

Sourdough Loaves from She Makes and Bakes

Prep time: 3 hours Cook time 20-25 minutes at 500 degrees

Makes two 1-pound loaves

6 oz (3/4 cup) [sourdough starter](#)

1 cup + 2 tablespoons warm water

1/2 tablespoon yeast

1 lb, 2 oz (3 1/4 cups + 2 tablespoons) bread flour

1/2 tablespoon + 3/4 teaspoon salt

In your mixing bowl, combine the starter, water, and yeast. Mix with the paddle until combined. Add in the bread flour and mix on low until flour is hydrated. Turn off the mixer and let it sit for about 10 minutes. This gives the yeast a chance to work before the salt inhibits it. After ten minutes, add the salt, mix on low for about 30 seconds, and switch to the dough hook. Knead on low speed for about 5 minutes until the dough is smooth and satiny. Place into a greased bowl and let rise for an hour or two until doubled in size.

If you're using a bread machine, place the ingredients in the mixer according to the manufacturer's instructions, set it for the dough setting, and hit start.

Once your dough has risen, split it into two equal pieces. Working with one at a time, spread it into a rectangle. Starting with the small end, start to roll it up tightly. When you complete a roll, press down on it so you know it's tight. You will do this several times, and this will ensure that it will keep its shape. When you're finished rolling it up, pinch the seams together. The final step is to roll or rock the dough with the seam side down to even it out. At this point, you can stretch it into a longer loaf, too. If you want the ends to be thinner than the middle, just stretch the ends out and taper them.

Place the loaves on a silpat or parchment paper-lined sheet pan, cover loosely with plastic wrap, and proof at room temperature for about an hour until doubled in size. If you want it to have a stronger sourdough flavor, place these well-covered loaves in the fridge for 8-12 hours (no more than 24 hours). When you take them out of the fridge, remove the plastic wrap, and allow the dough to come to room temperature. Wait to bake until they're doubled in size. About 5 minutes before baking, quickly slash slits on the top of the bread using a sharp knife.

Bake at 500 degrees with plenty of steam in the first 10 minutes. Bake for about 20-25 minutes until the loaves are golden brown and sound hollow when tapped. Let cool for about 30 minutes before slicing into them. Trust me, it's worth the wait!

Source: Cook Street Cooking School