

Basic Sourdough Bread

This tangy, soft sandwich loaf recipe was originally developed for the bread machine; we've tweaked it here for those of you without a machine. See our recipe for Bread Machine Sourdough Bread for the original, machine-baked version.

PREP 10 mins

BAKE 40 to 50 mins

TOTAL 2 hrs 35 mins

YIELD one 9" loaf



Ingredients

- 1 1/2 teaspoons instant yeast
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons sugar
- 2 1/2 cups (298g) King Arthur Unbleached All-Purpose Flour
- 2 cups (454g) ripe (fed) sourdough starter
- 1/2 cup (113g) lukewarm water

Instructions

- ① Combine all the ingredients and mix and knead — by hand, mixer, or bread machine — to make a soft, smooth dough; about 15 to 20 minutes by hand, 7 to 10 minutes in a mixer, and 20 to 30 minutes in a bread machine.
- ② Place the dough in a lightly greased bowl and let it rise for 45 to 60 minutes, until puffy but not necessarily doubled in bulk.
- ③ Lightly grease a 9" x 5" loaf pan.
- ④ On a lightly greased work surface, gently deflate the dough, and form it into a 9" log. Place the log in the prepared pan, cover, and let it rise for 60 to 90 minutes, until it crests about 1" over the rim of the pan.
- ⑤ Preheat the oven to 350°F.
- ⑥ Bake the bread for 40 to 50 minutes, until it's light gold and a digital thermometer inserted into the center reads 190°F.
- ⑦ Remove the bread from the oven, and after a couple of minutes turn it out of the pan onto a rack to cool. Store, well-wrapped, at room temperature for several days; freeze for longer storage.

We're here to help. King Arthur Flour Baker's Hotline: (855) 371 2253