No Need to Knead Bread

Ingredients

- 3 tbsp sugar
- 2 T active dry yeast
- 1 T sea salt
- 3 c hot water (bath temperature)
- 6 c flour
- 2 c cheese, in cubes or 2 tbs olive oil
- 0 fresh herb(s)
- 0 olive oil
- 0 salt

Instructions

Directions<o:p></o:p> <span style="font-size: 10pt; color: black; font-family: "Arial","sans-serif"; mso-fareast-font-family: 'Times New Roman';

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mso-fareast-language: EN-CA">Mix the hot water with yeast, sugar and salt. If yeast begins to expand continue with the recipe. <o:p></o:p> Stir in 3 cups of the flour and beat with electric beaters. <o:p></o:p> <span

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style="font-size: 10pt; color: black; font-family: "Arial","sans-serif"; mso-fareast-font-family: 'Times New Roman'; mso-fareast-language: EN-CA">Stir in the cheese (or olive oil) and herbs. (If you cut the cheese into 1 inch cubes you'll get nice pockets of melted cheese). <o:p></o:p> Stir in the other 3 cups of flour. <span style="mso-spacerun:

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yes"> It should be too thick to use
electric beaters by now. <o:p></o:p></p><p
class="MsoNormal" style="background: white;
margin: 0cm 0cm 12pt 36pt; line-height: normal;
mso-margin-top-alt: auto; mso-margin-bottom-alt:
auto"><span style="font-size: 10pt; color: black;
font-family:
"Arial","sans-serif";
mso-fareast-font-family: 'Times New Roman';
mso-fareast-language: EN-CA">Cover the bowl of
batter with a damp towel and let rise for about
half an hour or until it reaches the top of the
mixing bowl. <o:p></o:p></p><p
class="MsoNormal" style="background: white;
margin: 0cm 0cm 12pt 36pt; line-height: normal;
mso-margin-top-alt: auto; mso-margin-bottom-alt:

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auto"><span style="font-size: 10pt; color: black;
font-family:
"Arial","sans-serif";
mso-fareast-font-family: 'Times New Roman';
mso-fareast-language: EN-CA">Coat 2 bread pans
with olive oil and for tasty crusts lightly salt
the pans. <span style="mso-spacerun:
yes"> When the dough rises divide it
into the 2 bread pans. Don't be afraid to mash it.
<o:p></o:p></p><p class="MsoNormal"
style="background: white; margin: 0cm 0cm 12pt
36pt; line-height: normal; mso-margin-top-alt:
auto; mso-margin-bottom-alt: auto"><span
style="font-size: 10pt; color: black; font-family:
"Arial","sans-serif";
mso-fareast-font-family: 'Times New Roman';

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mso-fareast-language: EN-CA">Preheat oven to 350°F. <o:p></o:p> Let dough rise in pans for another half hour or until it reaches the tops of the pans. <o:p></o:p> <span style="font-size: 10pt; color: black; font-family: "Arial","sans-serif"; mso-fareast-font-family: 'Times New Roman'; mso-fareast-language: EN-CA; mso-ansi-language: EN-CA; mso-bidi-language: AR-SA">Bake for 20-30

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minutes until it is cooked through and golden on top. </p>