

ATK Almost No-Knead Bread 2.0

	Bread for Dinner	Bread for Lunch	Bread for Breakfast *	Personal Planner
15 minutes: mix			Impractical? specify time in bottom row of this column and count backwards	
First rise: 8-18 hours	Day before: anytime from 6 pm to 4 am	Day before: anytime from 2 pm to midnight	Count back 8-18 hours from first proof time	
Knead & transfer to skillet (10 mins)	noon-ish; between 11-12	before 8 am	Count back 15 mins from second proof time	
2 hour proof	12-2	8-10 am	Count back 2 hours from oven time	
[Preheat oven to 500 F]	1:30	9:30 am	Oven on half hour before bake time	
Reduce oven to 425. Transfer dough to Dutch oven; bake lid on 30 mins	2-2:30	10:00-10:30	Count back 30 mins	
Bake lid off 20-30 minutes	2:30 plus 20 or 30 minutes	10:30 plus 20 or 30 minutes	Count back 20-30 mins	
Rest / cool 1-2 hours	Ready between 4-5 (or later)	Ready between 12-1 or later	Count back at least one hour (bit more if you wish)	
Serving time			Specify time	

Obvious, but yellow block refer to times you need to be home.

* Unless you want to be a baker that wakes and works in the wee hours of the morning, bake the day before and place unwrapped bread ion 450 F oven for 6-8 minutes to recrisp.

<http://kitchenbliss.ca/no-knead-2>

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