

untagged, needs pic, incomplete



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## Overnight Bakery Bread

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### Ingredients

- 4 cups bread flour
- 2 teaspoons salt
- 1/2 teaspoon yeast
- 2 cups water, lukewarm (70 F)

### Method

1. The night before you want to eat bread, combine ingredients in large bowl. Stir to combine. Dough should be some what loose and goopy rather than elastic. This is a no-knead recipe so once mixture is fairly homogeneous, cover with plastic wrap and set aside in a warm place.
2. Leave dough to rise for 12 hours. Prepare a silicon mat by flouring surface lightly. Turn dough out onto mat. Leave to rest for 15 minutes.
  1. Flour hands and shape dough into desired shape. A round boule works well. Dust surface of dough with more flour an drape plastic rap over the top.
  2. Leave to rise in a warm place for about 2 hours.
  3. Preheat oven to 450. While oven preheats, remove plastic wrap and place silicon mat on baking tray. Immediately before baking bread, fill a small baking pan with hot water and place in bottom rack of oven. Place bread in oven and bake for 35-40 minutes or until crust is crisp and brown, bread sounds hollow when rapped, and internal temperature reaches 206F.

### Notes

See this article from [King Arthur](#) on baking temps for bread. Inspired by: *original recipe link*

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