

San Francisco Sourdough Bread



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SAFeway

Safeway
11450 San Pablo Ave
EL CERRITO, CA 94530

Recipe By: Donna

"Use a good sourdough starter, one you have tended to, for best flavor."

Ingredients

4 3/4 cups bread flour	2 tablespoons margarine, softened
3 tablespoons white sugar	1 1/2 cups sourdough starter
2 1/2 teaspoons salt	1 extra large egg
1 (.25 ounce) package active dry yeast	1 tablespoon water
1 cup warm milk	1/4 cup chopped onion

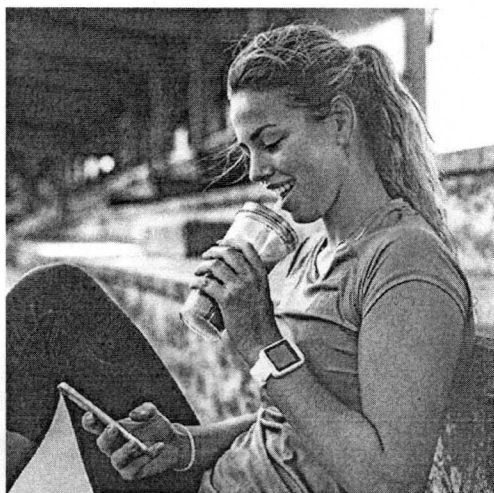
Directions

- 1 In a large bowl, combine 1 cup flour, sugar, salt, and dry yeast. Add milk and softened butter or margarine. Stir in starter. Mix in up to 3 3/4 cups flour gradually, you may need more depending on your climate.
- 2 Turn dough out onto a floured surface, and knead for 8 to 10 minutes. Place in a greased bowl, turn once to oil surface, and cover. Allow to rise for 1 hour, or until doubled in volume.
- 3 Punch down, and let rest 15 minutes. Shape into loaves. Place on a greased baking pan. Allow to rise for 1 hour, or until doubled.
- 4 Brush egg wash over tops of loaves, and sprinkle with chopped onion.
- 5 Bake at 375 degrees F (190 degrees C) for 30 minutes, or till done.

McCormick Sea
Salt Grinder 2.12
Oz
\$3.00 for 2 item -
expires in 2 days

Eggland's Best Cage
Free Grade A Large
White Eggs 12 Ct
\$3.99 for 1 item -
expires in 2 days

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