces), at room temperature
- 1/4** cup plus 2 tablespoons mild-flavored lager (3 ounces)
- 1** tablespoon white vinegar

INSTRUCTIONS

- 1.** 1. Whisk flour, yeast, and salt in large bowl. Add water, beer, and vinegar. Using rubber spatula, fold mixture, scraping up dry flour from bottom of bowl until shaggy ball forms. Cover bowl with plastic wrap and let sit at room temperature for 8 to 18 hours.
- 2.** 2. Lay 12- by 18-inch sheet of parchment paper inside 10-inch skillet and spray with nonstick cooking spray. Transfer dough to lightly floured work surface and knead 10 to 15 times. Shape dough into ball by pulling edges into middle. Transfer dough, seam-side down, to parchment-lined skillet and spray surface of dough with nonstick cooking spray. Cover loosely with plastic wrap and let rise at room temperature until dough has doubled in size and does not readily spring back when poked with finger, about 2 hours.
- 3.** 3. About 30 minutes before baking, adjust oven rack to lowest position, place 6- to 8-quart heavy-bottomed Dutch oven (with lid) on rack, and heat oven to 500 degrees. Lightly flour top of dough and, using razor blade or sharp knife, make one 6-inch-long, 1/2-inch-deep slit along top of dough. Carefully remove pot from oven and remove lid. Pick up dough by lifting parchment overhang and lower into pot (let any excess parchment hang over pot edge). Cover pot and place in oven. Reduce oven temperature to 425 degrees and bake covered for 30 minutes. Remove lid and continue to bake until loaf is deep brown and instant-read thermometer inserted into center registers 210 degrees, 20 to 30 minutes longer. Carefully remove bread from pot; transfer to wire rack and cool to room temperature, about 2 hours.

STEP-BY-STEP
Almost No-Knead Bread



1. **MIX:** Stir the wet ingredients into the dry ingredients with a spatula.



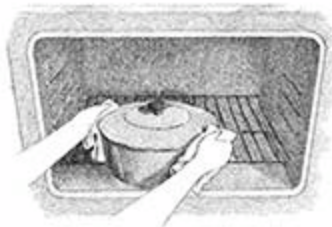
2. **REST:** Leave the dough to rest for eight to 18 hours.



3. **KNEAD:** Knead the dough 10 to 15 times and shape it into a ball.



4. **LET RISE:** Allow the dough to rise for two hours in a parchment paper-lined skillet.



5. **BAKE:** Place the dough in a preheated Dutch oven and bake it until it's deep brown.

TECHNIQUE

Bread Slings



Transferring dough to a preheated Dutch oven to bake can be tricky. To avoid burnt fingers and help the dough hold its shape, we came up with a novel solution: Let the dough rise in a skillet (its shallow depth makes it better than a bowl) that's been lined with greased parchment paper, then use the paper's edges to pick up the dough and lower it into the Dutch oven. The bread remains on the parchment paper as it bakes.



America's Test Kitchen is a 2,500-square-foot kitchen located just outside of Boston. It is the home of Cook's Country and Cook's Illustrated magazines and is the workday destination for more than three dozen test cooks, editors, and cookware specialists. Our mission is to test recipes until we understand how and why they work and arrive at the best version. We also test kitchen equipment and supermarket ingredients in search of brands that offer the best value and performance. You can watch us work by tuning in to America's Test Kitchen (www.americastestkitchen.com) on public television.