



S I M P L E S O U R D O U G H L O A F

Ingredients:

- 100g starter discard
- 310g warm water
- 430g flour
- 1 tbsp sugar
- 2 tsp salt
- 1/2 tbsp butter (for loaf pan)



Instructions:

1. In a large mixing bowl, mix discard and warm water with a fork.
2. Add sugar and salt. Mix well with fork.
3. Add flour. Mix with fork until all moisture is absorbed and dough is shaggy.
4. Grease bread pan with butter. We use a 1.5 qt. Pyrex loaf pan.
 - a. Option 1: Put shaggy mixture directly into greased loaf pan.
 - b. Option 2: An hour after mixing, knead and stretch the dough. Use wet hands to work dough. Place dough into greased pan.
5. Cover the loaf pan with cotton cloth. Let rise until near top of loaf pan.
6. Bake uncovered at 375° F for 32 minutes.
7. Let rest 5 minutes before removing from loaf pan and 60 minutes before cutting.