

No Knead Dutch Oven Bread

Don't have the strength to knead bread? With this No Knead Dutch Oven Bread, a slow rise and a Dutch oven do the work for you. No muscles required.

No Knead Dutch Oven Bread Ingredients

- 3 cups (360 grams), plus 3 tablespoons all-purpose flour
- 1 $\frac{3}{4}$ teaspoons kosher salt
- $\frac{1}{2}$ teaspoon instant or rapid-rise yeast - check expiration date for freshness ([Red Star quick rise instant yeast](#))
- Zest from one or two oranges (one orange for a more domed bread or two oranges if you love citrus flavor)
- 1 cup (114 grams) dried cranberries ([organic dried cranberries on Nuts.com](#))
- 1 $\frac{1}{2}$ cups (12 ounces) water, room temperature
- $\frac{1}{4}$ cup to $\frac{1}{3}$ cup flour (optional; for shaping)



How to Make No Knead Dutch Oven Bread (one loaf)

****Check the maximum oven heat for your Dutch oven. You don't want to ruin your pan. My 5-quart Dutch oven has a maximum oven temperature of 400 degrees Fahrenheit.***

No Knead Dutch Oven Bread – Make the Dough

In a large mixing bowl, add the flour. Then, add the yeast to one side of the flour and add the salt to the other side.

Is it a myth that the yeast and salt must be stirred separately? Seems to be, but it only takes a moment. Besides, Lottie from the Great British Bake Off still does it this way, and I love Lottie.

Use a silicone spatula to stir the yeast into the flour on its side of the bowl.

Stir the salt into the flour on its side of the bowl.

Then, stir the entire flour mixture a few times until combined.

If the dried cranberries are sticking together, separate the cranberries as much as you can. Set aside.

Place a sheet of plastic wrap on your work surface. Zest an orange (or two oranges) over the plastic wrap. Set aside.

Add the dried cranberries and orange zest to the flour mixture.

Stir the mixture with a silicone spatula and ensure the cranberries are evenly distributed and coated with flour.

Add the water to the flour mixture. Use the silicone spatula to gently stir the flour mixture into the water until the dough appears shaggy and all mixed in (no streaks of dry flour). Do not knead.

Cover the bowl tightly with plastic wrap and place in a warm, draft-free spot for 12 to 18 hours. Waiting 18 hours will work best.

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No Knead Dutch Oven Bread – Shape and Bake the Dough

Depending on your oven, you may need to adjust the oven racks. *To make room for the Dutch oven later, I placed one oven rack at the top level and the other oven rack at the bottom level.*

Preheat your oven to 400 degrees Fahrenheit.

Crumple a piece of parchment paper, then lay the parchment paper flat. Set aside.

Flour your work surface, a bench scraper, and your hands. [A bench scraper makes it easier to shape the dough](#) because the dough will be very loose and sticky. Don't worry, the Dutch oven will take care of that later.

Using the bench scraper or your hands, gently shape the dough into a domed round (or as much of a domed round as possible). As needed to shape the dough, add a little flour (up to 1/3 cup) to the dough and gently work the flour into the dough. Then, sprinkle a little flour over the top of the dough.

Move the dough to the center of the parchment paper. Loosely cover the dough with a clean sheet of plastic wrap.

Let the dough rest for another 45 minutes. While you wait for the dough to rest, it's time to preheat the Dutch oven.

Why preheat the Dutch oven? When the moist, unbaked dough is placed inside the preheated Dutch oven, steam is generated which creates an artisan bread with a soft inside and a crusty outside.

When your oven has reached 400 degrees, put the lid on the Dutch oven and place the Dutch oven on the bottom rack. Heat the Dutch oven for 30 minutes.

After preheating the Dutch oven, use oven mitts to remove the hot pan from the oven and place it on a trivet.

Remove the lid from the Dutch oven. Remove the plastic wrap from the top of the dough.

Using the parchment paper as handles, lift the dough and place it with the parchment paper into the Dutch oven.

Cover the Dutch oven with the lid again and place it on the bottom rack of your oven.

Does your oven run hot? One option is to place the dough on two pieces of parchment paper within the preheated Dutch oven. Another option is to place the Dutch oven on the second-to-last oven rack and put a cookie sheet or baking pan on the bottom rack to shield the Dutch oven from the heat.

Bake for 30 minutes with the lid on the pan. After 30 minutes, remove the lid from the Dutch oven.

Then, bake the bread, uncovered for another 5-15 minutes. During the last 15 minutes, if you see the bread is browning too much, remove the Dutch oven from your oven.

When the bread is done, remove the Dutch oven from your oven and place it on a trivet.

Using the parchment paper as handles, lift the bread out of the Dutch oven and onto a wire rack.

The bread is hot. Wear oven mitts to pull away the parchment paper as you push the bread onto the wire rack. Let the bread cool completely before you slice it. It's easier to cut the cooled bread by holding the bread on its side.

After cutting the bread, cover the cut end of the bread with foil or plastic wrap. Store the Dutch oven bread in a brown paper bag or bread box for 2-5 days at room temperature.

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No Knead Dutch Oven Bread Variations

Once you start baking bread with a Dutch oven, you might not be able to stop. Try a Dutch oven bread variation. Sweet practice makes perfect.

Chocolate Dutch Oven Bread

This Chocolate Dutch Oven Bread is another keeper. Fluffy and filled with chocolate chips that melt during baking, this delicious loaf is perfect for breakfast, afternoon snack, or dessert.

Chocolate Dutch Oven Bread – How to Make the Dough

Instead of dried cranberries and orange zest, swap in these 4 ingredients:

- ¼ cup cocoa powder
- 2 tablespoons granulated sugar
- ½ cup semisweet chocolate chips
- ½ cup chopped pecans

In a large mixing bowl, add the flour.

Sift ¼ cup (21 grams) cocoa powder into the flour and use a whisk to stir together.

Add 2 tablespoons of granulated sugar to the flour mixture and whisk to stir together.

Then, add the yeast to one side of the flour in the bowl and add the salt to the other side.

Use a silicone spatula to stir the yeast into the flour on its side of the bowl.

Then, stir the salt into the flour on its side of the bowl.

Stir the entire flour mixture a few times until combined.

Add the ½ cup of chocolate chips and ½ cup of chopped pecans to the flour mixture.

Stir the mixture with a silicone spatula to ensure the chocolate chips and pecans are evenly distributed and coated with flour.

Add the water to the flour mixture. Use the silicone spatula to gently stir the flour mixture into the water until the dough appears shaggy and all mixed in (no streaks of dry flour). Do not knead.

Cover the bowl tightly with plastic wrap and place in a warm, draft-free spot for 8 to 18 hours. Waiting 18 hours will work best.

The steps for shaping and baking the dough are the same, except because of the chocolate and sugar, the second stage of baking might just be 5 minutes.

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