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# Cooking Live

## Sister Earth Creations

Easiest Bread Ever  
by  
Dianne Keast



# Recipe: Easiest Bread Ever (Overnight Bread)

By Dianne Keast

Serves: 1 loaf

Cooking Temp: 435 to 450 F



**Materials:** Large bowl with a tight lid or plastic wrap, large oven safe baking dish with oven safe lid, cooking parchment oven mitts, cooling rack.

## Ingredients

- 3 cups all-purpose flour + a bit extra
- ½ teaspoons kosher or sea salt
- ½ teaspoon sugar
- ¼ teaspoon instant dry yeast
- 1½ cup slightly warmer than luke-warm water plus a bit extra on hand
- High temp oil like olive oil (optional)

## Instructions

1. In a large bowl, dry whisk the flour, salt, sugar and yeast together.

Pour the water over the flour mixture and mix with a spoon until the flour is absorbed and the mixture forms a thick sticky dough (add a tiny bit more water if there are dry spots that will not absorb).

Cover the bowl with an airtight lid or plastic wrap so it will not dry out. Let rest at room temperature. Allow the dough to rest 8 to 12 hours.



2. Prepare an oven safe baking dish that has a lid. Cut a piece of parchment paper slightly smaller than the base of the baking dish if your dish that has straight sides or if your baking dish has curved sides cut it slightly larger than the bottom. Place the parchment paper inside the pot .\*If you don't have parchment you need to lightly oil the bottom and lower part of the sides of your dish with olive oil or other high temp oil. If you use butter it is likely to burn so use parchment or oil if you can.

3. Now that your baking dish is ready:

Sprinkle just enough flour on the dough to be able to scoop the dough out with your hand without being too sticky, flour your hands, scrape around the edges of the dough with your spatula to pull it away from the sides & bottom, pick dough up & form a rough ball letting excess flour fall back in the bowl.

Place the loosely formed dough ball in the center of the pot, on top of the parchment paper.



4. Place an oven-safe lid on top of the pot and place it on the middle shelf in the COLD oven. (If your oven has speed preheat you will need to preheat it slowly with manual controls start at lowest setting & raise the temp by 30degrees once every 10 minutes or so)  
Turn the oven on to 435 to 450 degrees F\* depending on your oven and set a kitchen timer for 30 minutes.

After 30 minutes, carefully remove the lid from the baking dish (It will be very hot!) and set on a heat proof surface, bake uncovered for an additional 30 minutes. Remove the pot from the oven and carefully tip to remove loaf from the pot onto a cooling rack. Allow the bread to rest on a cooling rack for 15 minutes before cutting into slices.

NOTE : You can replace up to 2/3 of the all purpose flour with whole wheat, but it will make a heavier bread. So if you do that let it rise for 15min before you put it in the oven.

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