

Bread Machine

Bread

Crusty Sourdough Bread

Sourdough starter was the only leavening pioneers had to make breads, biscuits and pancakes. Each evening starter was removed from the crock and set "to work" for the next day's bread. A little of the "sourdough" was returned to the crock the next day to ferment and be ready for the next time.

1-1/2 POUND AND 2 POUND LOAF PAN
3 cups bread flour
2 Tbs. sugar
1-1/2 tsp. salt
1 cup Sourdough Starter (below)
1 tsp. dry yeast

SOURDOUGH STARTER

1-1/2 tsp. dry yeast
4 cups lukewarm water (105°F to 115°F)
3 cups bread flour
4 tsp. sugar



BASIC BAKE MODE

NOT RECOMMENDED FOR TIME BAKE

Make Sourdough Starter at least 1 week before making bread. Remove from the refrigerator and stir cold starter; measure cold starter, and let stand until room temperature. Starter will expand as it warms up.

SOURDOUGH STARTER:

Dissolve yeast in warm water in large glass bowl. Stir in flour and sugar. Beat with electric mixer on medium speed about 1 minute or until smooth. Cover loosely; let stand at room temperature about 1 week or until mixture is bubbly and has a sour aroma. Transfer to 2-quart or larger nonmetal bowl with tight-fitting lid. Refrigerate until ready to use.

Care of Sourdough Starter: Use Sourdough Starter once a week or stir in 1 teaspoon sugar. After using starter, replenish it by stirring in 3/4 cup all-purpose flour, 3/4 cup water and 1 teaspoon sugar until smooth. Cover loosely; let stand in warm place at least one day until bubbly. Cover tightly; refrigerate until ready to use.