**Jim Lahey No-Knead Bread**

**400 grams bread flour**

**300 grams water**

**1 tsp salt**

**¼ tsp yeast**

In a mixing bowl, stir dry ingredients together. Add water and stir to form a sough dough. Cover and let sit for 12-18 hours.

Second rise: dump the dough onto a floured surface; fold it a couple of times. Put it on a piece of parchment; lift the dough-laden parchment and place into a bowl for rising. Cover and ignore it for two hours.

Set your oven to 475; heat a dutch oven and its cover (or similar vessel) for half an hour.

Carefully remove the dutch oven from the oven. Carefully pick up the risen dough in its parchment and place it into the dutch oven. Carefully put the hot cover on the dutch oven. Carefully place the covered dutch oven back in the oven.

Cook for 30 minutes. Carefully remove the cover from the dutch oven. Cook the bread another 17 minutes.

Variations: instead of using 400 grams of bread flour, stir together 300 grams of bread flour with 100 grams of either whole-wheat or rye flour.