

No-Oven Stovetop Bread: Easy Homemade Bread Without Baking

No-Oven Stovetop Bread ???: Homemade Comfort Without the Oven



TIME
10 min

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INGREDIENTS

3 cups all-purpose flour
1 ½ teaspoons salt
1 teaspoon sugar
1 packet (2 ... teaspoons) instant yeast
1 cup warm water (about 104°F/40°C)
2 tablespoons olive oil or melted butter
Optional: sesame seeds, herbs, or spices for topping

DIRECTIONS

1. **Activate the : Yeast**In a small bowl, combine the warm water, sugar, and yeast. Let sit for 5-10 minutes until frothy.
2. **Mix the : Dough**In a large mixing bowl, stir together flour and salt. Add the yeast mixture and olive oil. Stir until a sticky dough forms.
3. **Knead:** Transfer dough to a floured surface. Knead for 8-10 minutes until smooth and elastic. Add flour as needed if it's too sticky.
4. **First : Rise**Place the dough in a greased bowl, cover with a damp cloth or plastic wrap, and let rise in a warm spot for 1-2 hours, or until doubled in size.
5. **Shape the : Dough**Punch down the dough, then shape into a round or flat loaf to match your skillet size.
6. **Preheat the : Skillet**Heat a heavy-bottomed skillet or non-stick pot over low heat. Grease lightly with oil or butter.
7. **Cook the : Bread**Place dough into the skillet, cover with a tight lid, and cook on low heat for 10-15 minutes. Flip and cook the other side for another 10-12 minutes until golden brown and cooked through.
8. **Check for : Doneness**Tap the bread-it should sound hollow. You can also insert a toothpick; it should come out clean.
9. **Cool and : Serve**Let the bread cool on a wire rack before slicing. Enjoy with butter, jam, cheese, or as the base for sandwiches.

TIPS FOR SUCCESS

Use Low Heat : Prevents the bread from burning before it cooks through.

Use a Lid : Traps steam to mimic oven baking.

Go Sweet or Savory : Add cinnamon and sugar for a breakfast loaf or garlic and herbs for a dinner side.

What to Serve With It Pair your skillet bread with: Chicken Enchiladas - use it to mop up the sauce!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/no-oven-stovetop-bread-easy-homemade-bread-without-baking/>