Soft Sourdough Bread

Time 4.5 hours

Ingredients

- 1 cup bread flour
- 3 tbsp sugar
- 1 package dry yeast
- 2 tbsp softened butter
- 1 cup warm milk
- 2 1/2 tsp salt
- 2 cups flour
- 1 1/2 cups flour

Steps

1. In large bowl, whisk together 1 cup bread flour, 3 tbsp sugar, and 1 package dry yeast.
2. Mix in 2 tbsp softened butter and 1 cup warm milk (110-120F).
3. Mix in 1 1/2 cup sourdough starter.
4. Whisk 2½ tsp salt into 2 cups flour, then mix into bowl (salt kills yeast, so coat it with flour first).
5. Mix in another 1 - 1½ cups flour, kneading on counter for 5 minutes.
6. Place in oiled bowl, cover with oiled plastic wrap, rise for 1 to 2 hours.
7. Gently remove dough onto counter, cut in half, place in two oiled loaf pans, cover and rise another 1 to 2 hours.
8. Pre-heat oven to 425F.
9. Gently remove oiled plastic so bread does not deflate, place in oven, turn oven down to 375F, bake 30 minutes.
10. For better crust, place cookie sheet on bottom of oven when pre-heating, then toss 1/2 cup of ice cubes onto cookie sheet when first putting bread into oven.