

Refrigerator No Knead Bread:

Emily Kolasa, 2011, www.stitchesetc.biz

1 ½ cups of warm water

1 pckg (2 ¼ tsp yeast)

1 Tbs oil

1 Tbs honey

¾ tsp salt

Mix all together in a container that has a secure lid



Slowly add and mix the following:

2 cups whole wheat flour

¼ to ½ cup warm water

1 ½ cups all purpose flour

Let rise until double (it's kind of spongy or “slack”), then put lid over container and put in refrigerator for at least 3 hours, overnight is better.

Before baking, use a bread pan or I like to use an 8” soufflé dish, and spray with Pam or coat with oil, then coat with corn meal.

Use all purpose flour to “cloak” the cold bread dough and form into a ball to put in the bottom of the pan, wait until the dough rises – maybe up to 2 hours or so.

Pre-heat oven to 450, put bread in pan in oven until it starts to brown*, then turn down oven to 350 and cook until center of bread loaf is 180 degrees. Remove pan from oven, let cool for about 10- 15 minutes, turn bread out on rack to completely cool.

* Within the first 10 minutes of baking, you can spray/mist a bit of water onto the bread and it will form a nice crust, if desired