

# No Knead Bread

## Ingredients

3 1/3 cup All Purpose Flour  
2 tsp Salt  
1/4 tsp Yeast  
1 1/2 cup warm water

## Prepare

Mix the above ingredients together until moistened. Cover with plastic wrap and let rise 12-18 hours on a counter. Place dough onto flour covered countertop and gently shape into a ball then place on a well floured kitchen towel. Let rise for 3 hours, covered with floured plastic wrap. Heat an oven proof pan with a lit in the oven to 425. Carefully invert the dough into pan/dish and cover with lid. Bake for 25 minutes, remove lid and bake an additional 5 minutes. This bread is very much like an Italian Bread.

