



## Dutch Oven No Knead Bread

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This is an old fashioned, classic **Dutch Oven No Knead Bread** that our grandmothers have made for decades! This pairs perfectly for soups, jams, or dipping in olive oil/herbs.

**Course** Breakfast  
**Cuisine** American

**Prep Time** 16 hours 5 minutes

**Cook Time** 1 hour

**Servings** 12 servings

**Calories** 68kcal

**Author** Ginny

### Ingredients

- 3 cups flour
- 1 1/2 cup warm water
- 2 tsp yeast
- 1 tbsp salt
- 2 tbsp sugar

### Instructions

1. Combine all the ingredients into a bowl and stir with a wooden spoon. The dough will come together in seconds and come off of the sides of the bowl.



2. Allow the dough to stay in the bowl on the counter, covered with Saran Wrap or Press and Seal for 16-24 hours. I have done 24 hours with no problems.



3. When ready to cook, preheat oven to 450 degrees with the dutch oven in the oven when heating up. This is essential. I have preheated it up to 45 minutes and haven't seen a drastic difference in the outcome of the bread, so I just heat up in the oven as the temperature comes up.



4. While the oven is heating up, remove the dough from the bowl and form into a ball. It may be a bit sticky which is fine. Don't work it, just form a big ball. Depending on the humidity in the air, I will add a teaspoon or so of flour to get it to work into a ball. Don't over do it though.
5. When the oven is completely heated up, remove the dutch oven from the oven and place the ball of dough inside and cook for 45 minutes, covered. Remove the lid and cook an additional 10-15 minutes allowing the top to get a crusty brown color. Don't overcook as the outside will get too hard.



### Notes

Most recipes for Dutch Oven No Knead Bread don't have any sweetener in it and I have made this with and without and I also add the sugar for just a bit of sweetness. You barely taste it but I miss it when I don't add it in! So if you don't want to add it, please feel free to leave it out!

TIP: I would check your bread at 25-30 minutes and see how it is doing. If you want an outer crust that is crunchy and your oven tests low-go for the full time. If you like a crispy (not as hard) of an outer bread, go for the lower time and you might be happier.

### Nutrition

Serving: 1slice | Calories: 68kcal | Carbohydrates: 12g | Protein: 2g | Fat: 1g | Saturated Fat: 1g | Sodium: 704mg | Potassium: 46mg | Fiber: 1g | Sugar: 3g | Calcium: 19mg | Iron: 1mg

*Dutch Oven No Knead Bread <https://savorandsavvy.com/dutch-oven-no-knead-bread-recipe/>*