No-Knead Skillet Bread (The Different & Easier Way To Bake Bread)

Categories: Food & Water, Homesteading, Recipes

There’s nothing quite like fresh baked bread. Unfortunately, traditional bread recipes are often too complex for those with little cooking experience or those who simply don’t have the proper ingredients. Thankfully, this no-knead skillet bread recipe exists to provide an easier way to great, homemade bread. This is a basic level recipe. Feel free to experiment by adding ingredients to create a unique, one-of-a-kind skillet bread.

**No Knead Skillet Bread The Recipe**

**Step One**  Add 3 cups of unbleached, all-purpose flour into a large mixing bowl.

**Step Two**  A 1/2 Teaspoon of instant yeast in the bowl. If you only have standard dry yeast, proof the yeast by mixing 1/2 teaspoon with 1/4 cup of warm water. Let the yeast rest for five minutes before stirring.

**Step Three**  Add 2 teaspoons of kosher salt and thoroughly stir the ingredients together.
Step Four  Add 1 1/2 cups of water (warm or cold works just fine).

Step Five  Mix the ingredients together with a dough whisk. If it's not available, use a rubber spatula or a wooden spoon. Only stir the ingredients until they're properly mixed together remember, don't over mix.

Step Six  Cover the mixing bowl with plastic wrap and allow the dough to rest for 12 to 18 hours

Step Seven  Heat the oven to 450 degrees Fahrenheit. Once heated, place a cast iron skillet or pot into the oven for 30 minutes this preps the skillet for the dough.

Step Eight  Add a liberal amount of flour onto a surface covered with pastry cloth, if available. If not, any flat surface will do as long as it's coated with flour.

Step Nine  Pour the dough onto the floured surface, and using your hands, which should also be coated in flour, roll the dough into a large, round ball. Try to not to knead the dough during this process.

Step Ten  Line the preheated pot with parchment paper and carefully add the dough into the pot.

Step Eleven  Cover the pot and bake in the oven for 30 minutes.

Step Twelve  After the initial 30 minute bake time, remove the lid and continue to bake for an additional 15 minutes to create a lovely crust.

Step Thirteen  Remove the bread from the pot and place on a cooling rack. Allow the bread to cool for 10 minutes before cutting and enjoying.

(Photo from: Wikipedia)