



## No Knead Overnight Artisan Loaf

### Ingredients:

- 2 cups warm (not hot) water
- ¼ cup refreshed sourdough starter or ¼ tsp active dry yeast
- 6 cups freshly ground, whole grain flour, plus more for dusting, **Einkorn, Khorasan, Red Fife**
- 1½ tsp sea salt

### Directions

1. In a large bowl, mix together the water, sourdough starter and yeast until creamy. Add the flour and salt, and mix until all the water is absorbed and you have a sticky dough. Cover with plastic wrap or ceramic dish and let rise in a warm place for 10-15 hours or until doubled in size.
2. Generously flour a work surface, turn dough out onto it and form into a loaf.
3. Put loaf seam side up into a heavily floured, linen couche lined colander or heavily floured proofing basket, cover with clean dry towel and let proof at room temperature for 30 minutes
4. Place a dutch oven with the lid on in the oven. Preheat oven to 500 degrees Fahrenheit for 30 minutes.
5. Remove the pot from oven and take off the lid. Invert loaf and place it in the pot seam side down. Cover and place in the oven.
6. Reduce the temperature to 450 degrees and bake for 40 minutes. If you like a darker loaf, take off the lid and bake for an additional 5 minutes.
7. Remove loaf from pot, place on wire rack and let cool for at least 2 hours before slicing (by far the hardest part of this recipe).

You can store by wrapping in a clean kitchen towel on the countertop for up to three days or you can freeze in a sealed plastic bag for up to a month. Recipe adapted from: Lindsay Williamson and Mother Earth News