

# **Introduction To Making No-Knead Bread In Batches (For Restaurants, Bake Sales, Family Reunions And Other Special Occasions) (B&W Version): From The Kitchen Of Artisan Bread With Steve By Steve Gamelin**

**By Steve Gamelin**

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Intro: 4-Hour No-Knead bread. There are many good bread Instructables already, but when making bread, you can never have too many fail-safe techniques,

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and how delicious. Thank you for the introduction to the recipe. PS [ ] found a recipe for Crusty, Rustic, No Knead Bread on Kitchen Trials which has

**Introduction to No- Knead Bread (4 Ingredients -**

Feb 26, 2012 This video demonstrates the "traditional" method for making no-knead bread. I think you'll enjoy it. Thanks - Steve For quick & easy access to no-knead

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