

No-Knead Everything Bread

YIELD: 1 LARGE LOAF

The chewiness of no-knead bread meets the flavors of an Everything Bagel. A smear of cream cheese, while not required, is highly encouraged.

INGREDIENTS

5 ½ cups (660g) King Arthur High-Gluten Flour
2 ¼ cups (510g) water, cool
½ teaspoon SAF Instant Yeast
2 teaspoons (12g) salt
3 tablespoons (36g) Everything Bagel Topping, divided
2 tablespoons (25g) olive oil

INSTRUCTIONS

1. Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. In a large bowl, mix flour, water, yeast, salt, 2 tablespoons (18g) of the Everything

Bagel Topping, and oil to make a sticky dough. Cover and let rest at room temperature for 8-12 hours; it'll become bubbly and rise quite a bit.

2. Place a Round Loaf Lifter in the Artisan Bread Baking Crock and Dutch Oven and lightly grease. Turn dough onto a generously floured surface and shape into a round. Place in prepared pot, smooth-side up. Cover and let rise at room temperature for about 2 hours, until a slight indentation remains when gently poked.
3. Just before baking, spritz or brush dough with water and sprinkle remaining 1 tablespoon Everything Bagel Topping on top. Make several ½"-deep cuts with kitchen scissors. Replace lid and put pot in cold oven. Set temperature to 450°F.
4. Bake for 50 minutes (start timer once bread goes into oven), then remove lid and continue to bake for another 5-10 minutes, until bread is deep brown and 205°F in the center. Remove bread from oven, turn onto a rack, and cool before slicing.



See our boule tips:
[BakeWith.Us/](https://www.bakewith.us/)
[HowToShapeABoule](https://www.bakewith.us/how-to-shape-a-boule/)

