

# Easy No-Knead Skillet Bread

## Ingredients

- 1 package active dry yeast (2¼ tsp if measuring from bulk yeast)
- 2 cups lukewarm water
- ½ TBSP kosher salt
- 4⅓ cups all-purpose flour
- olive oil
- rosemary

## Instructions

1. Combine yeast and warm water in a large bowl or pitcher.
2. Using a wooden spoon add in 1 cup of the flour and then the salt and mix until combined.
3. Stir in the rest of the flour, one cup at a time, until completely incorporated.
4. Cover with plastic wrap or a lid that is not shut completely.
5. Allow to rise for 1 hour.
6. Do not punch down the dough.
7. Lightly oil the bottom of a cast iron skillet.
8. Sprinkle a good amount of flour on top of the dough and then cover hands with flour.
9. Take all of the dough and shape into a disk. (it will be sticky)
10. Place in the skillet, cover loosely with a towel, and allow to rise for another 30 minutes.
11. Preheat the oven to 400°F.
12. Drizzle a little more oil over the top of the bread, and slash the dough with a knife creating an X.
13. Sprinkle with coarse salt and rosemary leaves.
14. Bake for 35-40 minutes until the top is a deep brown color.