

Sourdough Sandwich Bread



ingredients:

- 3/4 cup sourdough starter (4 ounces)
- 3 cups all purpose flour
- 1/4 cup powdered milk
- 2 tablespoons sugar
- 1 1/2 teaspoons yeast
- 1 1/2 teaspoons salt
- 2 tablespoons softened butter
- 1/2 cup water (may need a bit more depending on how hydrated your starter is)
- 1 egg

instructions:

1. Combine all ingredients in a large mixing bowl and stir. Texture should be slightly sticky and will look "shaggy". Allow to rest 20 minutes at room temperature.
2. Knead by bread machine, stand mixer, or hand until dough is very smooth and elastic (at least 10 minutes.)
3. Allow to rise 1 hour, covered, in a warm place, until very puffy and doubled in bulk.
4. Shape into sandwich loaf and place in greased loaf pan. Cover with heavily greased plastic wrap and allow to rise in warm place until dough rises 1-2 inches over the top of the pan. Towards the end of the rising time, preheat oven to 350 degrees.
5. Dust generously with flour and gently rub in. Bake for 40 minutes or until golden brown. Cool on rack before slicing.

notes:

If you would like to make this without commercial yeast, it can be done. The rise times will be longer, at least 3 hours each. It won't be quite as fluffy, but still very good.