



American
Preparation Time: 15 minutes
Cook Time: 1 hours

INGREDIENTS:

1¼ cups unsweetened,
unflavored plant-based milk

1 cup steamed potatoes, mashed
well

3 tablespoons lemon juice

1½ cups all-purpose flour, plus
more for dusting

1 cup whole wheat flour

1 tablespoon sodium-free baking
powder

½ teaspoon baking soda

½ teaspoon sea salt

Pinch freshly ground black
pepper

1½ teaspoon sesame seeds

No-Knead Boule Bread

This tasty no-knead **bread** can be baked as a traditional boule (ball shape)—or shaped with a well in the center to create a bread bowl for your favorite **dip** (see tip, below). A blend of whole wheat and all-purpose flours hits the sweet spot between wholesome and tender, and cooked potato keeps every slice of this rustic boule bread soft and moist.

Tips

What is boule bread?

A boule is simply a round loaf of bread. The word comes from French and translates to “ball,” referring to the classic shape—a gently domed, slightly flattened round loaf you’ll often see in traditional French-style baking.

Bake as a bowl

If you bake this as a bread bowl, before you fill it with dip, use a serrated knife to cut wedge-shape slices into the top (but not all the way through) for easier serving.

For more inspiration, check out these tasty ideas:

- [How to Make Delicious Buckwheat Bread \(With Just 1 Ingredient!\)](#)
- [Vegan Challah Bread](#)
- [Irish Porridge Bread](#)
- Or check out our collection of [healthy vegan bread recipes](#).

By Darshana Thacker Wendel

- 1 Preheat oven to 375°F. Line a baking sheet with parchment paper.
- 2 In a medium bowl stir together 1 cup of the milk, the mashed potatoes, and lemon juice until well combined. In a large bowl stir together the next six ingredients (through pepper). Add milk mixture to flour mixture; stir gently to combine, but do not knead.
- 3 Shape dough into a ball and place it on the prepared baking sheet. Flatten ball into a disk that is 1½ inches high and 7 inches in diameter. (If you want to make a bread bowl, press the middle of the disk to create a well. Line the well with a piece of parchment paper and fill it with pie weights or dry beans.) Brush the surface of the loaf with the remaining ¼ cup milk and sprinkle with sesame seeds.
- 4 Bake 60 to 70 minutes or until browned on top. (If baking as a bread bowl, reduce time to 50 to 60 minutes.) Transfer bread to a wire rack. (Remove weights and parchment, if using.)