Sourdough No Knead Bread

Camp Prep: 10 minutes
Cook Time: 30 minutes

Ingredients

4 ½ cups all-purpose flour
¾ tsp. quick rise instant yeast
2 ¼ tsp. Kosher salt
2 cups water (room temp/slightly warm)
½ Cup Sourdough Discard

At Home Preparation:

1. Put flour, yeast, and salt in a large mixing bowl and whisk together to fully combine.
2. Add the water and stir it in. Add the sourdough discard and stir. The dough should be wet and sticky.
3. Cover the bowl with plastic wrap and allow the dough to rest overnight.

At Campout Preparation:

1. Take dough out of bowl and place on parchment paper lightly dusted with flour.
2. Use floured hands to mold dough into ball or like shape.
3. Preheat Dutch Oven
4. Place parchment paper with dough ball in Dutch Oven and cover.
5. Cook for 30 minutes. 2/3 coals on top, 1/3 coals on bottom.
6. After initial 30 minutes, remove lid and check to see if done.

Equipment

12” Dutch oven
Spatula
Bread knife
Trivet
Lid lifter