

Simple Sourdough Bread

1 cup of starter

2 ½ cups of warm water

1 ½ tablespoons of salt

6 cups of flour

I use a large container with a lid. It is Tupperware and like 6"x6"x12" tall.

I proof my starter, put the starter in with 2 cups of the water and 2 cups of the flour until it is really bubbly.

Add the rest of the ingredients and combine together.

Let it rise until it at least doubles in size. Then you can refrigerate it for a week and use when you need it or use right away.

You do not have to knead it it is self kneading.

Depending on the size of your dutch oven, dust the dough, it will be sticky, and pull off what when it has doubled be a little smaller than the dutch oven. Grab the dough and pull the sides down and tuck them under the bottom so the top is round and smooth. I heavily dust a cloth dish towel, not terry cloth, and put my dough in a basket, on the towel, that works just right and then dust the top and fold the towel over top and let it rise. After it has risen I take my dutch oven and heat it in the oven to 450 degrees and the dutch oven is hot. Carefully turn out the dough into your hand and plop it into the dutch oven and put the lid on it. Note: The dutch oven needs to be hot for you to get the "pop" out of the dough.

Bake for 30 minutes and then take the lid off and continue to bake for 15 minutes.

This is enough to make two big loaves but you don't have to make them at the same time you can bake one now and then when that is gone you can use the rest of the dough that you refrigerated.

Now this is a natural yeast so the yeast will not rise like store bought yeast, it is usually slower, so my advice would half the recipe and see what works best for you. You might get 2 big loaves, 3 medium loaves or 4 small loaves. The longer you let the dough set the sourer it will get. Up to a point, if you let it set too long it will want to collapse in on itself.