

SUBSCRIBE TO AMY + JACKY

f FACEBOOK @ INSTAGRAM p PINTEREST y YOUTUBE

Instant Pot Bread #15

Jump To: Step By Step Guide | Recipe

★★★★★ 4.91 from 11 votes

Amy + Jacky · May 31, 2020

Easy · 1hr 30 mins · European



FACEBOOK



PINTEREST



EMAIL

RECIPES ▾

RECIPES

Tested **Instant Pot Recipes** and **Pressure Cooker Recipes**. Bookmark this growing collection of best easy recipes for Instant Pot Pressure Cooker with short step-

50 EASY INSTANT POT

RECIPES

29 BEST INSTANT POT

6 INSTANT POT STEAMER BASKET BEST SELLERS

READING

INSTANT POT BREAD #15

f SHARE TWEET

Tried & True Recipes Delivered To Your Inbox Weekly. 100% Free!

Name

Email

SUBSCRIBE!

We respect your privacy and take protecting it seriously. Please read [our privacy policy here](#)

How to Bake Bread in Instant Pot?

This Instant Pot No Knead Bread is inspired by Jim Lahey, owner of Sullivan Street Bakery's No Knead Bread Recipe.

Making bread at home might sound complicated & intimidating. But it's actually really easy! All you need is 4 ingredients (we'll discuss more below).

First, let's break down the whole bread-making process in 6 simple steps.

6 Easy Steps to Make Bread in Instant Pot:



1. Make Bread Dough
2. Rise Dough
3. Shape Dough
4. Proof Dough
5. Cook/Bake Bread
6. Cool Bread

Sounds easy right? 😊





The best part about this recipe is you don't need to knead, and you don't need any special ingredients, techniques, or fancy equipment. Plus, it's super easy to make with minimal hands-on time, yet it yields a deliciously crusty & flavorful bread.

So, this Instant Pot Bread Recipe is great fun & rewarding, ***especially for beginner breadmakers!***

So, don't be intimidated by all the little details & pro tips we include in our bread recipe. They're here to help you understand the breadmaking process and help you succeed! 😊

Instant Pot Bread Experiment

No-Knead Bread Experiments

We did 15 bread-making experiments with varying amount of ingredients, rising/proofing/cooking times, temperatures, & methods to find the **easiest, foolproof, tasty** bread recipe:

- Amount of yeast, water, salt
- Adding sugar, baking powder
- Separating salt & yeast
- Types of Yeast: Active Dry Yeast vs. SAF Instant Yeast
- Brands of Flour: Robin Hood All-Purpose Flour vs. Store brand All-Purpose Flour
- Containers: Stainless Steel Container, Fat Daddio's Cake Pan
- Rising & Proofing Covers: Stainless Steel Lid, Plastic Wrap, Damp Towel
- Rising & Proofing Temperature & Environment: Kitchen Counter, Instant Pot Yogurt Low setting, Instant Pot Sous Vide setting, Fridge
- Rising Times: 1.5 hour – 24 hours
- Proofing Times: 45 minutes – 25 hours



FACEBOOK



PINTEREST



EMAIL

- Cooking & Baking Methods: Instant Pot Pressure Cooker, Instant Pot Duo Crisp, Air Fryer Lid, Oven
- Cooking & baking times
- Cooking Locations: On Rack vs. No Rack



oops...we got way too excited to try "Test #9 – the oven-baked version" that we forgot to take a photo of the sliced bread... 😊

Check out our 15 Bread Experiment Results:

(You can click on the photo to enlarge the charts)



FACEBOOK



PINTEREST



EMAIL

	Test #1	Test #2	Test #3	Test #4	Test #5
All-Purpose Flour	400g	400g	400g	400g	400g
Yeast	4g active dry yeast	1g active dry yeast	4g active dry yeast	1g active dry yeast	4g active dry yeast
Fine Table Salt	8g	8g	8g	8g	8g
Water	300ml	300ml	300ml + 30ml (for activating yeast)	300ml + 30ml (for activating yeast)	300ml + 30ml (for activating yeast)
Sugar			1 tsp	1 tsp	1 tsp
Baking Powder					
Container	Fat Daddio Cake Pan	Fat Daddio Cake Pan	Fat Daddio Cake Pan	Stainless Steel Pot	Stainless Steel Pot
Rising Method	Yogurt Low for 1.5hr	Fridge for 24 hours	Yogurt Low for 2 hours	Fridge for 24 hours	Fridge for 24 hours
Proofing Method	45 mins (kitchen counter)	45 mins (kitchen counter)	2 hours (kitchen counter)	2 hours (kitchen counter)	2 hours (kitchen counter)
Cooking Method	1) Pressure cook High Pressure 40 mins + 10 mins Natural Release 2) Air Fryer Lid - Broil 400°F 20 mins	1) Pressure cook High Pressure 40 mins + 10 mins Natural Release 2) Air Fryer Lid - Broil 400°F 20 mins	1) Pressure cook High Pressure 40 mins + 10 mins Natural Release 2) Air Fryer Lid - Broil 400°F 13 mins	1) Pressure cook High Pressure 40 mins + 10 mins Natural Release 2) Duo Crisp Lid - Broil 400°F 20 mins	1) Pressure cook High Pressure 40 mins + 10 mins Natural Release 2) Air Fryer Lid - Broil 400°F 20 mins
Results	Texture: little air pockets; slightly gummy, dense, heavy - kind of cakey; similar texture as Test #6 but more dense Flavor: mild flavor Appearance: beautifully baked on the outside	Texture: super doughy, gummy, cakey, chewy & dense (not much air pockets); yeast didn't activate, so it didn't rise Flavor: can't really eat Appearance: very flat, didn't brown nicely	Texture: crisp on the outside; has some small air pockets; less dense, doughy, & heavy than Test #1 & #2 Flavor: has a quite strong, unpleasant alcohol taste & aroma (overfermented) Appearance: puffed up nicely; didn't brown nicely	Texture: has some white clumps; very spongy, dense, gummy, cakey; not much air pockets Flavor: tastes bland - no fermented flavor or aroma; not as good as Test #5 Appearance: has some small holes but not distributed evenly (some areas have no holes)	Texture: has some white clumps; gummy, dense, but not too heavy (slightly lighter & not as gummy as Test #6) Flavor: tastes ok - doesn't have a strong fermented flavor, but it doesn't taste as good as Test #7 Appearance: has some small holes distributed quite evenly

Instant Pot Bread Experiment - By: Amy + Jacky (Pressure Cook Recipes) - Chart 1/3

	Test #6	Test #7	Test #8	Test #9	Test #10
All-Purpose Flour	400g	400g	400g	400g	400g
Yeast	1g SAF Instant Yeast	2g SAF Instant Yeast	4g SAF Instant Yeast	4g SAF Instant Yeast	4g SAF Instant Yeast
Fine Table Salt	8g	8g	8g	8g	8g
Water	300ml	300ml	340ml	330ml	330ml
Sugar					
Baking Powder					
Container	Stainless Steel Pot	Stainless Steel Pot	Stainless Steel Pot	Stainless Steel Pot	Stainless Steel Pot
Rising Method	Yogurt Low for 2 hours	Duo Evo Plus - Set Temp 85°F for 2hrs	2 hours close lid on kitchen counter	2 hours close lid on kitchen counter	2 hours close lid on kitchen counter
Proofing Method	1 hour (kitchen counter)	1 hour (kitchen counter)	1 hour (kitchen counter)	1 hour (kitchen counter)	1 hour (kitchen counter)
Cooking Method	1) Pressure cook High Pressure 35 mins + 10 mins Natural Release 2) Air Fryer Lid - Broil 400°F 20 mins	1) Pressure cook High Pressure 35 mins + 10 mins Natural Release 2) Duo Crisp Lid - Broil 400°F 20 mins	1) Pressure cook High Pressure 40 mins + 10 mins Natural Release 2) Air Fryer Lid - Broil 400°F 28 mins	Duo Crisp Lid - Broil 400°F 45 mins (covered) + 15 mins (uncovered)	Bake in 450°F Oven 35 mins (covered) + 15 mins (uncovered)
Results	Texture: gummy & dense, heavier than Test #7; no white clumps; similar texture as Test #1 but slightly better Flavor: flavor ok - no alcoholic fermented taste, but it doesn't taste as good as Test #7 Appearance: has some holes but not as many as Test #7	Texture: slightly dense & doughy; crisp outer layer Flavor: nice taste - very mild fermented taste Appearance: has some nice small holes evenly distributed - more holes than Test #6; doubled in size <i>*Best flavor & texture compared to Test #1-6</i> <i>*Note: Duo Crisp Lid browned better than standalone Air Fryer Lid</i>	Texture: slightly gummy & dense, but texture is better than all Tests #1-7; more dense than Duo Crisp Lid & Oven-baked Flavor: flavor is great - better than previous tests (not flat or bland or too alcoholic) Appearance: beautiful crisp crust on the top, but only slightly crisped (not browned) on the side, the bottom is not crisped like the oven version <i>*Note: Bottom will kind of stick to the</i>	Texture: center slightly gummy (better, lighter, fluffier than Test #7); uneven - top is airy & fluffy (a bit fluffier than Test #8) but bottom is a bit dense & gummy - overall slightly better than Test #8 Flavor: flavor is better than all Tests #1-7; no unpleasant alcoholic fermented taste, but a touch more fermented flavor - so it's not as bland Appearance: beautiful crisp crust on top (but not on the sides or bottom)	Texture: fluffy, airy, slightly spongy; crisp outer layer Flavor: tastes the best among Tests #1-10 (tasty aromatic bread taste - not bland or flat, nor alcoholic) Appearance: beautiful crisp crust all around (incl bottom); nice evenly browned; has a nice thumping sound when we hit the bottom; lots of small pockets - very evenly spread out <i>*Best flavor & texture compared to Tests #1-9</i>



		pot without greasing the pan	*Overall not bad for non-oven version
--	--	------------------------------	---------------------------------------

Instant Pot Bread Experiment - By: Amy + Jacky (Pressure Cook Recipes) - Chart 2/3

	Test #11	Test #12	Test #13	Test #14	Test #15
All-Purpose Flour	400g	400g	400g	400g	400g
Yeast	4g SAF Instant Yeast	4g SAF Instant Yeast	6g SAF Instant Yeast	6g SAF Instant Yeast	8g SAF Instant Yeast
Fine Table Salt	8g	8g	8g	11g	8g
Water	330ml	330ml	330ml	330ml	330ml
Sugar					
Baking Powder		1 tsp (4g)			
Container	Stainless Steel Pot	Stainless Steel Pot	Stainless Steel Pot	Stainless Steel Pot	Stainless Steel Pot
Rising Method	2 hours close lid on kitchen counter	2 hours close lid on kitchen counter	2 hours close lid on kitchen counter	2 hours close lid on kitchen counter	2 hours close lid on kitchen counter
Proofing Method	Fridge for 24 hours + 1 hour (kitchen counter)	1 hour (kitchen counter)	1 hour (kitchen counter)	Fridge for 12 hours + 1 hour (kitchen counter)	Fridge for 12 hours + 1 hour (kitchen counter)
Cooking Method	1) Pressure cook High Pressure 40 mins + 10 mins Natural Release 2) Air Fryer Lid - Broil 400°F 20 mins	1) Pressure cook High Pressure 40 mins + 10 mins Natural Release 2) Air Fryer Lid - Broil 400°F 20 mins	1) Pressure cook High Pressure 40 mins + 10 mins Natural Release 2) Duo Crisp Lid - Broil 400°F 20 mins	1) Pressure cook High Pressure 40 mins + 10 mins Natural Release 2) Air Fryer Lid - Broil 400°F 25 mins	1) Pressure cook High Pressure 40 mins + 10 mins Natural Release 2) Duo Crisp Lid - Broil 400°F 20 mins
Results	Texture: slightly dense, gummy, not heavy, not as airy, fluffy as oven version, but fluffier than Tests #8 & #9 Flavor: more flavorful (stronger bread flavors - more intense taste) than non-overnight rise ones (i.e. Tests #8,9,10); a very mild fermented sour/acidic aftertaste - not too alcoholic (unlike Test #3) Appearance: lots of evenly distributed small holes *Best pressure cooked one compared to Tests #1-#8	Texture: slightly dense/gummy Flavor: mild flavor Appearance: a bit more holes than other 2hrs rising ones but the baking powder didn't help much to make it more airy or fluffy	Texture: airy, slightly fluffy; texture is better than all previous pressure cooked ones (incl. 24hrs rise); more similar to oven baked bread (Test #10), but Test #10 has better texture. Flavor: Test #11's taste is better (more flavorful) - this one tastes more mild	Texture: kind of fluffy & airy, not dense, heavy, more spongy, elasticity than Test #13 Flavor: more flavorful than all previous breads - more salty (a teeny bit too much for plain bread); doesn't have a strong fermented taste - not as much fermented aftertaste than Test #11 Appearance: lots of small holes evenly distributed *Best overall compared to all Tests #1-#15 (both taste & texture)	Texture: similar texture to Test #14 - spongy, airy, slight fluffy - pretty good for pressure cooked bread Flavor: stronger fermented alcoholic flavor (slightly bitter aftertaste - reminds me of beer!) than all others except Test #3

Instant Pot Bread Experiment - By: Amy + Jacky (Pressure Cook Recipes) - Chart 1/3

Time to bake bread in Instant Pot!



Instant Pot Bread #15

Learn how to make No Knead Instant Pot Pressure Cooker Bread) with 4 simple ingredients! This easy bread recipe is one of 15 bread experiments. Easiest, foolproof method that makes homemade artisan bread!



11 votes

Proofing Time: 1 day**Total:** 1 hour 30 minutes**Servings:** 6 - 8**Calories:** 184kcal**Author:** Amy + Jacky**Rate This Recipe****Print****Subscribe for Free Recipes**

Ingredients

- 400 grams (3¼ cups) **King Arthur all purpose flour** (plus extra for dusting)
- 4 - 8 grams (1-2 tsp) **instant yeast** (refer to time chart in Step 1)
- 8 grams (1.5 tsp) **fine table salt**
- 300 ml (1¼ cup) cold water (may need more depending on your flour)

Tools

- **Instant Pot Pressure Cooker**



FACEBOOK



PINTEREST



EMAIL

- [Stainless Steel Container](#)
- [Food Thermometer](#)



Don't Miss This!

[Jump to our Step By Step Photo Guide](#)

Instructions

1 Make Bread Dough: In a large mixing bowl, add in 400g all-purpose flour, then 8g fine table salt. Mix them very well.

Add in instant yeast, and mix them very well.

*Pro Tip: If you're using Active Dry Yeast, please see recipe notes section.

Yeast Rising Time Chart:

Option 1 - Good Flavor (2 - 3 hrs on countertop): use 6g – 8g Instant Yeast or 7.5g – 10g Dry Active Yeast

Option 2 - Middle Ground (2 hrs on countertop + 12 hrs in Fridge): use 4g – 6g Instant Yeast or 5g – 7.5g Dry Active Yeast

Option 3 - Best Flavor (2 hrs on countertop + 24 hrs in Fridge): use 4g Instant Yeast or 5g Dry Active Yeast

Push all the flour mixture to the side by creating a well in the middle. Gradually pour 300ml cold water into the well, then mix the flour until well incorporated to form a wet sticky dough.

*Pro Tip: Make sure all the flour is mixed in. Depending on your flour, you may need another 30ml of cold water.



FACEBOOK



PINTEREST



EMAIL

Cover the dough with a lid or food wrap to retain moisture.

- 2 Rising Dough:** Let dough rise to almost double in size for 2 hours at 75°F (24°C) to 85°F (29°C). Then, you can continue to step 3 or place it in the fridge for 12 - 24 hours.

Option to Rising Dough in Instant Pot: If your kitchen is cooler or warmer, you can use Instant Pot Yogurt Low or Less setting (Temperate: ~72°F - 76°F) or Sous Vide function (set Temperature to 80°F). Grease the bottom of the inner pot with some oil. Add dough in Instant Pot, then cover Instant Pot with a lid. Wait & let the dough rise until it doubles in size (~2 - 3 hours).

*Pro Tip: The temperature affects the time it takes for the dough to rise, and the rising time determines the bread's flavor. Generally speaking, the longer you let the dough rise, the more flavor it develops.

- 3 Shape Bread Dough (see photo):** Lightly dust your work surface with some flour. Place the dough on the dusted surface.

*Pro Tip: To prevent the dough from sticking to your hand, wet your hand with a bit of water before you fold the dough.

Fold the bottom part of the dough up, then pull and stretch the top part of the dough and fold it down. Flip the dough over and roughly shape it into a round "ball" shape.

Grease the bottom of a stainless steel container with some oil, then place the dough in the container. Cover the container with a lid.

- 4 Final Proof Bread (Optional):** Let the dough rest and proof for 1 to 2 hours at 75°F (24°C) to 85°F (29°C).

*Note: This final proofing step is recommended. You can also proof the bread in Instant Pot using "Yogurt Low or Less setting" or "Sous Vide function" (see Step 2 for instructions).



FACEBOOK



PINTEREST



EMAIL

5 Pressure Cook Bread: Add 1 cup (250ml) cold water to the Instant Pot. If you're using a closed container with no removable bottoms, place the container directly in the water.

*Pro Tip: If you're using a pan with a removable bottom, add a trivet and place the pan on top of it.

Pressure Cook at High Pressure for 40 minutes + 10 minutes Natural Release. Open the lid carefully.

***See Oven & Air Fryer Lid Instructions & Comparison Photos below**

6 Uncover & Bake Bread: Soak up the water on the lid, then remove the lid. Measure the bread's temperature with a meat thermometer (core should be 180°F – 190°F).

Option 1 - Oven Method: Place the bread container in a 450°F oven for roughly 12 - 18 minutes until the bread crust is beautifully brown.

Option 2 - Air Frying Method: Press the "Broil" button, set the Temperature to 400°F, and Cooking Time to 20 minutes. Place the air fryer lid on the Instant Pot. It takes roughly 20 - 25 minutes + preheat time. You can open the lid to check the progress.

7 Cool & Slice Bread: Remove the bread from the container. Place the crusty bread on a wire rack and let it cool down for at least an hour before slicing into it.

You did it!! You made artisan bread in Instant Pot! Enjoy~

♥ **Spread the Love** by sharing this recipe, so others can enjoy it too! Thank you 😊

3.6K
SHARES

Share

Pin This

Video



FACEBOOK



PINTEREST



EMAIL



Recipe Notes:

- 1. Cup Ingredient Measurements:** We've included the cup measurements as a rough estimate for reference. For this bread recipe, it's best to use a kitchen scale and follow the exact measurements when possible.
- 2. Instant Pot vs. Air Fryer Lid vs. Oven:** we like the oven-baked bread the most ([see below for instructions & comparisons](#)); while the Instant Pot & Air Fryer Lid methods yielded similar results.
- 3. Avoid Extreme Conditions:** avoid high or low temperatures when rising/proofing the dough, using super old yeast, or drastically throwing off the ingredients' balance.



FACEBOOK



PINTEREST



EMAIL

4. **Yeast:** Saf instant yeast is a bit more beginner-friendly for a higher success rate than active dry yeast.
 5. **Activating Active Dry Yeast:** we recommend activating the active dry yeast first. In a small mixing bowl, add in the active dry yeast and 2 tbsp (30ml) 110°F lukewarm water. Cover for 5 - 10 mins. When it starts foaming, it's ready to use.
 6. **Salt:** Too much salt can affect yeast growth, but the ratio we're using will work fine. That's why we're mixing them separately to further foolproof this recipe.
 7. **Containers:** Springform pan or removable bottom cake pan is not ideal for this bread recipe, but they'll work.
 8. **Cover Container:** Best to use a lid to cover your bread container. As an alternative, you can use aluminum foil to cover it.
 9. **Dusting Flour:** If you want a little rustic look to your bread, you can dust the dough with a little flour just before baking/cooking.
 10. **Storage Tips:** You can store the bread at room temperature for 2 to 3 days. You can also place the sliced bread in a Ziploc bag, then store them in the freezer for 3 to 6 months.
 11. **Sticky Dough Clean Up Tips:** Soak the bowls & utensils in cold water with a little bit of soap for 10 mins to make it easier to clean. Don't use hot water because it'll make it even stickier.
- *Rate Recipe:** If you've tried the recipe, don't forget to Rate the Recipe in the Comments Section. Thank you!

Nutrition Information:

Calories: 184kcal (9%) **Carbohydrates:** 38g (13%) **Protein:** 5g (10%) **Fat:** 1g (2%)
Saturated Fat: 1g (6%) **Sodium:** 391mg (17%) **Potassium:** 58mg (2%) **Fiber:** 1g (4%)



FACEBOOK



PINTEREST



EMAIL

Sugar: 1g (1%)**Calcium:** 8mg (1%)**Iron:** 2mg (11%)**Tried this recipe?**Mention [@pressurecookrecipes](#) or tag #AmyJacky!

Course: Breakfast, Dinner, Lunch Cuisine: American, European

Keyword: bake bread in instant pot, bread in instant pot, bread instant pot, instant pot bread, instant pot bread recipe, instant pot crusty bread, instant pot no knead bread, pressure cooker bread, proofing bread in instant pot, proofing dough in instant pot

Step by Step Guide: Instant Pot Bread #15



FACEBOOK



PINTEREST



EMAIL



4 Ingredients for Making Bread in Instant Pot:

1. All-Purpose Flour
2. Fine Salt
3. Dry Yeast

4. Water

***Pro Tip:** Try to avoid using super old yeast or drastically throwing off the ingredients' balance.



Active Dry Yeast vs. Instant Yeast

Should I use Active Dry Yeast or Instant Yeast?



We tried both Active Dry Yeast & Instant Yeast and both worked. However, we found Saf instant yeast to be a bit more beginner-friendly for a higher success rate.

So if you haven't bought the yeast yet, buy Instant Yeast. Otherwise, active dry yeast will work fine.

Do I need to activate the Active Dry Yeast first?

Technically, you can add active dry yeast directly to the flour. However, for a 100% success rate, we recommend activating the active dry yeast with 110°F lukewarm water first.

In a small mixing bowl, add in the active dry yeast and 2 tablespoons (30ml) 110°F lukewarm water. Cover for 5 – 10 minutes. When it starts foaming, it is ready to be added to the dough.

Tools for Instant Pot Bread #15

- **Instant Pot Electric Pressure Cooker**
 - Or **Instant Pot Duo Crisp Air Fryer & Pressure Cooker**
 - Or **Instant Pot Air Fryer Lid**
- **Pyrex Measuring Cups**
- **Mixing Bowl**
- **Kitchen Scale**
- **Stainless Steel Container**
- **Food Thermometer**



FACEBOOK



PINTEREST



EMAIL

- **Bowl Scraper**
- **Cooling Rack**

1

Make Bread Dough

In a large mixing bowl, add in 400g all-purpose flour, then 8g fine salt or table salt. Mix them very well.



FACEBOOK



PINTEREST



EMAIL



Add in instant yeast, and make sure to mix them very well.



Yeast Rising Time Chart

Rising Time	Instant Yeast	Dry Active Yeast
2 - 3 hours	6g - 8g	7.5g - 10 g
12 hours	4g - 6g	5g - 7.5g
24 hours	4g	5g

***Pro Tip:** If you're using active dry yeast, please [see the yeast section above](#).



FACEBOOK



PINTEREST



EMAIL



***Note:** Be careful not to add too much salt because it can affect yeast growth. The ratios we're using will work fine, but we're mixing them separately just to further foolproof this easy bread recipe.

The best way to make the bread dough is to push all the flour mixture to the side by creating a well in the middle.

Gradually pour 300ml cold water into the middle well, then mix the flour until blended to form a wet sticky dough.



FACEBOOK



PINTEREST



EMAIL



***Pro Tip:** Make sure all the flour is mixed in. Depending on your flour, you may need another 30ml of cold water. However, be careful not to add too much additional water.

Finally, it's important to cover the dough with a lid or food wrap to retain moisture. If you don't have those, cover the dough with a damp kitchen towel.



FACEBOOK



PINTEREST



EMAIL



2

Rising Dough



The optimum temperature for yeast to grow is **75°F (24°C) to 85°F (29°C)**.

Your goal is to let the dough rise to double in size.

***Note:** This rising process takes roughly 2 – 3 hours at 75°F to 85°F or 24 hours in a 37° F (3°C) fridge.



FACEBOOK



PINTEREST



EMAIL



***Pro Tip:** The temperature affects the time it takes for the dough to rise, and the rising time determines the bread's flavor. Generally speaking, the longer you let the dough rise, the more flavor it develops.

Choose between the three rising dough methods (click tabs):

Good Flavor

Middle Ground

Best Flavor

Let the dough rise to almost double in size for 1.5 – 2 hours at 75°F to 85°F. Then, place it in the fridge for 24 hours.

Rising dough in Instant Pot



FACEBOOK



PINTEREST



EMAIL

Our Test Kitchen was 75°F, so it was perfect for rising dough.

But if your kitchen is cooler (especially during winter) or warmer, you can use the **Instant Pot Yogurt Low/Less setting**. The temperature is roughly **72°F - 76°F**.

***Tips for Instant Pot Duo Evo or Ultra models:** you can use the **Sous Vide function** and set the custom temperature to **80°F**.



First, grease the bottom of the inner pot with some oil.

***Note:** you can use **non-stick cooking spray** if you like.

Add the bread dough in Instant Pot, then cover the Instant Pot with a lid or damped kitchen towel.

Wait & let the dough rise until it doubles in size (roughly 2 – 3 hours).





***Pro Tip:** Try to avoid extreme conditions for rising dough such as high or low temperatures.

3

Shape Bread Dough



First, lightly dust your work surface with some flour (just enough so the dough won't stick to the surface).

With the help of a silicone spatula or bowl scraper, place the dough on the dusted surface.



FACEBOOK



PINTEREST



EMAIL



***Pro Tip:** To avoid the dough from sticking to your hand, wet your hand with a bit of water before you fold the dough.



FACEBOOK



PINTEREST



EMAIL



FACEBOOK



PINTEREST



EMAIL

Fold the bottom part of the dough up, then pull and stretch the top part of the dough and fold it down.

Flip the dough over and roughly shape it into a round "ball" shape.

Grease the bottom of a stainless steel container or cake pan with some oil, then place the round dough in the container.

***Note:** If you grease the bread container, you don't need to use parchment paper.



FACEBOOK



PINTEREST



EMAIL



Cover the container with a lid. Alternatively, you can use aluminum foil to cover the container.

***Pro Tip:** Springform pan or removable bottom cake pan is not ideal for this easy bread recipe, but they'll work.



FACEBOOK



PINTEREST



EMAIL





4



FACEBOOK



PINTEREST



EMAIL

Optional – Final Proof Bread

***Note:** This final proofing step is recommended. We proofed our bread on our kitchen counter at **75°F**. But you can proof the bread in Instant Pot using “Yogurt Low or Less setting” or “Sous Vide function” (see Step 2 for more info).

Let the bread dough rest and proof for **1 to 2 hours** at **75°F to 85°F**.

***Pro Tip:** If you like, you can dust the bread dough with a little flour just before baking/cooking.

5

Pressure Cook Bread



FACEBOOK



PINTEREST



EMAIL

Instant Pot vs. Air Fryer Lid vs. Oven Methods

We're sharing all three methods on how to bake bread in the Instant Pot, Oven, and Air Fryer. This way, you can choose your favorite method! 😊

***Pro Tip:** Out of these three methods, we like the **oven-baked bread** the most (better texture – fluffier and better crust all around). The Instant Pot and Air Fryer Lid methods yielded similar results.



FACEBOOK



PINTEREST



EMAIL



Choose between the 3 different cooking/baking methods (click tabs):

Instant Pot Method

Oven Method

Air Fryer Lid Method

Add 1 cup (250ml) cold water to the Instant Pot.

If you're using a closed container with no removable bottoms, place the container directly in the water.



FACEBOOK



PINTEREST



EMAIL



***Pro Tip:** If you're using a springform pan or cake pan with a removable bottom, add a trivet and place the pan on top of it.



FACEBOOK



PINTEREST



EMAIL

- **Pressure Cooking Method:** Pressure Cook at High Pressure for 40 minutes + 10 minutes Natural Release.

After 10 minutes, release the remaining pressure by turning Venting Knob to Venting Position.

When Floating Valve drops, open the lid carefully.

6

Uncover & Bake Instant Pot Bread

Soak up some of the water on the lid, then remove the lid.



FACEBOOK



PINTEREST



EMAIL



Measure the bread's temperature with a meat thermometer.

***Note:** The core of the bread should be **180°F – 190°F**.



FACEBOOK



PINTEREST



EMAIL



Choose between the 2 different baking methods (click tabs):

Air Fryer Lid Method

Oven Method

Place the air fryer lid on the Instant Pot

- **Air Frying Method:** Press the **“Broil” button**, set the Temperature to **400°F**, and Cooking Time to **20 minutes**.

***Pro Tip:** It will take roughly 20 – 25 minutes + preheat time. You can open the lid to check the progress.



FACEBOOK



PINTEREST



EMAIL



7

Cool & Slice Instant Pot Bread #15



FACEBOOK



PINTEREST



EMAIL

Finally, remove the bread from the container.

It smells sooo good~ 😊

***Note:** Be careful, the container will be piping hot!



FACEBOOK



PINTEREST



EMAIL

Place the crusty bread on a wire rack and let it cool down for at least an hour before slicing into it.



Ta da! You did it!! You made artisan bread in Instant Pot!





Enjoy this tasty Instant Pot No Knead Bread!

Tips for Making Bread

How to Store Homemade Bread?

You can store the Instant Pot Bread at room temperature for 2 to 3 days. You can also place the leftover sliced bread in a Ziploc bag, then store them in the freezer for 3 to 6 months.

How to Clean Up Sticky Dough?

Soak the bowls & utensils in cold water with a little bit of soap for 10 mins to make it easier to clean. Don't use hot water because it'll make it even stickier.



FACEBOOK



PINTEREST



EMAIL

More Instant Pot Recipes You'll Love

Instant Pot Banana Bread

costs to you. Thank you!

If you have a question, it will be great if you can try to search for the answer first by checking the comments below. Thank you so much. :)

B I U S ”



37 COMMENTS



newest ▾

Rita Violet Scott

🕒 5 days ago

Love your hints! As an 80 yr old widowed woman I would love to WIN one of your offers. I would be more than excited! I am on a fixed income but when your Insta Pot came on sale well over a yr ago I got my granddaughter to pick one up for me. I use it all the time! Mostly soups & stews. Thank you for reading my note 😊

★★★★★

Pressure Cooker

Instant Pot Mini (3 Quart)



0



➔ Reply



FACEBOOK



PINTEREST



EMAIL

Isabel

🕒 3 months ago

Instead of broiling, can you use the bake button on the air fryer lid? And do you leave the water in? My instant pot is the 6qt Ultra 10 in 1

Pressure Cooker

Instant Pot Ultra 80

+ 0 - Reply

Amy + Jacky Author

🗨️ Reply to Isabel

🕒 3 months ago

Hi Isabel,

Thank you for your question.

If I remember correctly, the bake button doesn't go up to 400F. You can use either the broil or air fry button.

Leaving the water in will work fine.

Take care & stay safe!

Jacky

+ 0 - Reply



Reni

🕒 3 months ago

I was very skeptical when I felt how sticky the dough was but I kept on and followed the recipe to a T and I'm so glad I did.

It turned out beautiful and it's delicious!!!

Thank you!

PS: I tried buying the pan through your link but it's all sold out. Can you recommend another pan please?



Pressure Cooker

Instant Pot Ultra 80



0



Reply

Frederic Bouchard

4 months ago

My humble opinion:

Making bread in an Instant Pot is like crossing the ocean in a rowboat. We can, but why? There is an appliance that vastly outperform Instant Pot for this purpose and almost every peoples own: an oven...

I presently cook steel cut oats in my Instant Pot. The best kitchen tool for that. And thanks for all the research you doing for perfecting recipes with Instant Pot.

F. Bouchard



Pressure Cooker

Instant Pot DUO 60



1



Reply

Greg

5 months ago



FACEBOOK



PINTEREST



EMAIL

I made this using a 6" deep cake pan covered with the slotted canning pan that comes with the unit – covered in foil ! works perfectly !

★★★★★

Pressure Cooker

Instant Pot DUO 80

+ 0 -

Reply

Patricia @ FB

🕒 5 months ago

I always make breads in the oven..so it was a different experience altogether. The bread is moist and airy, I am happy with it.

★★★★★

Pressure Cooker

Instant Pot DUO 60



+ 2 -

Reply

Carey @ FB



FACEBOOK



PINTEREST



EMAIL

🕒 5 months ago

My hubby starts to like this bread over the one from bread machine.

★★★★★

Pressure Cooker

Instant Pot DUO 60



+ 1 -

Reply

Sonia Duggan Murray @ FB

🕒 5 months ago

I have made this and it turns out great.

★★★★★

Pressure Cooker

Instant Pot DUO 60

+ 0 -

Reply

Janet



FACEBOOK



PINTEREST



EMAIL

🕒 5 months ago

For the first rising, I would like to use the IP and then put it in the refrig for 24 hours for best possible results. I assume you bring the dough to room temperature before proceeding? Is the 24 hrs the "second optional rising" or can you do it in the IP again?

Pressure Cooker

Other Pressure Cooker, Please specify in comment.

+ 0 - Reply

Amy + Jacky Author

🗨 Reply to Janet

🕒 4 months ago

Hi Janet,

thank you for your question 😊

You can fold the dough immediately after taking it out from the fridge. Then you can rest it for another 1 - 2 hours.

Please take care & stay safe

Jacky

+ 0 - Reply

Susan

🕒 5 months ago

Can you tell me what size pan for the bread?

★★★★★

Pressure Cooker

Instant Pot DUO 60



+ 0 - Reply

Amy + Jacky Author

Reply to Susan

5 months ago

Hi Susan,

The container we used for the 6 quarts is 7" in diameter and it is roughly 3 qt in size.

For the 8 quarts, we used a 4.2 qt container that is 8" in diameter.

Please take care & stay safe

Jacky

+ 1 - Reply

Ivy

5 months ago

I have the 8Q duo crisp + air fryer and notice it has the bake function on there already. Wonder if I should use it to bake this bread instead of baking in the oven.

Thank you.

Pressure Cooker

Instant Pot DUO 80

+ 0 - Reply

Amy + Jacky Author

Reply to Ivy

5 months ago

Hi Ivy,

thank you for your question 😊



You can use that function instead of baking in the oven.

Please take care & stay safe

Jacky

+ 0 -  Reply

Emerald

 5 months ago

For the oven method, is it okay to use a springform pan instead of a Dutch oven and cover it with aluminum foil as a replacement for a lid?

Pressure Cooker

Instant Pot DUO 60

+ 0 -  Reply

Amy + Jacky Author

 Reply to [Emerald](#)

 4 months ago

Hi Emerald,

thank you for your question.

It will work fine if the springform pan is tall enough.

Please take care & stay safe

Jacky

+ 0 -  Reply

Helen L

 5 months ago



FACEBOOK



PINTEREST



EMAIL

Used Instant Pot Duo Crisp 8 Qt. Made the bread using a stainless steel bowl and covered the bowl with foil tightly. The taste is very good, and I have good airy bread slices. Only one issue. The bottom of the bread is very moist, close to soggy in a couple of spots. Have you had the wet bottom issue? Anything I can do? The temperature was over 190 after the pressure cooking. I used the duo crisp for 20 minutes at 400. I would try this again, and perhaps use the duo crisp to crisp up/dry the bottom. Do... [Read more »](#)

Pressure Cooker

Other Pressure Cooker, Please specify in comment.

+ 0 - Reply

Amy + Jacky Author

Reply to [Helen L](#)

🕒 4 months ago

Hi Helen,

Thank you for your question.

We haven't encountered such a problem. Were you able to resolve that?

Please take care & stay safe

Jacky

+ 0 - Reply



Melanle

🕒 5 months ago

Is a lid for the inner pan required? I noticed the ProTip said if using a springform pan to place on a trivet, but do you also need (or recommend) a lid for the inner pan?

Pressure Cooker

Instant Pot DUO 80

+ -1 - Reply

Amy + Jacky Author

Reply to [Melanie](#)

🕒 5 months ago

Hi Melanie,

thank you for your question 😊

You can wrap it very tightly with aluminum foil as well.

Please take care & stay safe

Jacky

+ 0 - Reply

Jeanie

🕒 5 months ago

I haven't made it yet but it looks delicious! Can you tell me about the pan you used?

Pressure Cooker

Instant Pot LUX 60

+ 0 - Reply

Emily

🕒 5 months ago

Will you please make sourdough IP bread at some point?

★★★★★



FACEBOOK



PINTEREST



EMAIL

Pressure Cooker

Instant Pot DUO 60

+ 5 - Reply

Jen

Reply to Emily

5 months ago

I had the same request!

+ 0 - Reply

Nancy

5 months ago

This looks soooo intersting! I read it all, and I saw you have 3 cooking methods, with instructions for each – Pressure cooker, Air Fryerb lid, and... Oven? where is the Oven details, like oven temperature and time? Did I miss it?

★★★★★

Pressure Cooker

Instant Pot DUO 60

+ 0 - Reply

Amy + Jacky Author

Reply to Nancy

5 months ago

Hi Nancy,

thank you for your question 😊

The instructions are located on the **step by step photo guide (link)**.



FACEBOOK



PINTEREST



EMAIL

Please take care & stay safe

Jacky

+ 0 -  Reply

Katherine

 5 months ago

So grateful for Amy + Jacky and your outstanding work on this website. Thank you!

★★★★★

Pressure Cooker

Instant Pot DUO 80

+ 1 -  Reply

Katherine

 5 months ago

So grateful for Amy & Jacky and their tireless work. You make cooking fun. THANK YOU!!

Pressure Cooker

Instant Pot DUO 80

+ 0 -  Reply

Wendy

 5 months ago

I do not have AirFryer lid. But I have a Instant vortex pro air fryer.
Do I just transfer the dough. Into the AirFryer.?



FACEBOOK



PINTEREST



EMAIL

Pressure Cooker

Instant Pot DUO 60

+ 0 - Reply

Amy + Jacky Author

Reply to Wendy

5 months ago

Hi Wendy,

That will work fine 😊

You can also use the air fryer lid method in the step by step photo guide for the entire cooking process.

Please take care & stay safe

Jacky

+ 0 - Reply

Lida

5 months ago

I have the duo evo plus with the baking function. Would I be able to just bake the bread in there after the final proofing?

Pressure Cooker

Instant Pot DUO EVO PLUS 80

+ 0 - Reply

Amy + Jacky Author

Reply to Lida

5 months ago



FACEBOOK



PINTEREST



EMAIL

Hi Lida,

Thank you for your question 😊

We haven't tested it as the baking function for the DUO Evo Plus will only go up to 350F.

It will probably not be hot enough to make the bread as airy as it should be.

Please take care & stay safe

Jacky

+ 0 - ➔ Reply

Jessica

🕒 5 months ago

Will bread machine yeast work?

Pressure Cooker

Instant Pot DUO 60

+ 0 - ➔ Reply

Jerri

🕒 5 months ago

I make bread once or twice a week by hand. I normally rise and proof on my counter. Can I use my normal recipes and fix them in stand mixer to the point of the rise then put in instant pot per your instructions? Also when they call for 3 rises can you do that in the instant pot just repeating the steps after knocking my dough down and folding in between each rise like normal?

Pressure Cooker

Instant Pot DUO 80



FACEBOOK



PINTEREST



EMAIL

+ 0 - Reply

Amy + Jacky Author

Reply to Jerri

5 months ago

Hi Jerri,

thank you for your question 😊

Yes, that will work fine!

Just a side note in case you missed it in the recipe, the oven bread will come out a bit nicer than the Instant Pot method.

Please take care & stay safe

Jacky

+ 0 - Reply

John Bolz

5 months ago

Curious as to why you are using AP flour and not Bread Flour which has more protein and therefore more gluten.

Pressure Cooker

Instant Pot DUO 60

+ 0 - Reply

Amy + Jacky Author

Reply to John Bolz

4 months ago



FACEBOOK



PINTEREST



EMAIL

Hi John,

thank you for your question 😊

AP flour was more accessible as We couldn't get bread flour when we were developing the recipe.

Please take care & stay safe

Jacky

+ 0 - ➔ Reply

HELLO, WE ARE AMY + JACKY!



Amy + Jacky is a husband and wife team who worked directly with Instant Pot company, pressure cooker manufacturers, and 35+ restaurants. Our goal is to give you the confidence

and knowledge to cook with an Instant Pot or pressure cooker through our well tested recipes.



LATEST RECIPES



Instant Pot Black Eyed Peas

Super Easy . 55 mins . American



Instant Pot Salisbury Steak

Easy . 45 mins . American



Instant Pot Mexican Rice

Easy . 55 mins . Mexican



FACEBOOK



PINTEREST



EMAIL