

S O U R D O U G H S A N D W I C H B R E A D

Ingredients:

- 3/4 Cup Water (or milk)
- 1 Cup Active Starter
- 2 Teaspoons Sugar (or honey)
- 2 Teaspoons Salt
- 1 Tablespoon Melted Butter (or lard)
- 2 & 3/4 Cups Flour



Directions:

1. Place water, melted butter, and starter in your mixer
2. Add flour, sugar and salt and using your dough hook turn on low and mix for 5 minutes
3. Once done remove from bowl and form into a log, sandwich shape and place in a greased loaf pan
4. Let rise until doubled
5. Preheat oven to 400 F and melt 1 tablespoon of butter then brush half onto the loaf prior to baking
6. Bake for approx 28 minutes, remove and brush with remaining butter
7. Let cool slightly and remove from loaf pan. Allow to cool fully before slicing

Notes: I mix and let rise overnight in the oven (not turned on) and bake in the morning. At times when the bread is rising to quickly I will make in the morning and bake at night.

