

No Knead Artisan Bread

Recipe from: <http://www.trustednaturalhomeproducts.com>

1 3/4 cups cool water

1/2 tsp instant yeast

1 1/2 tsp salt

3 1/2 cups bread flour (white)

[Watkins Sesame seeds or Watkins Everything Bagel Seasoning](#)

Combine the wet to the dry ingredients until everything is incorporated. Scrape the side of the bowl and loosely make a ball.

Cover with plastic wrap and let rise overnight. Proof 8 - 24 hours. Up to 24 hours.

Next day, when the dough has more than doubled in size. De gas, pull and stretch the dough. Scrape the sides and get it in a ball. Spray a large pan or skillet with cooking spray. Roll the dough out in a greased loaf pan or shape in a boule (round loaf). Top with Watkins sesame seeds or Watkins Everything Bagel Seasoning.

Proof for 1 hour. Before the dough has fully proofed. (1/2 hour before) Move rack to lower third of the oven and preheat the oven to 350 degrees F.

Bake at 350 degrees for 35 - 40 minutes.

Brush tops with butter.