

Easy Overnight Yeast Bread



6 cups all-purpose flour
1/2 teaspoon yeast, not rapid rise
2 teaspoons salt
2 2/3 cups cold water

*Per Serving (excluding unknown items): 228
Calories; 1g Fat (2.5% calories from fat); 7g
Protein; 48g Carbohydrate; 2g Dietary Fiber;
0mg Cholesterol; 389mg Sodium; trace Total
Sugars; 0mcg Vitamin D; 11mg Calcium;
3mg Iron; 69mg Potassium; 69mg
Phosphorus. Exchanges: .*

Carolyn T's Blog: tastingspoons.com

Servings: 12

1. Mix all ingredients well (use dough hook of stand mixer if available). It should come together in a big ball. Place in a large bowl and cover with plastic wrap. Set aside (on kitchen counter) overnight and let it rise to double in bulk, about 12-18 hours.
2. Remove dough to a floured surface, sprinkle with some additional flour and knead for a minute, to mold it into a ball shape.
3. Leave dough on the counter, cover with a dampened tea towel or a huge bowl, and let it rise until the dough has risen for 1 1/2 hours.
4. Preheat oven to 450°F. Place a Dutch oven (with lid) in the oven and allow it to heat as the oven heats up. Once oven reaches temperature, remove Dutch oven, remove lid and carefully transfer dough inside. Replace cover and bake for 15 minutes.
5. Turn heat down to 350°F and continue baking for another 20-30 minutes, then uncover the bread and continue baking for another 10 minutes until top is golden brown.
6. Remove from oven and carefully turn Dutch oven over to remove bread. Set bread upright on a wire rack to cool. Allow to cool at least an hour before trying to cut. Use a serrated knife.