No-Knead Bread
Adapted from Jim Lahey, Sullivan Street Bakery / NY times / Maria and Dave Culver
Time: About 2½ hours plus 14 to 20 hours' rising

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3 cups (480 g)	All-purpose or bread flour, more for dusting
¼ teaspoon (1g)	Instant yeast
1¼ teaspoons (10 g)	Salt
1 5/8 cups (384 g)	Water

For faster 4 hour rise time:
add 1/4 teaspoon red wine vineger
use hot water

1. In a large bowl combine flour, yeast and salt. Add water, and stir until blended; dough will be shaggy and sticky. Cover bowl with plastic wrap. Let dough rest at least 12 hours, preferably about 18, at warm room temperature, about 70 degrees.

2. Keep Dough in bowl and fold over a few times- then cover bowl with plastic wrap again & let rise for 2 hours

3. A half-hour before dough is ready, heat oven to 450 degrees. Put a 6- to 8-quart heavy covered pot (cast iron, enamel, Pyrex or ceramic) in oven as it heats.

4. When dough is ready, carefully remove pot from oven. Turn dough outon parchment paper and set into pot. It may look like a mess, but that is O.K. Shake pan once or twice if dough is unevenly distributed; it will straighten out as it bakes.

5. Cover with lid and bake 30 minutes, then remove lid and bake another 15 to 30 minutes, until loaf is beautifully browned. Cool on a rack.

Yield: One 1½-pound loaf.

Fast No-Knead Whole Wheat Bread
NY times / Maria and Dave Culver
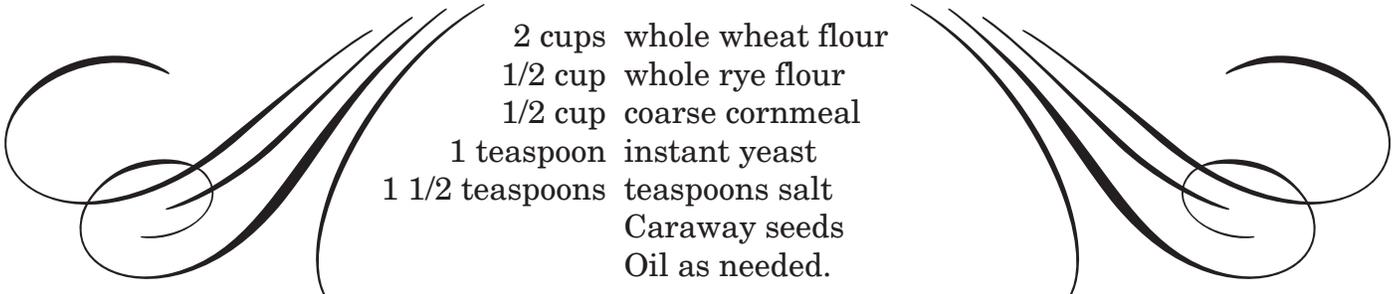
2 cups	whole wheat flour
1/2 cup	whole rye flour
1/2 cup	coarse cornmeal
1 teaspoon	instant yeast
1 1/2 teaspoons	teaspoons salt
	Caraway seeds
	Oil as needed.

1. Combine flours, cornmeal, yeast and salt in a large bowl. Add 1 1/2 cups water and stir until blended; dough will be shaggy. Cover bowl with plastic wrap. Let dough rest about 4 hours at warm room temperature, about 70 degrees.

2. Oil a standard loaf pan (8 or 9 inches by 4 inches; nonstick works well). Lightly oil your hands and shape dough into a rough rectangle. Put it in pan, pressing it out to the edges. Brush top with a little more oil. Cover with plastic wrap and let rest 1 hour more.

3. Preheat oven to 350 degrees. Bake bread about 45 minutes, or until loaf reaches an internal temperature of 210 degrees. Remove bread from pan and cool on a rack.