



Easy No-Knead Dough

ONE DOUGH, THREE WAYS

Prep: 10 min • Rise: 1-3 hrs • Bake: 15-50 min • Yield: varies by use

INGREDIENTS

Ingredient	600 g	800 g	1000 g	1200 g
All-purpose flour	600 g	800 g	1000 g	1200 g
Salt	9 g	12 g	15 g	18 g
Active dry yeast	7.5 g	10 g	12.5 g	15 g
Water	405 g	540 g	675 g	810 g

Use water at approximately 100-105°F (38-41°C). I typically use unbleached all-purpose flour, but any all-purpose flour works.

MAKE THE DOUGH

- 1 Add the flour, salt and active dry yeast to a large bowl. Add the warm water.
- 2 Mix until everything is combined. I use a Danish dough whisk to bring the dough together. The dough does not need to be smooth.
- 3 Cover the bowl and let the dough rise for 1-3 hours. The longer, the better.
- 4 Once risen, choose the method you want to make below.

CRUSTY DUTCH OVEN BREAD

- 1 Place the empty Dutch oven with its lid on in the oven and preheat to 450°F for about 30 minutes.
- 2 Shape the risen dough into a round loaf and place it on parchment paper or a silicone bread sling.
- 3 Use a sharp knife or bread lame to score the top of the loaf.
- 4 Carefully lower the dough into the hot Dutch oven using the parchment or silicone sling.
- 5 Replace the lid and bake covered for 35 minutes.
- 6 Remove the lid and continue baking for 10-15 minutes, until the crust is deep golden brown.
- 7 Transfer to a wire rack and cool for at least 1 hour before slicing.

Why bake it covered?

The covered Dutch oven traps the moisture released by the dough, helping the loaf rise fully before the crust sets and creating that crisp artisan-style crust.

HOW TO KNOW WHEN YOUR BREAD IS DONE

Temperature: The centre should reach 200-210°F (93-99°C).

Tap test: Tap the bottom. It should sound hollow, not dull or heavy.

Cooling: Cool a large loaf on a wire rack for at least 1 hour before slicing.



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HOMEMADE BAGUETTES

I use an Emile Henry baguette baker, but a similar baguette pan or a baking sheet works too.

- 1 Lightly spray the baguette pan or baking sheet with cooking spray.
- 2 Divide the risen dough into 3 equal portions.
- 3 Shape each portion into a baguette, gently stretching it to approximately the length of the channels in the baguette pan. If using a baking sheet, shape each portion into a long baguette and leave some space between them.
- 4 Cover the shaped baguettes and let them rest about 20 minutes while the oven preheats to 450°F. If using the Emile Henry baker, use its lid.
- 5 Once the oven is preheated, use a sharp knife or bread lame to make several diagonal scores down the length of each baguette.
- 6 If using a covered baguette baker: Replace the lid and place the baker in the oven.
- 7 Bake covered for 20 minutes.
- 8 Remove the lid and continue baking for 5-10 minutes, until golden brown.

Bake time: Approximately 30-35 minutes.

If using an uncovered baking sheet, baking time may vary. Watch the colour of the crust and use the doneness checks on page 1.

Baguettes + pizza

HOMEMADE PIZZA

Preheat the oven to 450°F.

800 g dough: my minimum for thin-crust pizza using regular round pizza pans.

1000 g dough: works well for 3 regular-size pizzas, larger pans or baking sheets, or for a thicker crust.

- 1 Grease the pizza pans or baking sheets with vegetable shortening.
- 2 Divide the dough as needed and shape it directly on the prepared pans, stretching it to your preferred thickness.
- 3 Add your favourite sauce and toppings.
- 4 Bake for approximately 15-20 minutes, depending on the thickness of the crust.
- 5 The pizza is ready when the bottom is golden and crispy and the cheese is bubbly and starting to get some colour.

♡ Family Tip

My Italian mother-in-law taught me to grease pizza pans with vegetable shortening before adding the dough. It gives the pizza a really nice crispy bottom.