



NO KNEAD

Rosemary Garlic SPELT BREAD

Adapted from *New York Times Cooking*

Bake at 450°F • Bake Time: 40 Minutes • Loaf Pan

2 Cups Spelt Flour

1 Teaspoon Salt

1 Cup All Purpose Flour

2 Teaspoons Fresh Rosemary, minced

1½ Cups Warm Water

5-6 Garlic Cloves, minced

¼ Teaspoon Instant Yeast

In a large bowl, combine all dry ingredients, rosemary and garlic. Create a well in the middle of the dry mixture, and pour in the warm water. Mix until everything is combined. Cover with plastic wrap and let rest overnight (12-18 hours). The dough should look wet and bubbly in the morning. Lightly flour the edges of the bowl and the bottom of a loaf pan. Turn dough onto a floured surface and shape into a loaf shape and add to the loaf pan. Cover with towel and let rise for 2 hours. Pre-heat oven to 450 degrees and bake for 40 minutes, or until beautifully browned. Let cool and enjoy!

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