

INGREDIENTS:

- 1 cup starter
- 1/4 cup sugar
- 1 Tbs. salt
- scant 1/2 cup oil, such as canola or even olive oil
- 1 and 1/2 cup warm water (like a warm bath)
- 6 cups flour*
- 1 Tbs. oil (to grease bowl)

*bread flour or a combo of bread flour and "regular white flour" can be used.

TOOLS:

- large mixing bowl
- cotton (no terrycloth) towel or paper towel
- baking sheet (optional)
- wooden spoon

Unless you're at home full time, you'll want to consider the timing of each step. Each individual step takes just a few moments, however, it's smart to consider rise times so that you're available for the next step at the correct time.

RECIPE: step 1

1. **Make starter one week prior to making this bread. Click [HERE](#) for the video that briefly touches on making the sourdough starter.**

RECIPE: step 2

1. **Mix all dry ingredients well in a large bowl with a wooden spoon, then mix in wet ingredients.**
2. **Incorporate all flour by using your hands to fold the dough onto itself a few times. DO NOT KNEAD!**
3. **Pour 1 Tbs. oil onto sides of bowl and top of dough. Use your hand to evenly distribute it around.**
4. **Cover the bowl with a wet towel.**
5. **Leave dough to rise 6 to 8 hours, preferably in a warmer area in cooler times of the year.**

RECIPE: step 3

1. **Remove the dough from the bowl onto a work surface.**
2. **Punch down dough - flatten it with your hands.**
3. **Use a bench knife, or any knife really, to divide the dough in half evenly.**
4. **Shape each into a loaf - add in other ingredients if you like (raisins, cinnamon, sugar, herbs)**
5. **Place each loaf in a "standard-ish" sized well-greased loaf pan. Also flour the pan if using glass.**
6. **Cover with a wet towel.**
7. **Leave loaves to rise for 6 to 8 hours***
8. **A half hour before you bake, which is the next step, pre-heat the oven to 350°**

*If you happened to let your first rise go on the longer side, 8 hours or maybe even a little longer, then you will most likely shorten the second rise (about 6 hours). Or vice versa if your first rise was on the shorter side then the second rise might be longer (closer to 8 hours).

Do you see what I mean? Then! If it's quite warm where you are then all rise times tend to be closer to the 6 hour mark. Don't worry though. . .

Most importantly, this bread is quite forgiving so no need to fret. If you're unsure of when to stop the rise and bake, just continue to let the dough rise for the full 8 hours. When your dough begins to look very swollen and/or begins to lay over the edges of the loaf pans then, just take note, you could've baked before then.

If you were to really under proof your bread (too short of a rise) then you'd see that during the baking process there would be so much "spring" in the dough it would rise so quickly in the oven the edges stretch. It doesn't change the flavor. . .it just looks a little funny.

RECIPE: step 4:

- 1. Remember to preheat your oven to 350°.**
- 2. Place your two loaves onto a baking sheet (optional)**
- 3. Place in oven, evenly spaced, so that the loaves don't grow together while baking!**
- 4. Bake for 35 minutes and golden brown**
- 5. Let cool at least a half hour and mark your calendar to feed your starter within two weeks. . .**