

To Make Bread:

Ingredients:

- A sourdough starter (there are a lot of recipes online to show you how to make one if you don't already have one. You will need about 2 weeks to let it "sour" before making this bread)
- 3 cups of wheat flour (you can use white flour and/or combinations of white and whole wheat)
- 1 ½ cups of water
- 1 Tablespoon of salt
- 1 heaping Tablespoon of starter (double if your starter is new)
- Butter or olive oil

This recipe makes one loaf

(feel free to experiment with flour combinations)

- In a large bowl add:
 - 2 cups wheat flour
 - 1 cup white flour
 - 1 1/2 cups water -add the last bit of water at the end so that the dough mixes easily but is not liquidy. Dough should hold its shape.
 - 1 Tbsp. salt
 - 1 heaping Tbsp. starter
- Mix in a large bowl and let sit at room temp. for 8 - 12 hours (covered).
- Use wet hands to place dough into a greased (with butter or olive oil) bowl to proof (rise a second time before baking) for about 20 minutes.
- While proofing dough, preheat the oven to 450 degrees fahrenheit.
- Flip dough out onto a pizza stone (or cast iron skillet or baking sheet) and bake for 10 minutes.
- Then reduce heat to 425 and bake another 30 - 40 minutes.
- Remove from the oven and cool for 20 minutes.
- EAT

