

### **No-Knead BREAD**

Could you reprint the No-Knead Bread recipe I saw in *Cheapskate Monthly* when I lived in the U.S. several years ago? I've misplaced it.

M.G., Canada

Sure. It appeared in the July 1994 issue of *Cheapskate Monthly*:

3 pkgs. dry yeast, 2 eggs, 10 cups bread flour, 4 teaspoons salt, 3 3/4 cups warm water (115° F.), 6 tablespoons soft stick margarine, 6 tablespoons sugar. Dissolve yeast in warm water, add 3 teaspoons of the sugar; add remaining ingredients. Mix by hand until moist. Seal in large 32-cup Tupperware bowl. Do not burp the bowl. When seal "pops" loose on its own, divide batter into four equal parts and place into greased loaf pans. Cover with towel for 30 minutes and let rise. Preheat oven to 350° F. Bake loaves for 30 minutes. Freezes beautifully. (For wheat bread use 5 cups white flour and 5 cups whole wheat flour.)