

# Mom H's No-Knead Bread (Linwood House)

## Description

3 cups flour  
¼ teaspoon instant yeast  
1 ¼ teaspoon salt)  
1 5/8 cup water

Combine flour ,yeast & salt. Add water & blend with fork dough will be sticky. Cover with plastic wrap. Let rest at least 12 to 18 hours in warm place. Lightly flour work area place dough and fold into ball (work in flour only until it stops sticking). Place on a cotton towel put in a bowl and let rise again for 2 hours. Heat oven at 450 degrees with cast iron or ceramic pot with a lid for at least ½ hour before baking the bread. Once preheated remove pot drop dough from towel into pot being careful not to burn yourself, place in oven with lid on for 30 minutes then remove lid and finish baking for 15 to 30 minutes .

## Summary

**Yield:** 1

**Prep Time:** 2 1/2 hours

**Category:** Breads

## Ingredients

## Instructions