

Sourdough Bread.

Sourdough starter
2 cups milk
One cup flour
2 tablespoons dry yeast

Mix flour and milk together then add and mix yeast. Place in a closable container. Keep in warm spot mixing occasionally. When a clear liquid rises to the top (usually this takes 3 or 4 days), store the starter in the refrigerator or someplace cool. After using the starter, add milk and flour to the remaining starter, leave out until clear liquid appears again, then store.

Sourdough Bread

8 cups white flour
3 cups warm water
1 cup sourdough starter
1&1/2 Tablespoon salt
1/2 cup sugar.
1 tsp Baking powder
1/4 cup oil

In a large bowl with a cover, add 3 cups hot water, sugar, salt, and about 4 cups of flour. Mix with a large whisk-the mixture should be slightly wet. Now add the sourdough starter and mix in. By adding this last, you insure that the flour and other ingredients have cooled the hot water so you don't kill the yeast in the starter. Cover the bowl and leave someplace warm overnight.

The next day take the bowl and whisk the mixture again. Add the oil, then two more cups of flour. Mix with a wooden spoon and the dough should be getting stiff. Add more flour and work in until the dough is dry enough to knead. Knead until the dough will no longer take more flour, place in greased bowl, cover and store in a warm place until the dough has risen significantly. (2 to 6 hours)

Remove dough from bowl, turning it out onto a floured surface. Knead again adding flour as necessary until the dough is firm and not sticky. Divide into quarters; knead each quarter until all the air bubbles are out, and then roll each quarter into an oblong. Place two oblongs on a greased cookie sheet and make a few slashes in the top with a sharp knife. (I just sprinkle corn meal on the cookie sheet instead of greasing it.) Cover and let rise another two hours.

Bake at 400 until the crust is golden brown-this usually takes about 45 minutes. You can brush the loaves with water occasionally if you want a harder crust.