

No Knead Einkorn Sandwich Bread



Ingredients

- 3 Cups [Einkorn Flour](#)
- 1 1/2 Cups Warm water
- 1 Packet dry active yeast
- 1/4 Cup sugar

Instructions

1. Add yeast and sugar to warm water and allow to proof for at least 5 minutes, or until the yeast has foamed up about an inch.
2. With flour in mixing bowl, slowly add the yeast mixture and mix for 3-5 minutes using a bread hook attachment (*if possible*).
3. Once dough is thoroughly mixed, remove hook from bowl, scrape down the sides, and cover with cling wrap.
4. Allow bread to rise in a warm area for 45 minutes.
5. Butter a bread pan and place dough into pan.
6. Cover with a buttered piece of cling wrap and allow to rise for another 30 minutes.
7. Bake for 35-40 minutes at 375° until golden brown.
8. Allow to cool for a few minutes before turning bread out of pan and onto a cooling rack.
9. Cut from the bottom side to avoid crushing the loaf.

No Knead Einkorn Sandwich Bread <https://www.amodernhomestead.com/no-knead-einkorn-sandwich-bread/>