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## No-Knead Dutch Oven Bread

When I found out that mini Dutch oven pots existed, I felt like they were made for me. My mom gave me the 3.5-quart mini, and honestly life has never been the same. I use it to make all of my small-batch soups and stews, but also this no-knead bread recipe!

You have to start this no-knead dough the night before, but you just leave it on the counter, no stirring or kneading required! When you're ready to bake the next day, preheat the oven with your pot in it, carefully remove the lid, and plop in the dough. You will be so shocked at how good the final result is!

### Makes 1 mini boule

3 cups all- purpose flour  
1¾ teaspoons salt  
½ teaspoon active dry yeast

In a large bowl, stir together the flour, salt, and yeast. Pour 1½ cups plus 1 tablespoon warm water (about 110°F) on top, and stir just to combine.

Cover the bowl with plastic wrap (poke a small hole in the top) and let it rest overnight (at least 8 hours).

When you're ready to bake your bread, place your mini Dutch oven (with the lid on) in the oven. Preheat the oven to 450°F.

Carefully remove the very hot lid from the Dutch oven, drape a piece of parchment over the surface, and then pour your dough on top. The dough will push the parchment paper into the Dutch oven.

Place the lid back on the pan and cook for 35 minutes.

After 35 minutes, remove the lid and bake for another 15 minutes.

Let the bread cool in the Dutch oven for at least 10 minutes before moving it to a wire rack.

Slice the bread when it's cool and serve.

